



CATERING & EVENTS 2024 TEACHERS' DAY PACKAGE



VALID FOR HIGH TEA, LUNCH & DINNER HELD IN 2024 HIGH TEA - from S\$100.00++ per person LUNCH - from S\$115.00++ per person DINNER - from S\$130.00++ per person *Minimum of 50 persons

TANTALISING CUISINE

- A sumptuous High Tea or International Buffet feast
- Enjoy free-flow soft drinks throughout the occasion

JOYOUS CELEBRATIONS

- Complimentary car park coupons for 15% of confirmed attendance
- Complimentary fresh floral arrangement for all tables
- Complimentary usage of built-in LCD projector and screen
- Complimentary usage of rostrum with one wired microphone

TERMS AND CONDITIONS

- Rates are applicable for new bookings made and held before 31 December 2024.
- For reservations or enquiries, please email <u>sinhb-sales@ihg.com</u>.



VALID FOR HIGH TEA HELD IN 2024 S\$100.00++ per table of 10 persons *Minimum of 50 Persons

MENU A

COLD SELECTION

Singapore Rojak Chicken Floss and Seaweed Finger Sandwiches California Sushi

HOT SELECTION

Vegetarian Gyoza, Wasabi Yuzu Dressing Prawn Siew Mai in Bamboo Basket Breaded Chicken Wings with BBQ Dip Fried Chinese Salted Egg Custard Bun Water Chestnut Prawn Meat Roll with Thai Chilli Sauce

SWEET TREATS

Chendol Panna Cotta Assorted Nyonya Kueh Assorted Kueh Lapis Tropical Sliced Fruits

BEVERAGE

Freshly Brewed Coffee Selection of Tea

MENU B

COLD SELECTION

Popiah Mushroom Tortilla Wrap Assorted Kueh Lapis Assorted Local Sushi

HOT SELECTION

Chicken Glutinous Rice Premium Har Kao in Bamboo Basket Chicken Karaage Chilli Mayo Steamed BBQ Meat Free Bun Deep-fried Honey Prawn Wanton

SWEET TREATS

Mango Mousse with Mango Jello Assorted Nyonya Kueh Pandan Kaya Cake Marinated Fruit Salad

> BEVERAGE Freshly Brewed Coffee Selection of Tea



VALID FOR LUNCH HELD IN 2024 S\$115.00++ per person *Minimum of 50 persons

INTERNATIONAL BUFFET LUNCH

APPETISERS

Classic Tuna Nicoise Salad with Eggs, Olives and Potatoes Orzo Salad with Dried Mangoes, Mixed Capsicums, Chickpeas, Onions and Tomatoes Mixed Greens Salad with Condiments

SOUP Vegetable Velouté with Herbs Croutons

MAINS

Oven-baked Cajun Chicken with Wild Mushrooms, Pearl Onions and Jus Sweet and Sour Seabass Fillet with Bell Peppers, Onions and Pineapple Oven-roasted Seasonal Vegetables with Kalamata Olives Steamed Coconut and Pandan Ghee Rice

DESSERTS

Singapore Traditional Nonya Kueh Strawberry Short Cake with Wild Berries Tropical Fruit Platter



VALID FOR DINNER HELD IN 2024 S\$130.00++ per 10 persons *Minimum of 50 persons

INTERNATIONAL BUFFET DINNER

STARTERS AND SALADS

Roasted Cauliflower, Cherry Tomatoes, Chickpeas in Indian Spices Tom Yum Prawn, Lychee, Lemongrass and Micro Cress Romaine Salad with Condiments and Caesar Dressing

SOUP AND BREAD

Mushroom Velouté with Truffle Oil Assorted Freshly Baked Bread Rolls

MAINS

Rosemary Roasted Chicken with Pepper Sauce Vegetable Ratatouille Sweet and Sour Fish Fillet with Pepper Trio Braised Tofu with Minced Chicken Steamed Jasmine Rice

DESSERTS

Blueberry Cheese Cake Vanilla Panna Cotta Mango Passion Mousse Cake Marinated Fruit Salad