



SEMINAR PACKAGE 2019

HALF DAY SEMINAR PACKAGES

\$30.00+ PER PERSON

(MINIMUM 20 PERSONS)

- ❖ 1 COFFEE BREAK (3 SNACK ITEMS)

\$45.00+ PER PERSON

(MINIMUM 20 PERSONS)

- ❖ 1 COFFEE BREAK (3 SNACK ITEMS)
- ❖ 1 BUFFET OR SET LUNCH

9.00AM TO 1.00PM **OR** 1.00PM TO 5.00PM
(4-HOURS DURATION)

FULL DAY SEMINAR PACKAGES

\$50.00+ PER PERSON

(MINIMUM 20 PERSONS)

- ❖ 2 COFFEE BREAKS (3 SNACK ITEMS EACH)

\$65.00+ PER PERSON

(MINIMUM 20 PERSONS)

- ❖ 2 COFFEE BREAKS (3 SNACK ITEMS EACH)
- ❖ 1 BUFFET OR SET LUNCH

9.00AM TO 5.00PM
(8-HOURS DURATION)

- ❖ A one-time surcharge of \$650.00+ will be applicable for numbers below 20 Persons
- ❖ Venue rental charge of \$400.00+ *per hour* will be applicable *after* stated duration timings listed in package(s) above

OUR SEMINAR PACKAGES INCLUDE:

- ❖ Exclusive usage of Spark Venue as per time duration listed above
- ❖ Complimentary Wi-Fi
- ❖ Complimentary In House PA System with Projector & Screen
- ❖ Mints & Iced Water will be provided
- ❖ Coffee & Tea will be provided

Price is subject to 10% Service Charge



COFFEE BREAK MENU (1)

- ❖ PLEASE SELECT (√) ACCORDINGLY: 3 SNACKS PER BREAK
- ❖ PLEASE INDICATE NEXT TO SELECTED ITEM: AM/PM COFFEE BREAK

Steamed Yam Cake			Vegetarian Spring Roll		
Steamed Siew Mai			Vegetable Gyoza with Vinegar Dip		
Steamed Har Kow			Chicken Ngoh Hiang		
Mini Soon Kueh with Sweet Sauce			Golden Fish Ball		
Steamed Red Bean Pau			Sambal Fish Ball		
Steamed Lotus Pau			Sotong Ball with Sweet Sauce		
Steamed Chee Cheong Fun			Chicken Nuggets		
Chicken Ham Finger Sandwich			Fish Nuggets		
Egg Mayonnaise Finger Sandwich			Breaded Scallop Nugget		
Tuna Mayonnaise Finger Sandwich			Thai Tom Yum Fish Cake		
Veggie Finger Sandwich			Mini Cheese Sausage		
Mini Chicken Curry Puff			Mini Butter Croissant		
Mini Potato Curry Puff			Signature Fried Carrot Cake		
Mini Tuna Puff			Kampong Mee Siam (Dry)		
Mini Curry Vegetable Samosa			Vegetarian Bee Hoon		
Mini Yam Samosa			Vegetarian Fried Rice		



Price is subject to 10% Service Charge



The Flame Café | Spark & Flame Catering
 HQ: 73 Upper Paya Lebar Road, Centro Bianco Building #06-04
 Singapore 534818



COFFEE BREAK MENU (2)

- ❖ PLEASE SELECT (√) ACCORDINGLY: 3 SNACKS PER BREAK
- ❖ PLEASE INDICATE NEXT TO SELECTED ITEM: AM/PM COFFEE BREAK

Mini Egg Tart			Mini Apple Strudel		
Mini Cream Puff			Mini Banana Muffin		
Mini Chocolate Éclair			Mini Chocolate Muffin		
Mini Strawberry Swiss Roll			Mini Blueberry Muffin		
Mini Lemon Swiss Roll			Tropical Fresh Fruit Platter		
Mini Pandan Swiss Roll			Mango Pudding in a Cup		
Mini Chocolate Swiss Roll			Signature Cheng Teng (Hot/Cold)		
Kueh Lapis			Mixed Fruit Tartlet		



Price is subject to 10% Service Charge



The Flame Café | Spark & Flame Catering
HQ: 73 Upper Paya Lebar Road, Centro Bianco Building #06-04
Singapore 534818



