

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 or 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 Coreless Microphone
 - Ice Water & Mints



Package B

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

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

Includes:

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

Package C

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

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

Includes:

- Usage of the Royal Palm Clarke Quay Event Venue
- One Morning or 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 Coreless 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



Seminar Packages

LUNCH MENU A

(minimum 30 persons)

COLD

Gado Gado served with Homemade Peanut Sauce
Assorted Japanese Makis
Assorted Smoked Fish with Capers & Lemon

SALAD

Selected Salad Bar

Dressing

(French / Thousand Island / Italian Roquefort)

SOUP

Cream of Mushroom
Bread Rolls & Butter

HOT DISHES

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

DESSERTS

Fresh Fruits Platter
Lightly Sweetened Chilled Sago
with Honeydew Melon
Bread Butter Pudding

BEVERAGE

Coffee or Tea

Seminar Packages

LUNCH MENU B

(minimum 30 persons)

COLD

Rojak Bandung

Chinese Cold Platter

Roast Chicken Breast with Mango Salsa

SALAD

Selected Salad Bar

Dressing

(French / Thousand Island / Italian Roquefort)

SOUP

Soup of the Day

Bread Rolls & Butter

HOT DISHES

Stir-Fried Symphony of Vegetable with Oyster Sauce

Chicken Rendang

Nasi Goreng

Fried Hong Kong Noodles

DESSERTS

Fresh Fruits Platter

Nonya Kueh

Chilled Cheng Tng

BEVERAGE

Coffee or Tea

Seminar Packages

WESTERN SET MENU

(minimum 30 persons)

APPETIZER

Caesar Salad with Grilled Chicken
and Garlic Crouton

or

Cured Salmon with Arugula Salad
and Mustard Aioli

SOUP

Cream of Mushroom

or

Minestrone Soup

MAIN COURSE*

Pan-Fried Dory with
Lemon Butter Sauce

or

Roulade of Chicken with
Garden Vegetables and Mushroom Sauce

DESSERTS

Caramel Custard

or

Chocolate Brownie with
Vanilla Ice 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

SAVORY	SWEET	SAVORY	SWEET
Crispy Vegetable Wonton W Thai Sweet Chili	Chocolate Brownies	Mini Hot Dog Roll	Banana Cake
Tomato & Scramble Egg W Crust Pepper In Tartlets Shell	Marble Cake	Open-Faced Vegetarian Sandwich	Assorted Nonya Kueh
Tuna Sandwiches W Bell Pepper Salad	Assorted Homemade Muffins	Naiveté Bread W Prawns & Cocktail Sauce	Fresh Fruit Platter
Vol Au Vent W Mushroom Cream & Green Chives	Fruit Tartelette	Baked Chicken Drumlet W Walnut & Garlic Sauce	Chocolate Eclair
Fried Vegetarian Bee Hoon	Green Bean Soup with Sago	Mee Goreng	Cheng Tng (Hot/Cold)

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

