

Suntec City Guild House

Social Packages

Suntec City Guild House Chinese Set Package

8-COURSE CHINESE SET MENU A	8-COURSE CHINESE SET MENU B	
\$888.00+ per table (10 persons)	\$988.00+ per table (10 persons)	
Minimum of 2 tables	Minimum of 2 tables	

Package Includes

- Applicable for both weekdays and weekends.
- Exclusive use of the venue for up to a maximum of 4 hours.
- Choice of customisable menu curated by our culinary chefs.
- Free-flow of Soft Drinks (Coke and F&N Orange) and Chinese Tea.
- Elegant dining table setting with crockery, cutleries, table centrepieces, cloth napkins and seat covers.
- Complimentary usage of LCD projector with screen and in-house sound system with 1 wireless microphone.

- Corkage fee applies to alcoholic beverages (duty-paid and sealed, 75cl / 750ml) brought-in.
- 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.
- Prices are subject to 10% service charge (Non-members only) and prevailing government taxes unless specified otherwise.
- Prices and menu are subject to change without prior notice.

Suntec City Guild House 8-Course Chinese Set Menu A

\$888.00+ per table of 10 persons

COMBINATION PLATTER (SELECT 1)	MEAT (SELECT 1)
■ NUSS Four Combination Platter Chicken Ngoh Hiang, Fried Seafood Bean Curd Roll, Japanese Octopus, Crab Meat Omelette 四式拼盘 - 五香鸡卷, 海鲜腐皮卷, 日式八爪鱼, 桂花蟹肉炒蛋	□ Roast Chicken with Spicy Sesame Sauce 麻辣烧鸡□ Roast Chicken with Crispy Minced Garlic 避风塘烧鸡
□ NUSS Superior Combination Platter Smoked Duck Breast with Mango, Seafood Money Bag, Salad Prawns, Japanese Octopus 四式拼盘 - 香芒鸭捕, 海鲜金钱袋, 沙侓虾, 日式八爪鱼	
SOUP (SELECT 1)	VEGETABLE (SELECT 1)
□ Braised Fish Lips with Crab Meat 红烧鱼唇蟹肉羹 □ Braised Fish Maw with Crab Meat	□ Braised 10-head Baby Abalone with Black Mushrooms and Seasonal Greens 十头珍珠鲍鱼冬菇扒时蔬
and Dried Scallop 红烧鱼飘干贝蟹肉羹	□ Braised Pacific Clams with Black Mushrooms and Seasonal Greens 冬菇鲍贝扒时蔬
FISH (SELECT 1)	NOODLE / RICE (SELECT 1)
☐ Hong Kong-style Steamed Garoupa 港式蒸石斑☐ Steamed Garoupa with	☐ Sambal Seafood Fried Rice with☐ Dried Scallop三巴干贝海鲜炒饭
Spicy Szechuan Sauce 酱蒸石斑	□ Braised Ee-Fu Noodles with Golden Mushrooms and Truffle Oil 松露油金针菇焖伊面
SEAFOOD (SELECT 1)	DESSERT (SELECT 1)
☐ Tiger Prawn with Salt and Pepper 椒盐老虎虾	□ Red Bean Purée with Lotus Seeds 莲子红豆沙
□ Poached Herbal Tiger Prawn 药材老虎虾	☐ Yam Paste with Ginkgo Nuts 白果芋泥

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.

