

Seminar Packages

Package A

PRICE @ \$60++ PER PERSON, PER DAY

(full day: 8.00 am - 5.00 pm)

Includes:

- Usage of the Royal Palm Clarke Quay Event Venue
- One Morning & One Afternoon Coffee / Tea Break with Snacks
- One Luncheon - Choice of Western / Local Buffet menu
 - Provision of Flipchart / Whiteboard & Markers
 - Provision of Writing Pads & Pencils
- Complimentary use of LED TVs, Projector & Screen
 - Complimentary use of Basic AV Sound System with Cordless Microphone
 - Ice Water & Mints

Package B

PRICE @ \$48++ PER PERSON, PER DAY

(half day: 8.00 am - 12.00 pm / 9.00 am - 1.00 pm)

Includes:

- Usage of the Royal Palm Clarke Quay Event Venue
- One Morning / One Afternoon Coffee / Tea Break with Snacks
- One Luncheon - Choice of Western / Local Buffet menu
 - Provision of Flipchart / Whiteboard & Markers
 - Provision of Writing Pads & Pencils
 - Complimentary Projector & Screen
- Complimentary use of Basic AV Sound System with Cordless microphone
 - Ice Water & Mints

Package C

PRICE @ \$38++ PER PERSON, PER DAY

(half day: 8.00 am - 12.00 pm / 9.00 am - 1.00 pm)

Includes:

- Usage of the Royal Palm Clarke Quay Event Venue
- One Morning / One Afternoon Coffee / Tea Break with Snacks
- Provision of Flipchart / Whiteboard and Markers
 - Provision of Writing Pads & Pencils
 - Complimentary use of Projector & Screen
- Complimentary use of Basic AV Sound System with Cordless Microphone
 - Ice Water & Mints

NOTE:

All prices are subject to 10% service charge and prevailing government taxes.

Minimum guaranteed attendance applies for the seminar packages

In the event if attendance falls short of minimum guaranteed, a room rental fee apply

*Prices and inclusions are subject to change w/o prior notice.

Seminar Packages

LUNCH MENU A

(minimum 30 persons)

COLD

Gado Gado served with Homemade Peanut Sauce

(Indonesian Vegetarian Salad Served with Peanut Dressing)

Assorted Japanese Makis

(Selection of Sushi Rolls Filled with Vitreous Fillings)

Assorted Smoked Fish with Capers & Lemon

(Cured and Smoked Fish Fillets with Capers and Lemon)

SALAD

Selected Salad Bar

(Chef's Choice of Fresh Garden Greens)

Dressing

(French / Thousand Island / Italian Roquefort)

SOUP

Cream of Mushroom

(Pureed Mushroom Creamy Soup with Aroma)

Bread Rolls & Butter

HOT DISHES

Chicken Kurma

(Boneless Chicken Braised with Yogurt & Indian Spices)

Braised Seasonal Greens with Mushroom

(Meaty Mushroom, Shallots & Tender Greens are Braised Together in a Fragrant Broth)

Steamed Rice with Vegetables (Rici Bisi)

(Italian Rice & Peas)

Ee-fu Noodles "Hong Kong" Style

(Cantonese Style Noodles)

DESSERTS

Fresh Fruits Platter

(Mixed of Watermelon, Honeydew & Pineapple Slices)

Lightly Sweetened Chilled Sago with Honeydew Melon

(Cold Dessert Consisting of Honeydew Sago & coconut Milk)

Bread & Butter Pudding

(Slices of Butter Bread Scattered with Raisins and Egg Custard Mixture)

BEVERAGE

Coffee or Tea

(Premixed Hot Beverages)

* Menu subject to change without prior notice

Seminar Packages

LUNCH MENU B

(minimum 30 persons)

COLD

Rojak Bandung

(Local Singapore Rojak Dish Consist of "Kangkong", Cucumber, Cuttlefish with Black Shrimp Paste)

Chinese Cold Platter

(Salmon Tataki, Deep Fried Prawn Rolls & Chilli Chicken)

Roast Chicken Breast with Mango Salsa

(Roasted Chicken Breast with Indian Spices)

SALAD

Selected Salad Bar

(Chef's Choice of Fresh Garden Greens)

Dressing

(French / Thousand Island / Italian Roquefort)

SOUP

Soup of the Day

(Chef's Choice of Soup)

Bread Rolls & Butter

HOT DISHES

Stir-Fried Symphony of Vegetable with Oyster Sauce

(Chef's Choice of Vegetables Cooked with Oyster Sauce)

Chicken Rendang

(Slow Cooked Chicken in Coconut Milk & Spices Indonesia Style)