SEMINAR LUNCH MENU

SEMINAR BUFFET MENU A

STARTER

Chef's Caesar Salad
Japanese Sushi Platter
Potato Salad

SOUP

Minestrone Soup

MAIN COURSE

Buttered Raisin Rice with Shredded Chicken
Singapore Style Mee Goreng
Honey Lemon Glazed Sesame Chicken
Fried Fish with Sambal Sauce
Stir Fried Black Pepper Prawn
Baby Kai Lan with Bai Ling Mushroom

DESSERT

Mini Chocolate Éclair
Chilled Almond Jelly with Longan

BEVERAGE

Tropical Fruit Punch
Coffee & Tea

(Minimum 20 Persons)



Price is subject to 10% Service Charge



The Flame Café | Spark & Flame Catering
HQ: 73 Upper Paya Lebar Road, Centro Bianco Building #06-04
Singapore 534818



SEMINAR LUNCH MENU

SEMINAR BUFFET MENU B

STARTER

Mixed Garden Green Salad
Cold Dish Platter
Classic Tuna Salad

SOUP

Cream of Chicken Soup

MAIN COURSE

Thai Pineapple Fried Rice
Seafood Mee Siam Goreng
Crispy Chicken with Thai Chilli Sauce
Sweet & Sour Fish
Garlic Butter Prawn
Braised Tofu with Assorted Vegetables

DESSERT

Tropical Fruit Platter
Sea Coconut with Aloe Vera

BEVERAGE

Apple Cordial
Coffee & Tea

(Minimum 20 Persons)



Price is subject to 10% Service Charge



The Flame Café | Spark & Flame Catering
HQ: 73 Upper Paya Lebar Road, Centro Bianco Building #06-04
Singapore 534818



SEMINAR LUNCH MENU

SEMINAR SET MENU A

STARTER

Cream of Mushroom Soup
Served with Bread Roll

MAIN COURSE

Signature Fish & Chips
Battered Fish Fillet served with Country Fries & Homemade Tartar Sauce

OR

Grilled Boneless Chicken
Served with Black Pepper Sauce & Country Fries

DESSERT

Single Scoop Ice Cream
(Choice of Vanilla, Chocolate OR Strawberry)

BEVERAGE

Coffee OR Tea



Price is subject to 10% Service Charge



The Flame Café | Spark & Flame Catering
HQ: 73 Upper Paya Lebar Road, Centro Bianco Building #06-04
Singapore 534818



SEMINAR LUNCH MENU

SEMINAR SET MENU B

STARTER

Seafood Chowder
Served with Bread Roll

MAIN COURSE

Grilled Dory Fillet
Served with Homemade Lemon Butter Sauce & Mash Potato

OR

Signature Barbecue Chicken
Seasoned Boneless Chicken with Homemade Barbecue Sauce & County Fries

DESSERT

Single Scoop Ice Cream
(Choice of Vanilla, Chocolate OR Strawberry)

BEVERAGE

Coffee OR Tea



Price is subject to 10% Service Charge



The Flame Café | Spark & Flame Catering
HQ: 73 Upper Paya Lebar Road, Centro Bianco Building #06-04
Singapore 534818



VENUE & PACKAGE BOOKING

- ❖ Booking of Venue will be held for 14 days, after-which The Flame Cafe reserves the right to release booking.
- ❖ Event will only be deemed confirmed upon receipt of 20% non-refundable deposit.
- ❖ Minimum guaranteed number of guests & total price will be included in Agreement of Contract
- ❖ Final number of guests will be required at least 7 *working days* prior to event date

Payment:-

Type of Payment	Required Time	Amount (%)
Non-refundable deposit	Upon confirmation	20% of guaranteed amount as per contract
Final Payment	On actual event date	Balance payment as per contract*

* *Final Payment - which will include any adjustments to food, beverage & any additional requirements, will be raised within 3 working days of event*

Cancellation Policy:-

- ❖ Within 30 days prior to Confirmed Event: 50% of the anticipated cost
- ❖ Within 14 days prior to Confirmed Event: 85% of the anticipated cost
- ❖ Within 24-Hours prior to Confirmed Event: 100% of the anticipated cost

Contact Details:-

Ida Isnin
Sales & Marketing Manager
Email: ida@sparkrestaurant.com.sg
DID: 6282 0098 | Mobile: 9105 6082

Price is subject to 10% Service Charge