

Executive Suite Catering

Leave the hassle of planning your Catering Event with our professional team..., who are committed to deliver quality food and friendly services beyond your expectation!

Booking Period

One week of advance booking is encouraged. However, confirmed booking within four (4) days prior to event are subject to our Executive Chef Confirmation. Orders submitted & confirmed through email are requested and will be closed there (3) days prior to the catering date. (All emails will be replied from Tuesday onwards if your email is sent after 9pm on Sundays or sent on Mondays due to office is closed on Mondays)

Buffet Set-Up

Our menu prices include the provision of all essential chaffing dishes, disposable cutleries, serving utensils, buffet table set-up, tablecloth, skirting and all necessary catering accessories for a ready-to-serve buffet.

Catering Duration

*Function earliest time starts at **12pm**.*

*All function catered are for a period **strictly not exceeding four (4) hours (NEA Regulation) or up to 10.30pm** whichever is the earlier.*

Settlement Terms

Full payment must be made upon your check in by Cash, NETS, Master or Visa before food delivery.

Cancellation Charges

*7 days before date of event 20%
3 days before date of event 50%
1 day before date of event 100%*

Dr / Mr / Mrs / Mdm / Ms		
Address:		
Tel:	Mobile:	Fax:

Catering Day & Date:	Time required:	No of Guests:
E-suite No:	Catering Location: Outside E-Suite Main Entrance	
E mail Address		
Menu: Buffet Menu A (No Pork No Lard)		

Ban Heng Seafood Paradise @ Aranda Contact Person: Rita (Assistant Sales Manager)	Tel: 6585 1770 / 6585 1093
	Fax: 6585 1679 Email: acc@banheng.com.sg

BUFFET MENU A (10-COURSE) @ \$16.00+ PER PAX (MINIMUM 30 PAX)

RICE (PLEASE SELECT 1)

1. SEAFOOD'S FRIED RICE 海鲜炒饭
2. FRIED RICE IN YOUNG-CHEW STYLE 扬州炒饭
3. FRIED RICE W/ SILVER BAIT 银鱼炒饭

NOODLE (PLEASE SELECT 1)

1. VEGETARIAN FRIED BEE HOON 干炒素米粉
2. FRIED HOKKIEN MEE 炒福建麵
3. MEE GORENG 三峇马来面

CHICKEN (PLEASE SELECT 1)

1. CURRY CHICKEN W/ POTATO 马铃薯咖哩鸡
2. BRAISED CHICKEN W/ MUSHROOM & OYSTER SAUCE 蚝油冬菇炆鸡
3. HERBAL CHICKEN 药材鸡

FISH (PLEASE SELECT 1)

1. SWEET & SOUR SLICED FISH 酸甜鱼片
2. FRIED FISH FILLET 炸鱼柳
3. STEAM SLICE FISH IN OYSTER SAUCE 家乡蒸鱼片

PRAWN (PLEASE SELECT 1)

1. SWEET & SOUR PRAWN W/ PINEAPPLE 黄梨酸甜虾
2. FRIED SAMBAL PRAWN 三峇蝦
3. WOK FRIED PRAWNS WITH SOYA 豉油蝦

VEGETABLE (PLEASE SELECT 1)

1. BABY KAILAN W/ MUSHROOMS 蚝油香菇小芥兰
2. MIXED VEGETABLE W/MUSHROOMS 香菇杂菜
3. YONG CABBAGE W/ MUSHROOM 蚝油香菇小白菜

BEAN CURD (PLEASE SELECT 1)

1. BRAISED BEANCURD W/ PINE MUSHROOM 松菇豆腐
2. BRAISED BEANCURD W/ NAMEKO MUSHROOM 滑子菇豆腐
3. BEANCURD W/ CRAB STICK IN SZECHUAN SAUCE 四川蟹条豆腐

CRISPY TREAT (PLEASE SELECT 1)

1. FRIED FISH BALL 炸鱼圆
2. FRIED SPRING ROLL 酥炸春卷
3. FRIED SEAFOOD ROLL 海鲜枣

DESSERT (PLEASE SELECT 1)

1. MANGO PUDDING 芒果布丁
2. ALMOND BEANCURD W/ COCKTAIL 杏仁豆付果
3. GRASS JELLY WITH LONGAN 仙草龙眼

DRINKS (PLEASE SELECT 1)

1. FRUIT PUNCH CORDIAL
2. ORANGE CORDIAL

Dr / Mr / Mrs / Mdm / Ms		
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Tel:	Mobile:	Fax:

