

Seminars & Workshop

When it comes to your important seminars or corporate meetings, the Aranda team understands the importance of working hand-in-hand with our organizer to create a professional impression with an eye for detail to ensure a successful and memorable experience for all your attendees.

Hosting your seminars at Aranda gives you the peace of mind of knowing that your event will run smoothly each and every time.

Full-Day Seminar Package A

\$55++ per person (minimum 30 person)

- Complimentary usage of meeting room, plus set up (8 hours duration)
- Two Coffee Breaks with a selection of 3 snack items per break period
- Choice of Buffet Luncheon Menu

Full-Day Seminar Package B

\$45++ per person (minimum 30 person)

- Complimentary usage of meeting room, plus set up (8 hours duration)
- Two Coffee Breaks with a selection of 4 snack items per break period

This package does not include Lunch

Half-Day Seminar Package C

\$45++ per person (minimum 30 person)

- Complimentary usage of meeting room, plus set up (5 hours duration)
- One Coffee Break with a selection of 3 snack items
- Choice of Buffet Luncheon Menu

Half-Day Seminar Package D

\$25++ per person (minimum 30 person)

- Complimentary usage of meeting room, plus set up (5 hours duration)
- One Coffee Break and a selection of 4 snack items

This package does not include Lunch

Packages include the followings:

- Complimentary use of function venue. No separate venue rental charge
- LCD Projector, Projection Screen and A/V table with power strip & extension cord
- Flip Chart / White Board with Markers
- Paper & Pencil, Iced Water and Mints service
- Complimentary Parking Tickets at Downtown East (Car Park B)
- Extension of time is chargeable at \$100 per hour

For enquiries, please contact Mr Peter Quay at 6584 6811 ext 31 or e-mail at peter_quay@arandaclub.org.sg

FULL-DAY SEMINAR PACKAGE A

**\$55++ per person
(min 30 person)**

Morning Coffee Break

*Selection of 3 snack items
Freshly Brewed Coffee and Selection of Herbal Teas*

Buffet Lunch Menu

Appetizers

*Jelly Fish with Crabmeat Stick
Gado Gado with Peanut sauce
Roasted Chicken "Princess"*

Salads

*Assorted Gardens Green
Tomatoes Salad, Corn Salad, American Potatoes Salad
Cucumber Salad with Dills
California Coleslaw*

Dressing & Condiments

Thousand Island, Italian & French Dressing

Soup

*Cream of Mushrooms
Soft Rolls & Butter*

Main Dishes

*Chicken Curry with Potatoes
Sambal Prawns
Sweet & Sour Fish
Briased Lo-Hon Mixed Vegetables with Mushrooms
Braised Ee-Fu Noodle with Chives
Steamed Fragrant White Rice*

Dessert

*Sliced Topical Seasonal Fresh Fruit Platter
Warm Bread & Butter Pudding with Raisins
Almond Beancurd with Longans
Chocolate Mousse*

Freshly Brewed Coffee and Selection of Herbal Teas

Afternoon Coffee Break

*Selection of 3 snack items
Freshly Brewed Coffee and Selection of Herbal Teas*

(No Pork No Lard)

Prices are subject to 10% service charge & 7% GST

FULL-DAY SEMINAR PACKAGE A1

**\$55++ per person
(min 30 person)**

Morning Coffee Break

*Selection of 3 snack items
Freshly Brewed Coffee and Selection of Herbal Teas*

Buffet Lunch Menu

Appetizers

*Selection of Butcher Cold Cut (Paprika Sausage, Turkey, Roast Beef.)
Marinated Chicken Breast with Mango Salsa
Thai Seafood Salad on Glass Noodles*

Salads

*Seasonal Gardens Green Salad
Tomatoes Salad, Corn Salad, Shredded Carrot
Cucumber Salad with Dills
California Coleslaw*

Dressing & Condiments

Thousand Island, House Dressing & Italian Dressing

Soup

*Minestrone Soup
Soft Rolls & Butter*

Main Dishes

*Chicken Curry with Condiments
Beef Goulaash with Spring Vegetable
Sweet & Sour Fish
Sayur Lodeh with Tofu
Fried Vegetarian Mee Goreng
Nasi Biryani Crispy Shallots*

Dessert

*Topical Seasonal Fresh Fruit Platte
Chilled Honeydew Sago
Jelly with Fruit Cocktail
Warm Bread & Butter Pudding with Raisins*

Freshly Brewed Coffee and Selection of Herbal Teas

Afternoon Coffee Break

*Selection of 3 snack items
Freshly Brewed Coffee and Selection of Herbal Teas*

(No Pork No Lard)

Prices are subject to 10% service charge & 7% GST

Selection of Coffee & Tea Break Menu for Seminar Packages

Selection of Sandwiches

Sardine with Chilli Sandwiches
Tuna with Chilli Sandwiches
Egg & Chives Mayonnaise Sandwiches
Cheese & Tomato Sandwiches
Cold Cut Sandwiches
Roasted Beef Sandwiches

Steamed Selection

Chicken Puff
Ling Yong Pau
Tou Sa Pau
Siew Mai (Chicken)
Har Kow (Prawn Dumpling)
Crystal Pau
Stuffed Yew Char Kueh
Steamed Yam Cake
Mini Soon Kueh
Chee Cheong Fun
Chwee Kueh
Mini Lo Mai Kai

Savoury Selection

Chicken Ngho Hiang
Vegetarian Spring Rolls
Mini Chicken Pie
Mini Lorraine Quiche
Spinach Quiche
Vegetarian Quiche
Vegetarian Samosa
Mini Pizzas
Shrimp Wanton
Chicken Wonton
Sausage Rolls
Prawns Rolls
Curry Puff Seashell
Shanghainese Dumpling
Pandan Chicken
Fish Finger
Fried Chicken Wing

Savoury Selection

Kueh Koswee
Ondeh Ondeh
Ang Ku Kueh
Sotong Ball
Chicken Nugget
Spicy Fish Nugget
Potato Cutlet (Aloo Tikka)
Roti Prata with Vegetarian Curry
Breaded Sugar Cane Prawn

Pastry Selection

Danish Pastries
Chocolate Muffins
Chocolate Eclairs
Mini Brownies
Mini French Pastries
Sliced Banana Cake
Sliced Butter Cake
Walnut Cake
Panadan Chiffon Cake
Mini Swiss Roll
Cream Puff
Apple Strudel
Mixed Fruit Tartlets
Sliced Chocolate Cake
Strawberry Mousse Cake
Peach Flan
Mini Croissant
Sliced Fresh Fruit

(No Pork No Lard)

Prices are subject to 10% service charge & 7% GST