

## FULL DAY SEMINAR, JAPANESE

\$40.00+/Person

(Minimum of 30 persons)

### Morning Coffee Break

Assortment of Sandwiches (Cheese & Tomato & Turkey Ham & Cheese)  
Vegetable Spring Roll (V) | Raisin Sultana Danish  
Coffee & Tea

### Lunch

#### Salad & Appetiser

Cold Soba Noodles with Ginger, Sesame, Cucumber with Soy Dressing (V)  
Assortment of Japanese Sushi & Maki with Condiments

### Soup

Miso with Wakame Tofu

### Hot Selections

Japanese Garlic Fried Rice | Poached Broccoli with Mushrooms (V)  
Teriyaki Chicken with Spring Onions | Baby Snapper with Hokkaido Cream Sauce  
Beef Stew with Daikon

### Desserts

Fresh Fruit Platter | Petite Pastries

### Beverage

(Choice of 1)

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

### Afternoon Coffee Break

Mushroom & Cheese Vol-au-vent (V) | Butterfly Prawn | 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. Biodegradable ware & cutlery will be included. A Transportation Fee of \$120+ is applicable. Rental of Full Set Chinaware, Stainless Cutlery & 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.*