



seminar packages

HALAL SEMINAR BUFFET

*A polished halal seminar menu created for meetings,
conferences and memorable gatherings.*

HALF DAY · 1 TEA BREAK + LUNCH ♦

FULL DAY · 2 TEA BREAKS + LUNCH ♦ MINIMUM 50 GUESTS ♦

HALAL SELECTION ♦ FIVE CURATED PACKAGES

PACKAGE A – WESTERN

PACKAGE B – CHINESE

PACKAGE C – THAI

PACKAGE D – PERANAKAN

PACKAGE E – INTERNATIONAL

PEN
&
INC.

THE NJ GROUP COLLECTION

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PACKAGE A · WESTERN

Half day · 1 tea break & 1 lunch | Full day · 2 tea breaks & 1 lunch

✦ MORNING TEA BREAK

Chicken Ham Finger Sandwich — Soft finger sandwiches with savoury chicken ham.

Deep-Fried Carrot Cake — Crisp carrot cake bites with a sweet dip.

Vanilla Cream Puffs — Light choux pastry with smooth vanilla cream.

Coffee Machine — Cappuccino, latte, black coffee and espresso.

Freshly Brewed Tea — Warm tea served throughout the break.

✦ AFTERNOON TEA BREAK

Charcoal Bun, Salted Egg — Soft charcoal bun with salted egg custard.

Homemade Vegetable Rolls — Crisp vegetable rolls with Thai chilli dip.

Mini Red Velvet Cake — Mini cake layered with cream cheese frosting.

Coffee Machine — Cappuccino, latte, black coffee and espresso.

Freshly Brewed Tea — A calming tea finish to the day.

✦ LUNCH · WESTERN

Cranberry Couscous Greens — Fresh greens and couscous with duo-sesame dressing.

Spaghetti Napolitano — Pasta tossed with vegetable jus and tomato notes.

Sautéed Broccoli & Shiitake — Lightly sautéed broccoli with earthy mushrooms.

Herb Roasted Chicken — Roasted chicken finished with rosemary jus.

Baked Fish Fillet — Tender fish with a honey lemon sauce.

Breaded Scallop — Golden scallop bites with yuzu mayo.

Tropical Fruit Platter — Refreshing seasonal fruits.

Iced Tea with Lemon — Chilled tea lifted with lemon.

Minimum 50 guests. All prices subject to 10% service charge and prevailing GST.

PACKAGE B · CHINESE

Half day · 1 tea break & 1 lunch | Full day · 2 tea breaks & 1 lunch

★ MORNING TEA BREAK

Chocolate Croissants — Buttery croissants with a chocolate centre.

Sardine Finger Sandwich — Soft sandwich bites with a savoury sardine filling.

Assorted Swiss Rolls — Strawberry, chocolate and pandan Swiss rolls.

Coffee Machine — Cappuccino, latte, black coffee and espresso.

Freshly Brewed Tea — Warm tea served throughout the break.

★ AFTERNOON TEA BREAK

Pan-Fried Gyoza — Golden pan-fried dumplings with a house dip.

Chicken Siew Mai — Steamed chicken dumplings with chilli dip.

Mini Blueberry Cheesecakes — Mini cheesecakes with blueberry sweetness.

Coffee Machine — Cappuccino, latte, black coffee and espresso.

Freshly Brewed Tea — A calming tea finish to the day.

★ LUNCH · CHINESE

Oriental Fried Rice & Crab — Fragrant wok-fried rice with savoury crab bits.

Sautéed Vegetable Medley — Colourful vegetables tossed with mushroom.

Honey Chicken & Cashew — Sweet-savoury chicken with cashew crunch.

Deep-Fried Fish, Oriental — Crisp fish finished with an Oriental-style sauce.

Braised Tofu, Chilli Crab — Soft tofu in a rich chilli crab sauce.

Chicken Ngoh Hiang — Five-spice chicken roll with sweet sauce.

Tropical Fruit Platter — Refreshing seasonal fruits.

Blackcurrant Cooler — A chilled fruity drink with a smooth finish.

Minimum 50 guests. All prices subject to 10% service charge and prevailing GST.

PACKAGE C · THAI

Half day · 1 tea break & 1 lunch | Full day · 2 tea breaks & 1 lunch

✦ MORNING TEA BREAK

Tuna Mayo Finger Sandwich — Soft sandwiches with a creamy tuna filling.

Steamed Crystal Prawn Dumplings — Crystal prawn dumplings with chilli dip.

Oven-Baked Apple Strudel — Flaky pastry with a warm apple filling.

Coffee Machine — Cappuccino, latte, black coffee and espresso.

