

## 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 \$1,050.00++ per table of 10 persons or  
(2) International Buffet Dinner at \$105.00++ 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](mailto: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

# NOVOTEL

SINGAPORE ON STEVENS

## 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

# NOVOTEL

SINGAPORE ON STEVENS

## 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)  
Lyonnaise 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

# NOVOTEL

SINGAPORE ON STEVENS

## 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