

SEMINAR PACKAGE

PACKAGE A

From \$\$ 60.00 ++ Per Person Per Day (Full Day) 8am to 5pm Includes:

- * Complimentary use of the Royal Palm Venue Room
- * One Morning & Afternoon Coffee/ Tea Break with Snacks each
- * One Luncheon Choice of Western/Buffet menus
- * Provision of Flipchart/ Whiteboard & Markers
- * Provision of Writing Pads & Pencils
- *Complimentary projector and screen
- *Complimentary Coreless mike
- *Complimentary AV Sound system
- * Ice Water & Mints

PACKAGE B

From \$\$ 48.00 ++ Per Person Per Day (HALF DAY) 8am to 12pm or 9am to 1pm Includes:

- * Complimentary use of the Royal Palm Venue Room
- * One Morning OR Afternoon Coffee/ Tea Break with Snacks each
- * One Luncheon Choice of Western/Buffet menus
- * Provision of Flipchart / Whiteboard & Markers
- * Provision of Writing Pads & Pencils
- *Complimentary projector and screen
- *Complimentary Coreless mike
- *Complimentary AV Sound system
- * Ice Water & Mints

PACKAGE B

From \$\$ 38.00 ++ Per Person Per Day (HALF DAY) 8am to 12pm or 9am to 1pm Includes:

- * Complimentary use of the Royal Palm Venue Room
- * One Morning OR Afternoon Coffee/ Tea Break with Snacks each
- * Provision of Flipchart / Whiteboard & Markers
- * Provision of Writing Pads & Pencils
- *Complimentary projector and screen
- *Complimentary Coreless mike
- *Complimentary AV Sound system
- * Ice Water & Mints

Note:

- * All prices are subject to 10% Service Charge and Prevailing Government Taxes.
 - All prices are subject to change without notice.
 - * Minimum Guaranteed Attendance applies
- * In the event if attendance falls short of minimum guaranteed covers, a room rental will be levied



SEMINAR BUFFET LUNCH

SEMINAR BUFFET LUNCH MENU A

(Minimum 35 persons)

Cold

Gado Gado served with Homemade Peanut Sauce
Assorted Japanese Makis

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Salads

Selected Salad Bar

Dressing

French / Thousand Island / Italian Roquefort

Soup

Homemade Cream Of Mushroom

Bread Rolls & Butter ******

Hot

Chicken Kurma Braised Seasonal Greens with Mushroom Steamed Rice with Vegetables (Rici Bisi) Ee-fu Noodles " Hong Kong " Style

Desserts

Assorted Fruit Platter Lightly Sweetened Chilled Sago with Honeydew Melon Bread butter pudding

Coffee or Tea



SEMINAR BUFFET LUNCH MENU B

(Minimum 35 persons)

Cold

Rojak Bandung
Chinese Cold Cuts
Roast Chicken Breast with Mango Salsa
Assortment Of Smoked Fish with Capers & Lemon

Salads

Selected Salad Bar

Dressing

French / Thousand Island / Italian Roquefort

Soup

Soup of the day

Bread Rolls & Butter
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Hot

Stir-fried Symphony Of Vegetable with Oyster Sauce Chicken Rendang Nasi Goreng Fried Hong Kong Noodles

Desserts

Assorted Fruits Platter Nonya Kueh Chilled Cheng Tng

Coffee or Tea



WESTERN SET MENU

(Minimum 35 persons)

APPETIZER

Bed of Caesar Salad with a Lemon Dressing Or Mutton/ chicken/ beef chicken Satay

SOUP

Cream of Mushroom Or Tom Yam soup

MAIN COURSES

Pan-Fried Dory with Lemon Butter Sauce or Royal Palm Chicken Rice with condiments or Pasta Alio Olio or Fried Hokkien Mee with Prawns & Cuttlefish

DESSERT

Caramel custard
Or
Apple Pie with Vanilla Ice Cream

Note: Please select only one Appetizer, one Soup, one dessert and one Main Courses for the event only.

* Breakdown of Main courses to be advise 7 days before event



SAVORY SWEET SAVORY SWEET MENU

MORNING		AFTERNOON	
SAVORY	SWEET	SAVORY	SWEET
Crispy Vegetable Wanton Thai Sweet Chili	Duncan's carrot cake	Mini Hot Dog Roll	Banana & Coconut Tartlette
Tomato & Scramble Egg Crust Pepper In Tartlets Shell	Orange Marble Cake	Deep-fried Vegetarian Spring Rolls Thai Sweet Chili	Assorted Nonya Kueh
Tuna Sandwiches Bell Pepper Salad	Assorted Homemade Muffins	Naiveté Bread Prawns & Cocktail Sauce	Fresh Fruit Platter
Vol Au Vent Mushroom Cream & Green Chives	Fruit Tartlette	Baked chicken drumlet W walnut & garlic sauce.	Longan Beancurd In Chinese Tea Cup

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