Suntec City Guild House 8-Course Chinese Set Menu B

\$988.00+ per table of 10 persons

CO	MBINATION PLATTER (SELECT 1)	ME	AT (SELECT 1)
	NUSS Four Combination Platter Chicken Ngoh Hiang, Fried Seafood Bean Curd Roll, Japanese Octopus, Crab Meat Omelette 四式拼盘 - 五香鸡卷, 海鲜腐皮卷, 日式八爪鱼, 桂花蟹肉炒蛋		Crispy Cantonese Roast Chicken 广东脆皮鸡 Wok-fried Black Pepper Beef Tenderloin 黑椒牛仔粒
	NUSS Superior Combination Platter Smoked Duck Breast with Mango, Seafood Money Bag, Salad Prawns, Japanese Octopus 四式拼盘 - 香芒鸭捕, 海鲜金钱袋, 沙侓虾, 日式八爪鱼		
so	UP (SELECT 1)	VE	GETABLE (SELECT 1)
	Braised Fish Maw Soup with Bamboo Pith and Crab Meat 鱼飘竹笙蟹肉羹		Braised 6-head Abalone with Black Mushrooms and Seasonal Greens 六头珍珠鲍鱼冬菇扒时蔬
	Braised Braised Seafood Soup with Crab Meat and Roe 红烧蟹皇海鲜羹		Braised Sea Cucumber with Black Mushrooms and Seasonal Greens 冬菇海参扒时数
FIS	H (SELECT 1)	NO	ODLE / RICE (SELECT 1)
	Hong Kong-style Steamed Red Garoupa 港式蒸红斑 Steamed Red Garoupa with Fried Preserved		Braised Ee-Fu Noodles with Golden Mushrooms and Truffle Oil 松露油金针菇蟹肉焖伊面
	Turnip 菜脯蒸红斑		Braised Mee Pok with Dried Scallop and Shimeji Mushrooms 干贝松菇焖面薄
SE	AFOOD (SELECT 1)	DES	SSERT (SELECT 1)
	XO Chilli Prawn and Scallop with Celery XO酱带子虾球炒芹菜		Mango Sago with Pomelo 杨支甘露
	Sautéed Prawn and Scallop with Broccoli 带子虾球炒西兰花		Yam Paste with Ginkgo Nuts 白果芋泥

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Suntec City Guild House Western Set Package

4-COURSE WESTERN SET MENU A	4-COURSE WESTERN SET MENU B	
\$88.00+ per person	\$98.00+ per person	
Minimum of 20 persons	Minimum of 20 persons	

Package Includes

- Applicable for both weekdays and weekends.
- Exclusive use of the venue for up to a maximum of 4 hours.
- Choice of customisable menu curated by our culinary chefs.
- Free-flow of Soft Drinks (Coke and F&N Orange) and Coffee & Tea.
- Elegant dining table setting with crockery, cutleries, table centrepieces, cloth napkins and seat covers.
- Complimentary usage of LCD projector with screen and in-house sound system with 1 wireless microphone.

- Corkage fee applies to alcoholic beverages (duty-paid and sealed, 75cl / 750ml) brought-in.
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Kent Ridge Guild House 4-Course Western Set Menu A

\$88.00+ per person *Minimum of 20 persons*

APPETISER

Smoked Duck and Poached Pear Arugula Salad with
Caramelised Walnuts and Smoked Pancetta
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SOUP

Seafood Chowder

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ENTRÉE

(Pre-selection of 1 main course)

Grilled Grain-fed Ribeye Steak with Crab Meat au Gratin, Wild Mushroom Fricassee, Vine Tomato and Roasted Butternut Squash, served with Burgundy Reduction

Or

Pan-seared Halibut with Salted Egg Tiger Prawn and Mango Cilantro Salsa

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DESSERT

Red Velvet Cheesecake with Strawberry and Vanilla Gelato

Suntec City Guild House 4-Course Western Set Menu B

\$98.00+ per person *Minimum of 20 persons*

APPETISER

Fresh Smoked Salmon Rillette with Sea Scallop and Fresh Herb Cress Salad

SOUP

Prawn Bisque with Garlic Bruschetta

ENTRÉE

(Pre-selection of 1 main course)

Beef Tournedos Perigourdine with Grilled Prawn, Semi-dried Tomato Tapenade,
Asparagus and Truffle Mashed Potatoes

Or

Pan-seared Atlantic Cod Fillet

With Truffle Ravioli, Asparagus, Caramelised Capsicum Chutney and Vine Tomato Reduction

DESSERT

Hazelnut Royaltine with Vanilla Gelato and Wild Berries

Suntec City Guild House International Buffet Package

INTERNATIONAL BUFFET MENU A	INTERNATIONAL BUFFET MENU B	
\$78.00+ per person	\$88.00+ per person	
Minimum of 30 persons (Selection of 12 items)	Minimum of 30 persons (Selection of 14 items)	

Package Includes

- Applicable for both weekdays and weekends.
- Exclusive use of the venue for up to a maximum of 4 hours.
- Choice of customisable menu curated by our culinary chefs.
- Free-flow of Soft Drinks (Coke and F&N Orange) .
- Elegant dining table setting with crockery, cutleries, table centrepieces, cloth napkins and seat covers.
- Complimentary usage of LCD projector with screen and in-house sound system with 1 wireless microphone.

