

# conferences and seminars

## standard package

### starters

mixed green salad with vietnamese chicken, glass noodle & asian herbs  
grilled sweet potato & mango salad, thai asparagus home made salad cream  
pissaladiere of caramelized onions, anchovies & black olives  
poached chicken & asparagus with honey mustard dressing

### mains – meat

grilled chicken with lemongrass & kaffier leaf rub  
shepherd pie with vichy carrots  
bbq chicken kebab with soy mirin glaze  
beef bulgogi with roasted green onions & capsicum

### mains – fish & seafood

baked tandoori fish fillets, snake beans with freshly grated coconut & mustard seed  
seafood gumbo, okra served over long grain rice  
prawn casserole in spicy tomato sauce  
wok tossed fish fillet with sticky plum & ginger sauce, chinese mushroom

### sides

cauliflower & potato gratin  
mash potatoes  
black olive rice, pine nuts  
lemon rice



**The Marmalade Group**

10 Anson Road #40-14 International Plaza Singapore 079903 T: 6883 2258 F: 6883 2257

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## standard package

### dessert

seasonal fresh fruit platter  
lemon posset with blueberry  
nutella squares  
mango & vanilla custard trifle

### coffee break

mini crossiants and danish pastries  
assorted whole meal finger sandwiches  
mini sticky dates pudding with homemade toffee sauce  
mini assorted cupcakes  
homemade mushroom quiche  
mini apple strudel with vanilla sauce  
mini fruit tartlets  
mini carrot cake with cheese frosting  
mini leek and bacon quiche  
nonya kaya and butter in panini  
peanut butter and bananas in panini  
oven-baked mini curry puff  
assorted mini wraps

**\$45++ per pax**

**half day with 1 lunch and 1 coffee break**

**please select 1 item from starters,  
2 items from mains, 2 items from sides,  
2 items from desserts and  
3 items from coffee break  
(minimum guaranteed of 20 pax)**



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# conferences and seminars

## deluxe package

### starters

vietnamese rice paper roll, wrapped with prawn, shredded chicken & mint  
spring vegetables gado gado, tofu  
cilantro & lime marinated shrimps tossed in cous cous  
iceberg lettuce & pomegranate dressing  
pissaladiere of caramelized onions, anchovies & black olives

### mains – meat

charred mediterranean beef kebab served with corn on cob & mint yoghurt  
green curry chicken with eggplant & napa cabbage  
grilled beef with lemongrass & kaffier leaf rub  
pork bratwurst casserole with granny smith apples & lima beans

### mains – fish & seafood

baked tandoori fish fillets, snake beans tossed with freshly grated coconut & mustard seed  
moroccan snapper & root vegetable tagine served with preserved lemon & olive couscous  
tiger prawn with spinach & coriander tikka  
seafood paella

### sides

cauliflower & potato gratin  
mash potatoes  
black olive rice, pinenuts  
lemon rice



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## deluxe package

### desserts

seasonal fresh fruit platter with  
lemon posset with blueberry  
nutella squares  
mango & vanilla custard trifle

### coffee break

mini crossiants and danish pastries  
assorted wholemeal finger sandwiches  
mini sticky dates pudding with homemade toffee sauce  
mini assorted cupcakes  
homemade mushroom quiche  
mini apple strudel with vanilla sauce  
mini fruit tartlets  
mini carrot cake with cheese frosting  
mini leek and bacon quiche  
nonya kaya and butter in panini  
peanut butter and bananas in panini  
oven-baked mini curry puff  
assorted mini wraps

**\$55++ per pax**

**full day with 1 lunch and 2 coffee breaks**

**please select 1 item from starters,  
2 items from mains, 2 items from sides,  
2 items from desserts and  
3 items from coffee break  
(minimum guaranteed of 20 pax)**



desserts

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