



Kent Ridge Guild House

Meeting & Seminar Packages

Seminar Packages

Full-Day Seminar Package	
9.00am – 5.00pm	
\$68.00+ per person	2 Coffee Breaks + 1 Buffet Lunch

Half-Day Seminar Package	
Morning (9.00am – 1.00pm) <u>or</u> Afternoon (1.00pm – 5.00pm)	
\$58.00+ per person	1 Coffee Break + 1 Buffet Lunch
\$48.00+ per person	1 Coffee Break only

All Seminar Packages Include

- Exclusive use of the venue.
- Choice of customisable menu curated by our culinary chefs.
- Free-flow of Coffee & Tea.
- Complimentary usage of LCD projector with screen and in-house sound system with 1 wireless microphone, 1 flipchart set, writing materials and mints.

Prices are subject to 10% service charge (Non-Members only) and prevailing government taxes unless specified otherwise.
All prices and menu items are subject to change without prior notice.

Optional Add-On Services

Service	Rate (\$)
A4 Print / Photocopy	B&W: \$1.00+ per page
	Colour: \$1.50+ per page
A3 Print / Photocopy	B&W: \$2.00+ per page
	Colour: \$2.50+ per page
Additional Flipchart Set	\$50.00+ per set
Additional Wireless Microphone	\$70.00+ per unit
Lapel Microphone (Clip-On)	\$120.00+ per unit

Terms & Conditions

- Additional charges apply for peak periods, Eve of Public Holidays and Public Holidays.
- Additional charges for extended hour(s) apply beyond the stipulated timing.
(Subject to availability of venue).
- Any other request(s) not stated herein are subject to additional charges.
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KRGH: Coffee Break Selection

Please select up to 3 items per coffee break.

SAVOURY

- | | |
|--|--|
| <input type="checkbox"/> Spicy Tuna Focaccia Sandwich | <input type="checkbox"/> Salted Egg Custard Pau |
| <input type="checkbox"/> Egg Sandwich | <input type="checkbox"/> Chicken Siew Mai |
| <input type="checkbox"/> Ham and Cheese Mini Croissant | <input type="checkbox"/> Chicken Lo Mai Kai |
| <input type="checkbox"/> Mini Black Pepper Chicken Pie | <input type="checkbox"/> Teriyaki Chicken Drumlet |
| <input type="checkbox"/> Mini Sausage Rolls | <input type="checkbox"/> Prawn Paste Chicken Mid Wings |
| <input type="checkbox"/> Chicken Char Siew Pau | <input type="checkbox"/> Fried Carrot Cake |
| <input type="checkbox"/> Chicken Pau | |

VEGETARIAN (V)

- | | |
|--|---|
| <input type="checkbox"/> Tomato and Cheese Focaccia Sandwich | <input type="checkbox"/> Fried Bee Hoon |
| <input type="checkbox"/> Mini Mushroom Quiche | <input type="checkbox"/> Mee Goreng |
| <input type="checkbox"/> Vegetarian Pau | <input type="checkbox"/> Mini Samosa |
| <input type="checkbox"/> Red Bean Pau | <input type="checkbox"/> Mini Spring Roll |
| <input type="checkbox"/> Mini Soon Kueh | <input type="checkbox"/> Fried Gyoza |
| <input type="checkbox"/> Crystal Dumpling | |

DESSERT

- | | |
|---|--|
| <input type="checkbox"/> Assorted Mini Cakes | <input type="checkbox"/> Mini Oreo Cheesecake |
| <input type="checkbox"/> Mini Fruit Tartlets | <input type="checkbox"/> Mini Tiramisu |
| <input type="checkbox"/> Assorted Muffins | <input type="checkbox"/> Mini Carrot Cake |
| <input type="checkbox"/> Banana Cake | <input type="checkbox"/> Fresh Fruit Bowls (V) |
| <input type="checkbox"/> Mini Brownies | <input type="checkbox"/> Sweet Green Bean Soup with Sago (V) |
| <input type="checkbox"/> Mini Chocolate Éclairs | <input type="checkbox"/> Red Bean Soup with Orange Zest (V) |
| <input type="checkbox"/> Assorted Swiss Rolls | <input type="checkbox"/> Cheng Tng (Chilled / Hot) (V) |
| <input type="checkbox"/> Mini Cream Puffs | |
| <input type="checkbox"/> Mini Marble Cheesecake | |

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KRGH: Seminar Buffet Lunch Menu

For groups of 30 persons and above

SALAD / SOUP (SELECT 1)

