

SEMINAR PACKAGES




SEMINAR PACKAGES

\$34 per pax (\$37.06 W/GST) For 30 pax and above.

MENU — A

BREAKFAST

Mini Croissant with Egg Mayo
Chicken Siew Mai
Crunchy Nutella Puff
Coffee and Tea 

LUNCH


Apple Waldorf salad
Signature Beef Bolognese Pasta
Cajun Baked Chicken
Breaded Fish with Tartar Sauce
Broccoli & Cauliflower au Gratin
Cheesy Chicken Meatball
Seasonal Fruit Platter
Iced Lemon Tea 

TEA BREAK

Mini Lotus Paste Pau
Chicken Nuggets
Iced Jelly with Longan
Coffee and Tea 

MENU — B

BREAKFAST

Tuna Mayo Sandwich
Mini Spring Roll
Red Velvet Éclair
Coffee and Tea 

LUNCH


Caesar Salad
Mee Siam Goreng
Chicken Cordon Bleu with Nacho Cheese
Cantonese-style Steamed Fish
Broccoli, Cauliflower & Mushroom
Seaweed Chicken
Honey Sea Coconut with Grass Jelly
Citrus Yuzu Drink 

TEA BREAK

Mini Kaya Pau
Cheesy Chicken Ball
Seasonal Fruit Platter
Coffee and Tea 

MENU — C


BREAKFAST

Mini Croissant with Tomato & Cucumber
Sambal Fish Ball
Milo Dinosaur Brownie
Coffee and Tea 

LUNCH

Caprese Salad
Korean-style Kimchi Fried Rice
Poached Hainanese Chicken
Sweet & Sour Fish
Hainanese Chap Chye
Chicken Nuggets
Iced Jelly with Fruit Cocktail
Grapefruit Pomelo 

TEA BREAK

Mini Red Bean Pau
Teriyaki Chicken Mid-wing
Grass Jelly with Longan
Coffee and Tea 



Ideal for conventions, seminars, workshops and more!


MENU — D

BREAKFAST

Chicken Char Siew Pau

Shrimp Gyoza

Blueberry Almond Tart

Coffee and Tea 

LUNCH

Fruity White Rojak

Pineapple Fried Rice

Chicken Cutlet with Thai Sweet Chilli

Fish Fillet with Mango Salsa

Curry Vegetables (Sayur Lodeh)

Mini Curry Samosa

Mini Swiss Roll

Pandan Lemongrass Drink 

TEA BREAK

Mini Curry Puff

Sambal Fish Ball

Summer Berry Cheesecake

Coffee and Tea 

MENU — E

BREAKFAST

Ham & Cheese Sandwich

Breaded Scallop Cake

Orange Éclair

Coffee and Tea 

LUNCH

Niçoise Tuna Salad

Yang Chow Fried Rice


Signature Curry Chicken

Fish Fillet with Pesto Creamy Sauce

Stir-fried Mushroom Trio

Chipolata Sausage

Strawberry Vanilla Tart

Citrus Yuzu Drink 

TEA BREAK

Mini Hawaiian pizza

Shrimp Gyoza

Apple Cinnamon Tart

Coffee and Tea 

MENU — F

BREAKFAST

Soon Kueh (Steamed Turnip Dumpling)

Golden Hashbrown

Mini Swiss Roll

Coffee and Tea 

LUNCH

Gado Gado with Peanut Sauce

Sin Chow Bee Hoon

Szechuan Kong Pao Chicken

Nonya Assam Fish

Nai Bai with Crispy White Bait

Seaweed Chicken

Chocolate Chip Cupcake

Fruit Punch 

TEA BREAK

Breaded Crab Claw

Mini Curry Samosa

Pandan Coconut Éclair

Coffee and Tea 



To order / For enquiries,

WHATSAPP US @ 8932 5066

☎ 6858 0111 | ✉ catering@eatzigourmet.com.sg | 🌐 eatzigourmet.com.sg/catering

Delivery & Set-Up Charges

- Full day delivery and collection: \$135 (\$147.15 W/GST) per location.
- Marina Bay Sands, Sentosa or Tuas, surcharge of \$15 applies.
- Strictly no offshore delivery, except Sentosa and Keppel Island.
- Set-up charge: \$60 (\$65.40 W/GST) includes tables, linen, chafing dish & biodegradable disposable cutleries.

Terms & Conditions

- Order(s) must be placed 3 working days in advance.
- Changes to order require at least 48 hours' notice.
- Food best consumed within 3 hours upon delivery.
- Pictures are for illustration only.
- Prices subject to prevailing GST.



To order / For enquiries,

WHATSAPP US @ 8932 5066

☎ 6858 0111 | ✉ catering@eatzigourmet.com.sg | 🌐 eatzigourmet.com.sg/catering

JP pepperdine group

Managed by **JP Pepperdine Group Pte Ltd**

123, Defu Lane 10, Jack's Place Building Singapore 539232

Tel: (65) 6282 1311 Fax: (65) 6288 1922

Website: www.jppepperdine.com

Follow us on

