
Suntec City 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
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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SCGH: Coffee Break Selection

Please select up to 3 items per coffee break.

SAVOURY

- | | |
|---|--|
| <input type="checkbox"/> Assorted Sandwiches | <input type="checkbox"/> Chicken Char Siew Pastry |
| <input type="checkbox"/> Chicken Siew Mai | <input type="checkbox"/> Teriyaki Chicken |
| <input type="checkbox"/> Chicken Char Siew Bun | <input type="checkbox"/> Yakitori Chicken |
| <input type="checkbox"/> Fried Carrot Cake | <input type="checkbox"/> Fried Chicken Mid Wings |
| <input type="checkbox"/> Fried Crab Claw | <input type="checkbox"/> Mexican Wings |
| <input type="checkbox"/> Sugar Cane Shrimp | <input type="checkbox"/> Beef Balls with Cheese Gratin |
| <input type="checkbox"/> Fried Chicken Wanton | |
| <input type="checkbox"/> Cheese Sausage with Onion Confit | |

VEGETARIAN (V)

- | | |
|---|--|
| <input type="checkbox"/> Crystal Dumpling | <input type="checkbox"/> Hong Kong-style Fried Noodles |
| <input type="checkbox"/> Soon Kueh | <input type="checkbox"/> Mee Goreng |
| <input type="checkbox"/> Red Bean Pau | <input type="checkbox"/> Fried Bee Hoon |
| <input type="checkbox"/> Mini Spring Roll | <input type="checkbox"/> Spaghetti Aglio Olio |
| <input type="checkbox"/> Mini Samosa | |
| <input type="checkbox"/> Mini Curry Puff | |

DESSERT

- | | |
|---|---|
| <input type="checkbox"/> Mini Apple Crumble | <input type="checkbox"/> Mini Carrot Cake |
| <input type="checkbox"/> Red Velvet Cheesecake | <input type="checkbox"/> Mini Cream Puffs |
| <input type="checkbox"/> American Cheesecake | <input type="checkbox"/> Mini Chocolate Éclairs |
| <input type="checkbox"/> Marble Cheesecake | <input type="checkbox"/> Mini Muffin |
| <input type="checkbox"/> Carrot Walnut Cheesecake | <input type="checkbox"/> Pandan Swiss Roll |
| <input type="checkbox"/> Oreo Cheesecake | <input type="checkbox"/> Chocolate Swiss Roll |
| <input type="checkbox"/> Brownie Walnut Cake | |
| <input type="checkbox"/> Fresh Fruit Bowls (V) | |

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SCGH: Seminar Set Lunch

For groups of 15 to 29 persons

Select one (1) menu from the options below.

SEMINAR SET MENU A		
APPETISER	MAIN	DESSERT
Smoked Chicken Waldorf Salad with Raisins and Caramelised Walnuts	Grilled Australian Ribeye Steak served with Fig Chutney, Potato Rösti and Glazed Vegetables Or Pan-fried Lemongrass Chicken served with Thai Chilli Jam and Potato Rösti	Carrot Walnut Cheesecake with Fresh Strawberries

SEMINAR SET MENU B		
APPETISER	MAIN	DESSERT
Chicken Tomato Chowder	Pan-seared Pacific Halibut and Pesto Shrimp served with Asparagus, Sautéed Spinach, and Lobster Beurre Blanc Sauce Or Sirloin Steak served with Truffle Mashed Potatoes and Root Vegetables	Red Velvet Cake with Wild Berries Compote and Vanilla Gelato

SEMINAR SET MENU C		
APPETISER	MAIN	DESSERT
Chicken Bulgogi Salad served with Nameko Mushrooms and Capsicum Confit	Sautéed Tiger Prawn and Blue Mussel au Gratin, served with Truffle Mashed Potatoes Or Grilled Pork Loin served with Pineapple Chutney, Olive Tapenade, Sautéed Wild Mushrooms	Baked Apple Crumble with Strawberries and Vanilla Gelato

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SCGH: Seminar Mini Buffet Lunch

For groups of 30 persons and above

SALAD / SOUP (SELECT 1)

- ☐ Smoked Chicken with Apple and Walnut Salad
- ☐ Potato Salad with Egg Mayo and Chives
- ☐ Chickpeas, Capsicum and Feta Cheese Salad
- ☐ Vine Tomatoes and Mozzarella with Basil Oil
- ☐ Chicken Sweet Corn Soup
- ☐ Seafood Tom Yum Soup
- ☐ Honey Butternut Squash Bisque
- ☐ Hot and Sour Soup
- ☐ Chicken Chowder
- ☐ Assorted Cold Cut Platter
- ☐ Japanese Kani and Tamago Platter
- ☐ Hainanese Chicken with Condiments
- ☐ Norwegian Smoked Salmon with Condiments

VEGETABLE (SELECT 1)

- ☐ Baby Kai Lan with Oyster Sauce
- ☐ Braised Mushrooms with Tofu (V)
- ☐ Almond Butter Seasonal Vegetables (V)
- ☐ Shimeji Mushrooms and Broccoli (V)
- ☐ Braised Root Vegetables (V)

MEAT (SELECT 1)

- ☐ Kung Pao Chicken with Cashew Nuts
- ☐ Teriyaki Chicken with Golden Sesame
- ☐ Black Pepper Beef with Scallions and Ginger
- ☐ Chicken Curry with Potatoes
- ☐ Sweet and Sour Pork with Bell Pepper
- ☐ Coffee Pork Ribs

NOODLE / RICE (SELECT 1)

- ☐ Steamed Rice (V)
- ☐ Seafood Fried Rice
- ☐ Hong Kong-style Fried Noodles (V)
- ☐ Yangzhou Fried Rice
- ☐ Butter Rice with Raisins and Almonds
- ☐ Penne Pasta in Tomato Basil Sauce
- ☐ Pesto Spaghetti (V)
- ☐ Linguine Aglio Olio (V)

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SEAFOOD (SELECT 1)

- ☐ Pacific Cajun Dory with Leek Fondue
- ☐ Halibut with Tomato Cream
- ☐ Sliced Fish with Scallions and Ginger
- ☐ Mixed Seafood with Thai Chilli Sauce
- ☐ Sweet and Sour Fish Fillet with Bell Pepper
- ☐ Cereal Tiger Prawn

DESSERT (SELECT 1)

- ☐ Carrot Walnut Cake
- ☐ Oreo Cheesecake
- ☐ Brownie Walnut
- ☐ Fresh Seasonal Fruit Platter (V)
- ☐ Mini Muffin
- ☐ Pandan Swiss Roll
- ☐ Chilled Sea Coconut with Grass Jelly and Longan (V)
- ☐ Chilled Lemongrass Jelly with Longan (V)
- ☐ Assorted French Pastries
- ☐ Sweet Green Bean Soup (V)
- ☐ Red Bean Soup with Orange Zest (V)

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