- Tauhu Goreng
- Sambal Goreng with Ikan Bilis
- German Potato Salad with Ebiko
- Mixed Mesclun Salad with Roasted Sesame Dressing
- Cream of Mushroom Soup
- Cream of Smoked Chicken Soup
- Chicken and Peanut Lotus Soup
- Chicken Meatball Soto

MEAT (SELECT 1)

- Chicken Tikka with Mint Sauce
- Roast Chicken
- Wok-fried Honey Chicken
- Fried Lemongrass Chicken
- Grilled Chicken with Rosemary Sauce
- Wok-fried Black Pepper Beef
- Braised Beef Brisket with Root Vegetables
- Beef Rendang
- Italian Braised Chicken with Olives, Capers and Tomatoes

SEAFOOD (SELECT 1)

- Crispy Fish Fillet with Thai Chili Sauce
- Pan-seared Pacific Dory with Lemon Dill Sauce
- Assam Fish Fillet with Okra
- Wok-fried De-shelled Prawns in Hot Bean Sauce
- De-shelled Wasabi Prawns
- Stir-fried Tioman Fillet with Ginger and Scallions

VEGETABLE (SELECT 1)

- Braised Vegetables in Coconut Gravy
- Stir-fried Sambal Long Bean
- Shimeji Mushrooms with Kai Lan
- Chinese Spinach with Bailing Mushrooms
- Cauliflower Gratin
- Sautéed Broccoli, Carrot and Baby Corn with Garlic Butter

NOODLE / RICE (SELECT 2)

- Steamed Rice (V)
- Tom Yum Fried Rice with Vegetables
- Pilaf Rice
- Egg Fried Rice with Tobiko
- Seafood Mee Goreng
- Fried Hong Kong Egg Noodles
- Fried Bee Hoon (V)
- Penne Pasta in Tomato Basil Sauce (V)

DESSERT (SELECT 1)

- Mini Chocolate Éclairs
- Mini Cream Puffs
- Assorted Mini Cakes
- Mango Pudding
- Hot Cheng Tng (V)
- Chilled Longan and Fruits Cocktail

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KRGH: Seminar Mini Buffet Lunch

For groups of 15 to 29 persons

Select one (1) menu from the options below.

WESTERN CUISINE		
MENU A	MENU B	MENU C
<ul style="list-style-type: none"> • Crispy Fish Fillet with Thai Chilli Sauce • Ayam Pongteh with Bamboo Shoot • Stir-fried Kai Lan with Garlic • Steamed Rice • Fresh Fruit Bowls 	<ul style="list-style-type: none"> • Pacific Dory Fillet with Lemon Butter Cream Sauce • Braised Chicken in Tomato Olive Sauce • Cauliflower Gratin • Spaghetti Aglio Olio with Sun-dried Tomato and Basil • Fresh Fruit Bowls 	<ul style="list-style-type: none"> • Poached Seabass with Dill Cream Sauce • Baked Chicken Leg with Black Pepper Sauce • Sautéed Broccoli and Carrot with Garlic Butter • Butter Rice • Fresh Fruit Bowls

MALAY & NORTHERN INDIAN CUISINE		
MENU D	MENU E	MENU F
<ul style="list-style-type: none"> • Curry Chicken with Potatoes • Lemongrass Crispy Dory Fish Fillet • Sautéed Mixed Vegetables • Steamed Rice • Fresh Fruit Bowls 	<ul style="list-style-type: none"> • Nasi Lemak with Condiments • Fried Chicken Drumlet • Ikan Tenggiri Masak Kicap (Fish in Soy Sauce) • Sayur Lodeh (Stewed Vegetables in Coconut Curry) • Fresh Fruit Bowls 	<ul style="list-style-type: none"> • Chicken Masala • Goan Fish Curry • Aloo Gobi • Steamed Jasmine Rice • Fresh Fruit Bowls

CHINESE CUISINE		
MENU G	MENU H	MENU I
<ul style="list-style-type: none"> • Roast Chicken with Spicy Sesame Sauce • Ginger Scallions Fish Fillet • Thai-style Kai Lan with Garlic • Steamed Rice • Fresh Fruit Bowls 	<ul style="list-style-type: none"> • Prawn Paste Chicken • Sweet and Sour Fish Fillet • Nai Bai with Garlic • Fried Seafood Bee Hoon • Fresh Fruit Bowls 	<ul style="list-style-type: none"> • Cereal Fish Fillet • Coffee Chicken Fillet • Braised Tofu with Vegetables • Egg Fried Rice • Fresh Fruit Bowls

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