- Corkage fee applies to alcoholic beverages (duty-paid and sealed, 75cl / 750ml) brought-in.
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Suntec City Guild House International Buffet Menu A

\$78.00+ per person

Minimum of 30 persons (Selection of 12 items)

VEGETABLE (SELECT 2)
 □ Baby Kai Lan with Oyster Sauce □ Bai Ling and Shimeji Mushrooms with Broccoli (V) □ Almond Butter Seasonal Vegetables □ Braised Mushrooms and Broccoli (V) □ Braised Mushrooms with Tofu (V) □ Braised Root Vegetables with Celeriac (V)
NOODLE / RICE (SELECT 2)
 ☐ Steamed Jasmine Rice ☐ Hong Kong-style Fried Noodles (V) ☐ Yangzhou Fried Rice ☐ Seafood Mee Goreng ☐ Seafood Fried Rice ☐ Sin Chew Fried Bee Hoon ☐ Pesto Spaghetti (V) ☐ Linguine Aglio Olio (V)

MAIN DISH (SELECT 3)	DESSERT (SELECT 2)
 □ Pacific Cajun Dory with Leek Fondue □ Sweet and Sour Fish Fillet with Bell Pepper □ Wok-fried Chicken with Ginger and Onion □ Sweet and Sour Pork with Bell Pepper □ Black Pepper Beef with Scallions and Ginger □ Sambal Prawn and Squid □ Chicken Curry with Potatoes □ Lemon Chicken □ Coffee Pork Ribs 	 □ Walnut Brownie □ Mini Chocolate Brownie □ Assorted Nyonya Kueh □ Chilled Lemongrass Jelly with Longan □ Mini Apple Crumble □ Sweet Green Bean Soup □ American Cheesecake □ Carrot Walnut Cake □ Fresh Seasonal Fruit Platter (V)
	

Suntec City Guild House International Buffet Menu B

\$88.00+ per person

Minimum of 30 persons (Selection of 14 items)

APPETISER (SELECT 2)	VEGETABLE (SELECT 2)
 Vine Tomato and Mozzarella with Basil Oil Hainanese Chicken with Condiments Japanese Kani and Tamago Platter Chickpeas, Capsicum and Feta Cheese Salad Assorted Cold Cut Platter Norwegian Smoked Salmon with Condiments 	 □ Baby Kai Lan with Oyster Sauce □ Braised Mushrooms and Broccoli (V) □ Bai Ling and Shimeji Mushrooms with Broccoli (V) □ Braised Mushrooms with Tofu (V) □ Almond Butter Seasonal Vegetable □ Braised Root Vegetables with Celeriac (V)
SALAD (SELECT 1)	NOODLE / RICE (SELECT 2)
☐ Mesclun Salad ☐ Iceberg Lettuce Condiments: Tomatoes, Kalamata Olives, Capers, Onion, Cucumbers, Balsamic and Ranch Dressing	 Yangzhou Fried Rice Seafood Fried Rice Butter Rice with Raisin and Almond Hong Kong-style Fried Noodles (V) Seafood Mee Goreng Sin Chew Fried Bee Hoon Pesto Spaghetti (V) Linguine Aglio Olio (V)
SOUP (SELECT 1)	
 Wild Mushroom Soup Minestrone Soup Sweet Corn Soup with Bean Curd Chicken Chowder Honey Butternut Squash Bisque Braised Assorted Seafood Soup 	

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MAIN DISH (SELECT 3)	DESSERT (SELECT 3)
Crispy Cereal Tiger Prawn	☐ Hazelnut Praline
☐ Halibut with Tomato Cream	☐ Red Velvet Cheesecake
☐ Sweet and Sour Fish Fillet with Bell Pepper	☐ Mini Apple Crumble
☐ Teriyaki Chicken with Golden Sesame	☐ Mini Chocolate Brownie
☐ Kung Pao Chicken with Cashew Nuts	☐ Mini Fruit Tartlet
☐ Roasted Leg of Lamb with Mint Sauce	Assorted Nyonya Kueh
☐ Sweet and Sour Pork with Bell Pepper	☐ Red Bean Soup with Orange Zest (V)
Stir-fried Spicy Szechuan Pork	☐ Mango Sago
☐ Sautéed Seafood with Mushrooms and	☐ Chilled Sea Coconut with Grass Jelly
Cheese Sauce	and Longan (V)
☐ Grilled Boneless Chicken Thigh with	Fresh Seasonal Fruit Platter (V)
Capsicum Chutney	. ,

Suntec City Guild House Cocktail Buffet Package

COCKTAIL BUFFET MENU A	COCKTAIL BUFFET MENU B
\$68.00+ per person	\$78.00+ per person
Minimum of 30 persons	Minimum of 30 persons

Package Includes

- Applicable for both weekdays and weekends.
- Exclusive use of the venue for up to a maximum of 3 hours (2pm 5pm / 6.30pm 9.30pm).
- Choice of customisable menu curated by our culinary chefs.
- Free-flow of Soft Drinks (Coke and F&N Orange).
- Elegant dining table setting with crockery, cutleries, table centrepieces, cloth napkins and seat covers.
- Complimentary usage of LCD projector with screen and in-house sound system with 1 wireless microphone.

