



refreshment breaks

SEMINAR TEA BREAK

*A refined refreshment break for focused meetings and
memorable conversations.*

MINIMUM 6 GUESTS ♦ CHOOSE ONE FROM EACH CATEGORY ♦

RATIO OF SERVING PER GUEST IS 1.2.

P E N
&
I N C.

THE NJ GROUP COLLECTION

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TEA BREAK SELECTIONS

Choose one item from each category

★ SANDWICH

CHOOSE ONE

Egg Sandwich — Soft egg filling in a light tea-break sandwich.

Tuna Sandwich — Classic tuna with a savoury, creamy finish.

Cheese Sandwich — A simple, comforting cheese sandwich.

Tomato & Cheese Sandwich — Fresh tomato with cheese in a balanced bite.

★ SWEET SENSATIONS

CHOOSE ONE

Danish — Buttery pastry with a light sweet finish.

Cream Puff — Soft choux pastry filled with smooth cream.

Chocolate Éclairs — Mini eclairs with a rich chocolate glaze.

Vanilla Pound Cake — Classic vanilla cake with a soft crumb.

Chocolate Pound Cake — Moist chocolate cake for a comforting treat.

Carrot Cake — Moist carrot cake with a light cream cheese finish.

★ HOT

CHOOSE ONE

Fish Finger — Crisp fish fingers, served warm and savoury.

Veg Spring Roll — Golden vegetable rolls with a light, crunchy bite.

Cocktail Samosa — Mini spiced samosas for a satisfying snack.

Potato Curry Puff — Flaky pastry filled with gently spiced potato.

Chicken Siew Mai — Steamed chicken dumplings with delicate flavour.

Cocktail Sausage — Bite-sized sausages, warm and easy to enjoy.

Baked Chicken Meatballs — Tender chicken meatballs baked for a hearty bite.

★ BEVERAGES

English Breakfast Tea — A refined selection of hot teas.

Freshly Brewed Coffee — Freshly brewed coffee for a polished break.

Ratio of serving per guest is 1.2. Special dietary requirements available on request.