

Dinner & Dance Package

Host your next dinner and dance with us at Novotel Singapore on Stevens as we celebrate your company's milestone together. The fuss-free package makes it an easy and smooth sailing celebration to unwind with the team after all the success achieved.



- (1) 8-Course Chinese Set Dinner from \$950.00++ per table of 10 persons or
(2) International Buffet Dinner at \$95.00++ per person

- Choice of a sumptuous 8-course Chinese Set Dinner menu, International Buffet Menu or Premium Buffet Menu
- Free flow of soft drinks and mixers to be served throughout the event
- Complimentary 1 x 20L beer barrel
- Waiver of corkage charge for all duty-paid and sealed bottles of hard liquor
- Classical soft background music
- Complimentary usage of in-house sound system with LCD projectors & screens
- Complimentary Wi-Fi access
- Complimentary 1 x S\$50.00nett Food & Beverage voucher
- Special rates for guest rooms at Novotel or Mercure Singapore on Stevens
- Complimentary 20% off parking coupons based on your guaranteed attendance
- 1 x Day-use room for committee members from 3.00pm to 7.00pm

For enquiries, please call 6491 6108 or email H9543-SC2@accor.com.

A minimum guarantee of 150 persons is required. Price quoted is in SGD & subject to a 10% service charge and prevailing GST unless otherwise stated. The management reserves the right to change these terms and conditions at any time without prior notice.

8-COURSE CHINESE MENU A

芥末沙律虾 | 日本墨鱼 | 烟熏鸭 | 枸杞醉鸡 | 素春卷

Prawn Salad with Wasabi Mayonnaise, Japanese Octopus with Sesame Seeds,
Smoked Duck with Hoisin Sauce, Drunken Chicken with Wolfberries
and Vegetarian Spring Roll

虫草花鲜淮山炖鸡汤

Double Boiled Chicken Consommé with Cordyceps Flower and Burdock

黄金麦片虾

Golden Cereal Tiger Prawns

清蒸港式金目鲈

Hong Kong Style Steamed Seabass

金蒜脆皮烧鸡

Crispy Roasted Chicken with Spice Salt & Golden Garlic

香菇菠菜

Braised Shitake Mushrooms with Spinach

XO蟹肉炒饭

XO Crab Meat Fried Rice

白果芋泥马蹄汁

Warm Yam Paste with Gingko Nut in Chestnut Sauce

8-COURSE CHINESE MENU B

泰式海蜇 | 香甜辣酱螺片 | 金钱肉干(鸡) | 日本墨鱼 | 脆皮虾春卷
Marinated Jellyfish with Thai Sweet Chilli, Topshell with Sriracha Chilli Dressing,
Sweet Sliced Bbq Chicken Coin, Japanese Octopus with Sesame Seeds
and Crispy Shrimp Spring Roll

海鲜金针金瓜羹
Braised Pumpkin Seafood & Enoki Mushroom Soup

花雕醉虾
Druken Prawns with Wolfberries

港式油浸金目鲈
Deep Fried Seabass in Superior Soya Sauce

香梅酱烧鸭
Roasted Duck with Plum Sauce

菠菜百灵菇干贝
Spinach with Bai Ling Mushroom in Conpoy Sauce

蟹肉蛋白金针焖伊府面
Ee-Fu Noodle with Crab Meat and Mushroom in Egg White Sauce

杨枝甘露
Chilled Mango Sago Cream with Pomelo

BUFFET DINNER MENU A

(No Pork No Lard)

COLD APPETISERS

Smoked Salmon with Condiments
Sundried Tomatoes, Eggplant, Artichokes (V)
Pita Bread, Lavosh, Sourdough, Rye, Grissini Sticks
Dressings: First-pressed Olive Oil, Hummus, Babaganoush (V)

BOUTIQUE GARDEN SYMPHONY

Mesclun, Romaine Lettuce, Baby Greens
Dressing & Condiments: Honey Mustard, Creamy French Dressing,
Balsamic Vinegar Green Olive, Black Olive, Red Tomatoes,
Black Raisins & Nuts

SOUP

Minestrone Soup
Handmade Bread
Bread spice, Unsalted butter

HOT STATIONS

Nyonya Chap Chye (V)
Breaded Pollock with Tartar Sauce
Linguine Vongole
Sweet & Sour Chicken
Gratin Dauphinois
Fried Calamari
Aloo Gobi (V)

DESSERT

Green Tea Chestnut
French Blueberry Tart
Strawberry Yoghurt Mousse Cake
Tutti frutti
Tropical Fruit Platter

BUFFET DINNER MENU B

(No Pork No Lard)

COLD APPETISERS

Sushi and Nigiri with condiments
Sundried Tomatoes, Eggplant, Artichokes (V)
Pita Bread, Lavosh, Sour Dough, Rye, Grissini Sticks
Dressings: First-pressed Olive Oil

BOUTIQUE GARDEN SYMPHONY

Coleslaw (V)
Waldorf Salad
Green Mango Salad with Shrimps
Cobb Salad

SOUP

Mushroom Soup (V)
Handmade Bread
Bread Spice, Unsalted Butter

HOT STATIONS

Singapore Chicken Rice
(Condiments: Garlic Ginger, Cucumber, Achar, Chili Sauce)
Lyonnais Potatoes (V)
Baked Seabass with Pesto and Fine Beans
Broccoli in Oyster Sauce with Chinese Mushrooms
Fried Calamari
Dal Makhani (V)

DESSERT

Pecan Pie
Tiramisu
Tropical Fruit Platter
Tutti frutti
Lychee Parfait

PREMIUM BUFFET DINNER MENU

(No Pork No Lard)

\$148.00++ per person

COLD APPETISERS

Smoked Salmon with Condiments
Assorted Cheese with Preserved Fruits & Crackers
Sushi and Nigiri with condiments
Sundried Tomatoes, Eggplant, Artichokes (V)
Pita Bread, Lavosh, Sour Dough, Rye, Grissini Sticks
Dressings: First Pressed Olive Oil

LOCAL

Singapore Rojak (DIY Station)

SOUP

Mushroom Soup (V)
Handmade Bread
Bread Spice, Unsalted Butter

CARVING STATION

Beef Prime Ribs
Natural Jus, Mustards

HOT STATIONS

Singapore Style Lobsters served with Deep-fried Man Tou
Salted Egg Prawns
Mala Chicken
Steamed Seabass with Chinese Black Bean Sauce
Broccoli in Oyster Sauce with Chinese Mushroom
XO Seafood Fried Rice
Spaghetti with Tomato Sauce (V)

DESSERT

Green Tea Chestnut
French Blueberry Tart
Strawberry Yoghurt Mousse Cake
Nonya Kueh
Fresh Tropical Fruits