Nasi Goreng

(Stir Fried Rice Indonesian Style)

Fried Hong Kong Noodles

(Stir Fried Noodles Cantonese Style)

DESSERTS

Fresh Fruits Platter

(Mixed of Watermelon, Honeydew and Pineapple Slices)

Nonya Kueh

(3 Types of Traditional Nonya Dessert Delicacies)

Chilled Cheng Tng

(Sweet Teochew Dessert Consist Dried Healthy Ingredients, Stewed into a Sweet Soup)

BEVERAGE

Coffee or Tea

(Premixed Hot Beverages)

* Menu subject to change without prior notice

Seminar Packages

WESTERN SET MENU

(minimum 30 persons)

APPETIZER

Caesar Salad with Grilled Chicken and Garlic Crouton

(Romaine Lettuce and Garlic Croutons with Grilled Chicken Added)

or

Cured Salmon with Arugula Salad and Mustard Aioli

(Cured Salmon Fillet with Leafy, Arugula Vegetable & Spicy Mustard Aioli)

SOUP

Cream of Mushroom

(Pureed Mushroom Creamy Soup with Aroma)

or

Minestrone Soup

(Thick & Aromatic Soup of Italian Origin Made with Freshly Pick Vegetables with Pasta)

MAIN COURSE*

Pan-Fried Dory with Lemon Butter Sauce

(Seasoned Dory Fillet Cooked in Lemon Butter Sauce)

or

Roulade of Chicken with Garden Vegetables and Mushroom Sauce

(Baked Chicken Breast Stuffed with Vegetables, Paired with Mushroom Sauce)

DESSERTS

Caramel Custard

Custard Dessert with Clear Caramel Sauce

or

Chocolate Brownie with Vanilla Ice Cream

(Fudgy Chocolate Cake with Vanilla Cream)

NOTE:

Please select **one** Appetizer, **one** Soup, **one** Dessert and **one** Main Course

Please provide breakdown of Main Course at least **7 WORKING DAYS** before event date

* Menu subject to change without prior notice

Tea Break (Snacks) Menu

MORNING

AFTERNOON

MORNING		AFTERNOON	
SAVORY	SWEET	SAVORY	SWEET
<p>Crispy Vegetable Wonton W Thai Sweet Chili (An Oriental, Crispy Wonton Skin Filled with Sweet and Juicy Vegetables)</p>	<p>Chocolate Brownies (Decadent, rich and most piece of cake)</p>	<p>Mini Hot Dog Roll (Hot Dog Stuffed in a Soft and Fluffy Bread)</p>	<p>Banana Cake (Moist and Fluffy Cake with a Distinct Banana Flavor)</p>
<p>Tomato & Scramble Egg W Crust Pepper In Tartlets Shell (Frothy Stir Fried Eggs Topped with Sweet-tart Tomatoes)</p>	<p>Marble Cake (Light Piece of Cake with a Mottled Appearance)</p>	<p>Open-Faced Vegetarian Sandwich (A Colourful Selection of Sandwich)</p>	<p>Assorted Nonya Kueh (A Selection of Fragrant, Semi-Soft and Slightly Chewy Desserts)</p>
<p>Tuna Sandwiches W Bell Pepper Salad (White Bread with Tuna Spread)</p>	<p>Assorted Homemade Muffins (Delicious Selection of Melt-In-Your-Mouth Muffins)</p>	<p>Naiveté Bread W Prawns & Cocktail Sauce (A Toasty Bread Topped with Succulent Prawn and Sauce)</p>	<p>Fresh Fruit Platter (A Platter of Watermelon, Pineapple & Honeydew)</p>
<p>Vol Au Vent W Mushroom Cream & Green Chives (A "Windblown" Piece of Pastry, Filled with Smooth Mushroom Cream)</p>	<p>Fruit Tartelette (Fresh, Colourful and Bursting Juicy Fruit, Based with a Deliciously Sweet Pastry Crust)</p>	<p>Baked Chicken Drumlet W Walnut & Garlic Sauce (Perfectly Crispy Drumlets with Subtle Sauce on the side)</p>	<p>Chocolate Eclair (A Delicious Combination of Crisp Pastry and Dark Chocolate Glazed, Filled with Luscious Cream)</p>
<p>Fried Vegetarian Bee Hoon (Pan Fried Vermicelli Noodles with Mixed Vegetables)</p>	<p>Green Bean Soup with Sago (Comforting and Sweet Bowl of Dessert)</p>	<p>Mee Goreng (Stir Fried South East Asian Noodles)</p>	<p>Cheng Tng (A Long Standing, Refreshing Dessert)</p>

NOTE: Please select **2 ITEMS** per break, for each session

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