



| Co. Reg No.: 198502356C | GST Reg No.: 198502356C |

SEMINAR PACKAGE



| DESCRIPTION | ATTENDANCE | RATE (PER PERSON) |
|---|------------|-------------------------|
| Full Day Seminar <i>(2 breaks + 1 lunch)</i> | Minimum 30 | \$30.00 (\$32.70 w/GST) |
| | Minimum 20 | \$35.00 (\$38.15 w/GST) |

| DESCRIPTION | ATTENDANCE | RATE (PER PERSON) |
|---|------------|-------------------------|
| Half Day Seminar <i>(1 breaks + 1 lunch)</i> | Minimum 30 | \$25.00 (\$29.16 w/GST) |
| | Minimum 20 | \$30.00 (\$32.40 w/GST) |

OPTIONAL

- Upgrade to Porcelain wares, Stainless Steel Cutleries and glassware
\$8+ (\$8.72 w/GST) per person for Half Day Seminar
\$12+ (\$13.08 w/GST) per person for Full Day Seminar

DELIVERY FEE / SURCHARGE

- Delivery fee of \$120+ (\$130.80 w/GST) for Half Day Seminar
- Delivery fee of \$160+ (\$174.40 w/GST) for Full Day Seminar
- Earliest mealtime for Morning will be at 9.00am
- An early morning surcharge of \$75+ (\$81.75 w/GST) per hour will be applicable for mealtime before 9.00am

TERMS & CONDITIONS

- Orders have to be in incremental of 5 persons.
- Royal Catering reserves the right to replace the menu items should it be unavailable at the time of the event.
- All prices quoted are subject to prevailing GST.
- Delivery is 1 hour before the consuming time.
- This may vary by 30 minutes due to traffic conditions or unforeseen circumstances.
- All catering setups will be collected 2 hours after Food Ready Time. Maximum of 30 minutes allowance for extension.
- **For deliveries to venues without direct lift access, we have the following charges in place:**
 - If you kindly notify us before the event date, the surcharge is \$40 per level.
 - However, if you notify us on the event date, the surcharge will be \$70 per level.

SEMINAR PACKAGE MENU A



MORNING COFFEE BREAK

Wholemeal Sandwiches with Peppered Tuna & Lettuce

Freshly Baked Chicken Pie

Mini Curry Samosa (Veg)

Coffee & Tea

LUNCH BREAK

(Choice of Asian or Western)

Asian

Thai Vermicelli Salad

Wok Fried Minced Chicken with Basil & Chili

Crispy Fish Fillet with Lemon Sauce

Thai Fish Cake

Kai Lan with Oyster Sauce

Pineapple Fried Rice

Sea Coconut Jelly with Fruit Cocktail

Chilled Cordial

Western

Classic Caesar Salad

Oven Baked Chicken Cacciatore

Pacific Fillet with Lemon Butter Sauce

Broccoli with Shiitake Mushroom

Egg Frittata

Vegetables Pilaf Rice

Panna Cotta

Chilled Cordial

AFTERNOON COFFEE BREAK

Vegetarian Spring Roll (Veg)

Pineapple & Chicken Ham Pizza

Bingka Ubi (Baked Tapioca) (Veg)

Coffee & Tea

SEMINAR PACKAGE MENU B



MORNING COFFEE BREAK

Wholemeal Sandwiches with Creamy Egg Mayo & Lettuce (Veg)

Freshly Baked Tuna Puff

Hash Brown (Veg)

Coffee & Tea

LUNCH BREAK

(Choice of Asian or Western)

Asian

Nyonya Achar

Prawn & Chestnut Roll

Nyonya Style Fish Fillet

Chicken Rendang

Braised Vegetables with Black Fungus, Beanstick,
Carrot & Glass Noodles

Buah Keluak Fried Rice

Cream of Honey Dew Sago

Chilled Drinks

Western

House Mesclun with Citrus Vinaigrette

Cajun Chicken with Creamy Mushroom Sauce

Herb Crusted Pacific Fillet with Garlic Aioli

Honey Glazed Roots Vegetables

Squid Ball with Black Pepper Sauce

Fusilli Pomodoro

Fresh Fruits Platter

Chilled Drinks

AFTERNOON COFFEE BREAK

Steam Chicken Siew Mai

Potato Curry Puff (Veg)