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E mail Address		
Menu: Buffet Menu B (No Pork No Lard)		

Ban Heng Seafood Paradise @ Aranda	Tel: 6585 1770 / 6585 1093
Contact Person: Rita (Assistant Sales Manager)	Fax: 6585 1679 Email: acc@banheng.com.sg

BUFFET MENU B (12-COURSE) @ \$19.00+ PER PAX (MINIMUM 30 PAX)

STARTER (PLEASE SELECT 1)

1. GARDEN GREEN SALAD 生菜沙律
2. POTATO SALAD 马铃薯沙拉

RICE (PLEASE SELECT 1)

1. SEAFOOD'S FRIED RICE 海鲜炒饭
2. FRIED RICE IN YOUNG-CHEW STYLE 扬州炒饭
3. TOM YUM SEAFOOD FRIED RICE 冬炎海鲜炒饭
4. FRIED RICE W/ SILVER BAIT 银鱼炒饭

NOODLE (PLEASE SELECT 1)

1. VEGETARIAN FRIED BEE HOON 干炒素米粉
2. FRIED HOKKIEN MEE 炒福建麵
3. FRIED MEE TA MAK W/ BLACK PEPPER 黑椒炒老鼠粉

CHICKEN (PLEASE SELECT 1)

1. CURRY CHICKEN W/ POTATO 马铃薯咖哩鸡
2. BRAISED CHICKEN W/ MUSHROOM & OYSTER SAUCE 蚝油冬菇炆鸡
3. HERBAL CHICKEN 药材鸡
4. FRIED CHICKEN WING 炸鸡翅
5. FRIED CHICKEN SEAWEED 炸紫菜鸡

FISH (PLEASE SELECT 1)

1. SWEET & SOUR SLICED FISH W/ LYCHEE 荔枝酸甜鱼片
2. FRIED FISH FILLET 炸鱼柳
3. STEAM SLICE FISH IN OYSTER SAUCE 家乡蒸鱼片
4. STEAMED SLICED FISH W/ DICED GINGER 姜茸蒸鱼片

VEGETABLE (PLEASE SELECT 1)

1. BABY KAILAN W/ MUSHROOMS 蚝油香菇小芥兰
3. BROCCOLI W/ MUSHROOM 香菇扒西兰花
4. MIXED VEGETABLE IN LUOHAN STYLE 罗汉斋

BEAN CURD (PLEASE SELECT 1)

1. BRAISED BEANCURD W/ PINE MUSHROOM 松菇豆腐
2. BRAISED BEANCURD W/ NAMEKO MUSHROOM 滑子菇豆腐
3. SZE CHUAN SPICY BEANCURD 四川麻辣豆腐
4. THAI STYLE TOFU 泰式豆腐

PRAWN (PLEASE SELECT 1)

1. SWEET & SOUR PRAWN W/ PINEAPPLE 黄梨酸甜虾
2. FRIED SAMBAL PRAWN 三峇虾
3. FRIED BUTTER PRAWN 牛油虾
4. CEREAL PRAWN 麦片香虾
5. STEWED PRAWN WITH BASIL 塔香烧汁虾

CRISPY TREAT (PLEASE SELECT 1)

1. FRIED FISH BALL 炸鱼圆
2. FRIED SPRING ROLL 酥炸春卷
3. CURRY POTATO SAMOSA 咖哩土豆春角
4. BREADED CRAB CLAW 黄金蟹钳

DESSERT (PLEASE SELECT 2)

1. MANGO PUDDING 芒果布丁
2. ALMOND BEANCURD W/ COCKTAIL 杏仁豆付果
3. CHENG TNG (HOT) 热清汤
4. GRASS JELLY WITH LONGAN 仙草龙眼
5. SEA COCONUT W/ LONGAN 海底椰龙眼

DRINKS (PLEASE SELECT 1)

1. ORANGE CORDIAL
2. FRUIT PUNCH CORDIAL
3. SOUR PLUM CORDIAL

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Contact Person: Rita (Assistant Sales Manager)	Fax: 6585 1679 Email: acc@banheng.com.sg

BUFFET MENU C (13-COURSE) @ \$22.00+ PER PAX (MINIMUM 30 PAX)

STARTER (PLEASE SELECT 1)

1. SALAD PRAWNS W/ MIXED FRUITS 沙拉什果明虾
2. GARDEN GREEN SALAD 生菜沙拉
3. POTATO SALAD 马铃薯沙拉
4. JELLY FISH WITH CUCUMBER IN THAI STYLE 泰式黄瓜拌海蜆

