

FULL DAY SEMINAR, WESTERN B

\$40.00+/Person

(Minimum of 30 persons)

Morning Coffee Break

Assortment of Sandwiches

(Vegetable Ratatouille & Egg in Wholegrain Mustard)

Mini Tuna Puff | Devil's Chocolate Cake

Coffee & Tea

Lunch

Salad & Appetiser

Mesclun Greens, Romaine Lettuce, Cherry Tomatoes, Sweet Corn Kernels, Red Onions, Japanese Cucumbers, Parmesan Cheese, Sautéed Mushrooms & Roasted Pumpkin with Assorted Condiments & Dressings (V)

Smoked Salmon Frittata with Chives & Cream

Soup

Pumpkin Soup with Assorted Bread Roll & Butter (V)

Hot Selections

Raisin Butter Rice (V) | Roasted Seasonal Vegetables (V)

Baked Chicken with Garlic, Lemon & Rosemary | Baby Snapper with Tomato Concasse

Mussels in Garlic & Chili Cream

Desserts

Fresh Fruit Platter | Petite Pastries

Beverage

(Choice of 1)

Fruit Punch, Orange, Ice Lemon Tea or Ice Peach Tea

Afternoon Coffee Break

Spinach & Mushroom Quiche (V) | Butterfly Prawns | Petite Pastries

Coffee & Tea

Terms & Conditions:

*A minimum of 30 persons is required. The package is inclusive of Buffet Set-up with Table & Linen, Warmer & Silk Flora Centrepiece. Bio-Degradable ware & cutleries will be included. A Transportation Fee of **\$120+** is applicable. Rental of Full Set Chinaware, Stainless Cutleries & Glasses at **\$15+ per person**. Uniformed Service Staff at **\$180+ per staff** (Max.8 hours) – Mandatory upon upgrade to Chinaware (Ratio: 1: 20 persons). Incremental of persons would be in multiple of 5 persons. Menu is subject to change without prior notice. Prices stated above are subject to prevailing government taxes.*