Pandan Madeleines (Veg)

Coffee & Tea

SEMINAR PACKAGE MENU C



MORNING COFFEE BREAK

Wholemeal Sandwiches with Chicken Ham, Cheese & Lettuce

Freshly Baked Apple Lattice (Veg)

Chocolate Muffin (Veg)

Coffee & Tea

LUNCH BREAK

(Choice of Asian or Western)

Asian

Mixed Garden Salad with Passion Fruit Dressing

Wok Tossed Fish Fillet with Sweet & Sour Sauce

Chicken In Shrimp Paste

Egg Beancurd with Assorted Beans

Lo Han Vegetables

Oriental Fried Rice

Lemongrass Jello with Aero Vera

Chilled Drinks

Western

Creamy Potato Salad

Herbs Roasted Chicken with Rosemary Jus

Pan Fried Pacific Fillet with Tomato Salsa

Plant Base Nugget

Buttered Broccoli with Almond Flakes

Hawaiian Fried Rice

Fresh Fruits Platter

Chilled Drinks

AFTERNOON COFFEE BREAK

Chicken Quesadilla

Fruit Tartlets (Veg)

Vegetarian Spring Roll (Veg)

Coffee & Tea

SEMINAR PACKAGE MENU D



MORNING COFFEE BREAK

Wholemeal Sandwiches with Crab-Bite Mayo & Lettuce

Steam Soon Kueh (Veg)

Deep Fried Carrot Cake (Veg)

Coffee & Tea

LUNCH BREAK

(Choice of Asian or Western)

Asian

Gado Gado with Peanut Sauce

Ayam Masak Lemak Cili Api
(Creamy Spicy Chicken)

Sambal Goreng Ikan
(Fish in Spicy Chili Sauce)

Sayur Lodeh
(Vegetable Stew in Coconut Milk)

Begedil
(Potato Cutlet)

Nasi Kunyit
(Turmeric Rice)

Fresh Fruits Platter

Chilled Drinks

Western

Arugula & Trio Quinoa Salad

Chicken Stew with Root Vegetables

Oven Baked Pacific Fillet with Black Pepper
Sauce

Chicken Chipolata with Onion Gravy

Haricot Beans with Garlic & Cherry Tomato

Pasta Aglio Olio

Mango Pudding

Chilled Drinks

AFTERNOON COFFEE BREAK

Shrimp Har Kao

Vegetarian Pizza (Veg)

Assorted Swiss Roll (Veg)

Coffee & Tea

SEMINAR PACKAGE MENU E



MORNING COFFEE BREAK

Wholemeal Sandwiches with Sardine & Cucumber

Steamed Lotus Paste Bun (Veg)

Butter Cake (Veg)

Coffee & Tea

LUNCH BREAK

(Choice of Asian or Western)

Asian

Japanese Potato Salad with Japanese Cucumber & Egg

Chicken Karrage

Pacific Fillet with Teriyaki Glazed

Yasai Itame
(Stir Fry Vegetables)

Shrimp Gyoza

Japanese Short Grain Rice

Sea Coconut Jelly with White Fungus

Chilled Drinks

Western

Apple, Celeries & Walnut Salad

Cauliflower Au Gratin

Pacific Fillet with Chermoula Sauce

Italian Chicken Cacciatore

Meatless Nugget

Buttered Corn Fried Rice with Raisins

Fresh Fruits Platter

Chilled Drinks

AFTERNOON COFFEE BREAK

Freshly Baked Tuna Puff

Tomato Bruschetta (Veg)

Cream Puff (Veg)

Coffee & Tea