Freshly Brewed Tea — Warm tea served throughout the break.

✦ AFTERNOON TEA BREAK

Mini Mushroom Pie — Bite-sized pie with creamy mushroom.

Cranberry Tea Cake — Soft tea cake with cranberry sweetness.

Assorted Nyonya Kuehs — A colourful traditional kueh selection.

Coffee Machine — Cappuccino, latte, black coffee and espresso.

Freshly Brewed Tea — A calming tea finish to the day.

✦ LUNCH · THAI

Glass Noodle Salad — Light glass noodles with fresh carrot crunch.

Thai Pineapple Fried Rice — Sweet-savoury pineapple rice with chicken floss.

Sautéed Kai Lan & Mushroom — Kai lan sautéed with tender mushrooms.

Chicken Cutlet, Thai Sauce — Crisp chicken cutlet with Thai-style sauce.

Thai Steamed Fish & Lime — Delicate steamed fish lifted with lime.

Tom Yam Fish Cakes — Fragrant fish cakes with tom yam notes.

Tropical Fruit Platter — Refreshing seasonal fruits.

Mango Cooler — A chilled tropical mango refreshment.

Minimum 50 guests. All prices subject to 10% service charge and prevailing GST.

PACKAGE D · PERANAKAN

Half day · 1 tea break & 1 lunch | Full day · 2 tea breaks & 1 lunch

♦ MORNING TEA BREAK

Egg Mayo Finger Sandwich — Soft sandwiches with creamy egg mayonnaise.

Mini Chocolate Éclair — Mini eclairs with chocolate glaze.

Pandan Kaya Sliced Cake — Soft sliced cake with pandan-kaya aroma.

Coffee Machine — Cappuccino, latte, black coffee and espresso.

Freshly Brewed Tea — Warm tea served throughout the break.

♦ AFTERNOON TEA BREAK

Hawaiian Pizza — Mini pizza with sweet-savoury toppings.

Mini Egg Tartlet — Buttery tartlet with smooth egg custard.

English Carrot Cake — Carrot cake with cream cheese frosting.

Coffee Machine — Cappuccino, latte, black coffee and espresso.

Freshly Brewed Tea — A calming tea finish to the day.

♦ LUNCH · PERANAKAN

Kerabu Bok Nee & Chicken — Nyonya-style salad with poached chicken.

Mee Hoon Goreng — Wok-fried vermicelli with savoury spice notes.

Nyonya Chap Chye — Traditional braised vegetables with mushroom.

Ayam Panggang — Traditional Indonesian-style grilled chicken.

Deep-Fried Fish Fillet — Crisp fish fillet with homemade sambal chilli.

Sotong Dough Fritter — Savoury sotong fritter with salad cream.

Tropical Fruit Platter — Refreshing seasonal fruits.

Fruit Punch — A bright chilled fruit refreshment.

Minimum 50 guests. All prices subject to 10% service charge and prevailing GST.

PACKAGE E · INTERNATIONAL

Half day · 1 tea break & 1 lunch | Full day · 2 tea breaks & 1 lunch

✦ MORNING TEA BREAK

Chocolate Chip Muffin — Soft muffin with chocolate chips.

Steamed Soon Kueh — Soon kueh served with sweet sauce.

Marble Sliced Cake — Classic marble cake, sliced for sharing.

Coffee Machine — Cappuccino, latte, black coffee and espresso.

Freshly Brewed Tea — Warm tea served throughout the break.

✦ AFTERNOON TEA BREAK

Mini Honey Chicken Pau — Mini pau with a savoury honey chicken filling.

Diamond Custard — A smooth custard-style sweet bite.

Mini Toffee Cake — Mini cake with warm toffee sweetness.

Coffee Machine — Cappuccino, latte, black coffee and espresso.

Freshly Brewed Tea — A calming tea finish to the day.

✦ LUNCH · INTERNATIONAL

HK Egg Noodle & Vegetables — Springy egg noodles stir-fried with vegetables.

Sautéed Vegetable Medley — Colourful vegetables tossed with mushroom.

Oven-Baked Teriyaki Chicken — Baked chicken glazed with teriyaki sauce.

Grilled Dory, Tomato Oregano — Grilled dory with a tomato-oregano sauce.

Sotong Balls — Bite-sized seafood balls served warm.

Summer Sushi Platter — Assorted sushi for a fresh buffet touch.

Tropical Fruit Platter — Refreshing seasonal fruits.

Orange Cooler — A chilled citrus refreshment.

Minimum 50 guests. All prices subject to 10% service charge and prevailing GST.