



seminar packages

SEMINAR BUFFET HALAL

Thoughtfully curated halal buffet packages for meetings and corporate gatherings. Designed to keep every guest refreshed and well looked after, from morning tea through lunch to the afternoon break.

HALF DAY · 1 TEA BREAK + LUNCH ♦

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

HALAL SELECTION ♦ A REFINED SEMINAR FLOW

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.