

2020-2021 MEETING PACKAGES

\$80++ Classic Half Day

[9.00am – 2.00pm/12.00noon – 5.00pm: 3 Course set lunch & one tea break] Add \$25++ to upgrade to Premium 4 course set lunch Minimum of 15 persons



\$95++ Standard Full Day

[9.00am-5.00pm: 3 Course set lunch & two tea break] Add \$25++ to upgrade to Premium 4 course set lunch Minimum of 15 persons

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\$128++ Premium Full Day

[9.00am-5.00pm: 3 course premium set lunch with welcome mocktail drink and two tea breaks] Minimum 15 persons

- <u>4</u>-

Beverages

Free flow of Hot Coffee, A Variety of Tea Leaves & Orange Juice

- 21-

Inclusive

Use of function space in The Villa as per stipulated timing *Any extension of usage will be subjected to function space's availability and a rental charge will apply Use of basic sound system, two wireless handheld microphones Use of LCD projector & screen, VGA cable (excludes laptop) Use of one flipchart, writing paper, markers and pencils Free WIFI access for all guests

Sweets / Mints

Drinking Water from water dispenser (as part of The Villa's sustainable initiative for the environment)





EVENT ORGANISER

EVENT CATERER



All prices are subject to 10% service charge and prevailing goods and services tax. Rates quoted are based on per person.

For Set Menu, pre-orders are required no later than 7 working days before event date otherwise food items are subjected to availability. Not valid on weekends and public holidays. Minimum spend per function room applies – please check with the Sales Personnel.

Terms & Conditions apply.



\$80** CLASSIC HALF-DAY

MEETING PACKAGE

[9.00am – 2.00pm/ 12.00noon – 5.00pm: Set Lunch & One Tea Break] Minimum 15 persons

Snacks' selection (please choose 03 snacks for the scheduled Coffee/Tea Break)

Mini Vol Au Vent (served chilled)	
Mushroom & Truffle Pate	Mushroom & Truffle Pate
Corned Beef & Pea	Chicken & Coconut Curry Aioli

Mini Tartlets (served chilled)	
Asparagus Quiche, Tomato Salsa	• Smoked Salmon, Cream Cheese & Herbs
Pulled Beef, Pickle, Horseradish	Chicken, Truffle Aioli, Spring Onion

Sandwich/Sweet

Roast Chicken Wholegrain	Tuna Mayo Wholegrain
Vegetarian Egg Wholegrain	Chocolate Fudge Cake
Blueberry Muffin	Rainbow Cake
Banana Muffin	

Fruit / Energy Booster Bar / Titbits

Whole Fruit	Energy Booster Bar
Rainbow Chocolate Chip Cookie	Garlic Almonds
Oat Cookie	Pretzel Twist

A 3-Course Set Lunch

Add \$25++ to upgrade to 4 course set lunch



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\$95** STANDARD FULL-DAY

MEETING PACKAGE

[*9.00am* - *5.00pm*] Minimum 15 persons

Snacks' selection (please choose 03 snacks for the scheduled Coffee/Tea Break)

Mini Vol Au Vent (served chilled)

Mushroom & Truffle Pate	Mushroom & Truffle Pate
Corned Beef & Pea	Chicken & Coconut Curry Aioli

Mini Tartlets (served chilled)	
Asparagus Quiche, Tomato Salsa	• Smoked Salmon, Cream Cheese & Herbs
Pulled Beef, Pickle, Horseradish	Chicken, Truffle Aioli, Spring Onion

Sandwich/Sweet

Roast Chicken Wholegrain	Tuna Wholegrain
Vegetarian Egg Wholegrain	Chocolate Fudge Cake
Blueberry Muffin	Rainbow Cake
Banana Muffin	

Fruit / Snacks

Whole Fruit	Energy Booster Bar
Rainbow Chocolate Chip Cookie	Garlic Almonds
Oat Cookie	Pretzel Twist

A 3-Course Set Lunch

Add \$25++ to upgrade to 4 course set lunch





EVENT ORGANISER

EVENT CATERER



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\$128⁺⁺ PREMIUM FULL-DAY MEETING PACKAGE

[*9.00am – 5.00pm*] Minimum 15 persons

Snacks' selection (please choose 03 snacks for the scheduled Coffee/Tea Break)

Mini Vol Au Vent (served chilled)

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Mushroom & Truffle Pate	Mushroom & Truffle Pate
Corned Beef & Pea	Chicken & Coconut Curry Aioli

Mini Tartlets (served chilled)	
Asparagus Quiche, Tomato Salsa	• Smoked Salmon, Cream Cheese & Herbs
Pulled Beef, Pickle, Horseradish	Chicken, Truffle Aioli, Spring Onion

Sandwich/Sweet

Roast Chicken Wholegrain	Tuna Wholegrain
Vegetarian Egg Wholegrain	Chocolate Fudge Cake
Blueberry Muffin	Rainbow Cake
Banana Muffin	

Fruit / Snacks

Whole Fruit	Energy Booster Bar
Rainbow Chocolate Chip Cookie	Garlic Almonds
Oat Cookie	Pretzel Twist

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A 3-Course Premium Set Lunch Add \$25++ to upgrade to 4 course Premium Set Lunch Welcome Drink – Halia's Signature Mocktail





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Terms & Conditions apply.