

CONRAD
CENTENNIAL
SINGAPORE

“Enhancements”

*Enhance your meeting with the following available themes at just an add-on of S\$20.00++ per person
All themes will feature décor and props customized to the theme.*

“Flowers & Fruits Theme”

SAVOURIES	SWEETS	LIVE STATION
<p style="text-align: center;"><i>On Cracker – Smoked Marlin, Ricotta and Piquillop</i></p> <p style="text-align: center;"><i>Ciabatta – Pesto, tomato and Mozzarella</i></p>	<p style="text-align: center;"><i>Selection of Mini Bakery Blueberry Muffin, Chocolate Chip Muffin, Mini Custard Cruffin, Mini Raspberry Cruffin</i></p>	<p style="text-align: center;"><i>Mango, Passion Fruit, Chia Seed and Whey Protein Powder Shake</i></p>
<p style="text-align: center;"><i>Salmon Bar with Akame Sprouts Compressed Watermelon, Bococcini Cheese, Black Salt, Edible Flower</i></p>	<p style="text-align: center;"><i>Selection of Cut Fruits</i></p>	



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“Games Theme”

SAVOURIES	SWEETS
<p><i>Cherry Tomato and Brconcini Cheese Tartlet with Fresh Basil Pesto</i></p> <p><i>Artichokes, Arugula, Chick Pea and White Bean Salad</i></p> <p><i>On Cracker – Hummus and Avocado</i></p>	<p><i>Selection of Mini Bakery Blueberry Muffin, Chocolate Chip Muffin, Hazelnut Muffin, Mini Custard Cruffin, Mini Raspberry Cruffin</i></p>
<p><i>Tartlet of Roasted Cherry tomato and Bocconcini</i></p>	<p><i>Pandan Chiffon Cake Cherry and Peach Pound Cake with Stevia Sugar</i></p>



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“Earth & Plant Theme”

SAVOURIES	SWEETS	LIVE STATION
<i>Smoked Turkey, Cheddar Cheese and Green Apple Sandwich</i>	<i>Warm Pandan Portuguese Tart</i>	<i>Home-made Salmon Gravlax with Peach and Vanilla Tea in Charcoal Bread</i>
<i>Chicken and Beef Satay with Katupat Egg White with Mixed Mushroom</i>	<i>70% Chocolate Bar with Organic Walnuts Aloe Vera Jelly with Fresh Cube Fruit</i>	



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“Marine Theme”

SAVOURIES	SWEETS	LIVE STATION
<i>Pan-seared Salmon, Eggplant Puree, Saffron, Lemongrass and Cream</i>	<i>Cherry and Peach Pound Cake with Stevia Sugar Chocolate Tart, Mascarpone Cappuccino</i>	<i>Pan-seared Prawn, Lentil, Artichokes, Espelette Chili and Edamame</i>
<i>Tandoori Fish, Avocado and Rock Melon Wrap</i>		<i>Olive Bread – Smoked Salmon and Cream Cheese</i> <i>Tuna with Lime Espuma, Confit Shallot</i>



Kindly note that the hotel would require at least 48 hours notification prior to the event for the preparation of the selected themed menus.