RICE (PLEASE SELECT 1)

1. SEAFOOD FRIED RICE 海鲜炒饭
2. FRIED RICE IN YOUNG-CHEW STYLE 扬州炒饭
3. TOM YUM SEAFOOD FRIED RICE 冬炎海鲜炒饭
4. FRIED RICE W/ SALTED FISH & CHICKEN DICE 咸鱼鸡粒炒饭
5. THAI PINEAPPLE FRIED RICE 泰式黄梨炒饭

NOODLE (PLEASE SELECT 1)

1. VEGETARIAN FRIED BEE HOON 干炒素米粉
2. BRAISED EE FU NOODLE 干烧伊麵
3. CHAR KUEH TEOW 干炒河粉
4. FRIED DRY NOODLES 桂花炒生面

CHICKEN / DUCK (PLEASE SELECT 2)

1. CURRY CHICKEN W/ POTATO 马铃薯咖喱鸡
2. BRAISED CHICKEN W/ MUSHROOM & OYSTER SAUCE 蚝油冬菇炆鸡
3. THAI STYLE CHICKEN CHOP W/ MANGO 泰式香芒鸡扒
4. HERBAL CHICKEN 药材鸡
5. "Teo Chew" STYLE DUCK MEAT 五味卤鸭
6. ROASTED CHICKEN 烧鸡
7. DEEP FRIED CHICKEN PARCELS 酥炸石榴鸡
8. FUJIAN RED WINE CHICKEN 红糟鸡

BEAN CURD (PLEASE SELECT 1)

1. BRAISED BEANCURD W/ MUSHROOM 红烧豆腐
2. BRAISED BEANCURD W/ PINE MUSHROOM 松菇豆腐
3. SZE CHUAN SPICY BEANCURD 四川麻辣豆腐
4. THAI STYLE TOFU W/ MANGO 泰式香芒豆腐

FISH (PLEASE SELECT 1)

1. SWEET & SOUR SLICED FISH W/ LYCHEE 荔枝酸甜鱼片
2. FRIED FRAGRANT CEREAL FISH 麦片鱼
3. THAI STYLE FRIED FISH 泰式炸鱼片
4. STEAM SLICE FISH IN OYSTER SAUCE 家乡蒸鱼片
5. MASTER CHEF STEAMED SLICED FISH 剁椒蒸鱼片

PRAWN (PLEASE SELECT 1)

1. SWEET & SOUR PRAWN W/ PINEAPPLE 黄梨酸甜虾
2. FRIED SAMBAL PRAWN 三峇虾
3. STEWED PRAWN WITH BASIL 塔香烧汁虾
4. CEREAL PRAWN 麦片香虾
5. DEEP FRIED PRAWN 香酥炸虾球

VEGETABLE (PLEASE SELECT 1)

1. BABY KAILAN W/ MUSHROOMS 蚝油香菇小芥兰
2. BROCCOLI W/ DRIED SCALLOP 瑶柱西兰花
3. STIR FRIED SPINACH W/MUSHROOMS 香菇扒菠菜
4. MIXED VEGETABLE IN LUOHAN STYLE 罗汉斋
5. CURRY MIXED VEGETABLES 咖哩杂菜

CRISPY TREAT (PLEASE SELECT 1)

1. FRIED FISH BALL 炸鱼圆
2. FRIED SEAFOOD ROLL 海鲜枣
3. FRIED SPRING ROLL 酥炸春卷
4. CURRY POTATO SAMOSA 咖哩土豆春角
5. BREADED CRAB CLAW 黄金蟹钳
6. FRIED SOTONG BALL 苏东丸

DESSERT (PLEASE SELECT 2)

1. MANGO PUDDING 芒果布丁
2. CHENG TNG (HOT / COLD) 热 / 冷清汤
3. GRASS JELLY WITH LONGAN 仙草龙眼
4. RED BEAN PASTE W/ LOTUS SEEDS 红豆沙莲子
5. LEMONGRASS JELLY W/ COCKTAIL 香茅冻什果
6. CHILLED MANGO SAGO & POMELO 杨枝甘露
7. YAM PASTE 芋泥
8. SEA COCONUT W/ LONGAN 龙眼海底椰

DRINKS (PLEASE SELECT 1)

1. ORANGE CORDIAL
2. FRUIT PUNCH CORDIAL
3. SOUR PLUM CORDIAL
4. WINTER MELON TEA