- Corkage fee applies to alcoholic beverages (duty-paid and sealed, 75cl / 750ml) brought-in.
- 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).
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Suntec City Guild House Cocktail Buffet Menu A

\$68.00+ per person *Minimum of 30 persons*

COLD DISHES

Prawn Cocktail with Hot Sauce, Smoked Chicken Waldorf Salad, Honey Baked Ham Salad

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HOT DISHES

Baked Lemongrass Chicken,
Beef Meatball with Mozzarella,
Cheese Sausage with Onion Confit,
Chicken Siew Mai

DESSERT

Seasonal Fresh Fruit Platter, Carrot Walnut Cheesecake, Assorted French Pastries

Suntec City Guild House Cocktail Buffet Menu B

\$78.00+ per person *Minimum of 30 persons*

COLD DISHES

Smoked Salmon Platter with Condiments,
Tomato and Mozzarella Ball with Pesto,
Prawn Salad with Cocktail Sauce,
Chicken Salad

HOT DISHES

Chicken Tikka with Mint Sauce,
Black Pepper Beef with Bell Pepper,
Fried Crab Claw,
Chicken Siew Mai,
Spaghetti Aglio Olio with Sausage

DESSERT

Seasonal Fresh Fruit Platter,
Chocolate Muffin,
French Pastries,
Mini Apple Crumble

Suntec City Guild House High-Tea Buffet Package

HIGH-TEA BUFFET MENU	
\$58.00+ per person	
Minimum of 30 persons (Selection of 9 items)	

Package Includes

- Applicable for both weekdays and weekends.
- Exclusive use of the venue for up to a maximum of 3 hours (2pm 5pm).
- Choice of customisable menu curated by our culinary chefs.
- Free-flow of Coffee & Tea.
- Elegant dining table setting with crockery, cutleries, table centrepieces, cloth napkins and seat covers.
- Complimentary usage of LCD projector with screen and in-house sound system with 1 wireless microphone.

- Corkage fee applies to alcoholic beverages (duty-paid and sealed, 75cl / 750ml) brought-in.
- Additional charges apply for peak periods, Eve of Public Holidays and Public Holidays.
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 (Subject to availability of venue).
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- Prices and menu are subject to change without prior notice.

Suntec City Guild House High Tea Buffet Menu

\$58.00+ per person

Minimum of 30 persons (Selection of 9 items)

SANDWICH (SELECT 1 TYPE)	APPETISER (SELECT 2)
☐ Croissant ☐ White Bread	Smoked Salmon PlatterThai Glass Noodle and Chicken SaladChicken and Corn Salad
Fillings: Tuna, Egg Mayo and Chicken Ham	Chickpeas and Feta Cheese Salad Tomato and Mozzarella Ball Pesto Potato Salad with Egg
SAVOURY (SELECT 3)	DESSERT (SELECT 3)
 Steamed Spinach Dumpling Mini Spring Roll Mini Samosa Mini Curry Puff Fried Chicken Wanton Teriyaki Chicken Fried Carrot Cake Chicken Siew Mai Cheese Sausage with Onion Confit Baked Beef Ball with Cheese Gratin Seafood Fried Hong Kong Noodles Mee Goreng Fried Vegetable Bee Hoon DIY Singapore Laksa with Condiments 	Assorted Nyonya Kueh Mini Apple Crumble Fresh Fruit Platter Brownie Walnut Carrot Walnut Cake Red Velvet Cheesecake Sweet Green Bean Soup with Sago (V) American Cheesecake Chilled Lemongrass Jelly with Fruits (V) Mango Sago (V) Chilled Sea Coconut with Grass Jelly and Longan (V) Cheng Tng (Chilled / Hot) (V)
□ DIY Mee Siam with Condiments□ Spaghetti Aglio Olio (V)	