

Celebration Package

The Landmark Ballroom @ Newton, provides multiple ballrooms and board rooms to hold productive meetings and private events which could accommodate from 50 pax to 1000 pax.

- Cutting-edge Audio-Visual equipment for immersive presentations
- Flexible, configurable spaces tailored to foster collaboration and creativity
- Unparalleled amenities to ensure a seamless and productive experience.

Our highly experienced professional team will be glad to assist to plan and execute your events such as annual dinner & dance, graduation ceremonies, product launches, networking sessions, team building, company retreats, birthdays and more.



THE
LANDMARK
BALLROOMS @ NEWTON

Usage of The Venue Lunch From (11am-3pm) or Dinner From (6pm-10pm)

Buffet Menu Prepare By Our Dedicated Chef *Buffet Up To 3hrs

Complimentary Usage of Sound System with 2 MIC,

Complimentary Usage of Projector & LED Screen

Full Table Decor with Table Cloth & Chair Cover

Floral Centerpieces & Table Numbers

Complimentary Parking Coupons

Stage with Skirting & Steps

Reception Table

Event Signage

CELEBRATION PACKAGE

\$48++ per pax (min 50pax)

**Prices quoted for Monday to Friday only.*

**Applicable for Ballroom B, C, Level 3 & Level 4 Only*

CELEBRATION PACKAGE

\$58++ per pax (min 200pax)

**Prices quoted for Monday to Friday only.*

**Applicable for Ballroom A*



THE
LANDMARK
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INTERNATIONAL BUFFET MENU

Appetizer & Salad

Thai Seafood Salad

Poached Fresh Seafood with vermicelli mixed with Thai spicy sauce

Spirally Pasta With Smoked Chicken & Sundried Tomatoes

Italian Style Pasta Salad with Smoked Chicken Chunks & tomatoes

Soup

Cream of Mushroom Soup

Pureed Mushroom Green Soup with Aroma

Main Dishes

Seafood Fried Rice

Flavoursome Basmati Rice Cooked with Seafood

Stir Fried Mixed Vegetables

Chef Choice Vegetables Stir Fried with Seasoning

Grilled Honey Mustard Chicken

Honey Mustard Flavored Chicken Grilled to Perfection

Black Pepper Prawn

Sauteed Prawn with Fiery Black Pepper

Dory Fish with Almond Butter Sauce

Seasoned Dory Pan Fry & topped with Almond Butter Sauce

Dessert

Assorted Pastries

Red Velvet, Brownie & Cheesecake

Fresh Fruits Platter

Watermelon, Honeydew & Pineapple Slices

Beverages

Free Flow Soft Drinks Coffee & Tea



THE
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INDIAN BUFFET MENU

Appetizer & Salad

Punjabi Samosa with Mint Sauce

Crispy Indian Puff Stuffed with Savoured Potatoes & Green Peas

Salads & Condiments

Garden Salad, Mixed Raita & Achar

Main Dishes

Biryani Rice

Basmati Rice Cooked with Indian Spices

Assorted Naan

Plain, Garlic & Butter Naan

Yellow Dal Tadka

Yellow Lentils Cooked in Mild Indian Spices For Flavor

Mixed Vegetable Jalfrezi

Vegetables Cooked in Spicy Onion Gravy

Butter Chicken

Chicken Cooked in Satin Smooth Creamy Gravy with Tomatoes & Cashews

Mutton Rogan Josh

Delicious Indian Curried Dish of Soft Tender Chunks of Meat in Spicy Onion tomato Gravy

Chili Fish

Sautéed Dory Fish Fillet Cooked In Fresh Chili Paste

Dessert

Gulab Jamun

A Milk-Solid-Based Sweet Fresh Fruits

Fresh Fruits Platter

Watermelon, Honeydew & Pineapple Slices

Beverages

Free Flow Soft Drinks Coffee & Tea



THE
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MALAY BUFFET MENU

Appetizer & Salad

Gado Gado

Indonesian Style of Blanched Boiled long beans, Cabbage, Egg & Fried Tempe & tofu served with Peanut sauce

Malay Achar

Vinegared Cuts Cucumber & Carrot mixed with local Spices

Main Dishes

Nasi Minyak

Flavoured Basmati Rice with Spices & Ghee

Vegetable Dalcha

Slow Cooked Lentils with Vegetables

Ayam Masak Merah

Chicken Cooked In Spicy tomato Sauce

Beef Rendang

Slow Cooked Beef Cubes In Coconut Milk & Local Spices Indonesian Style

Sambal Prawn

Sautéed Fresh Prawn Cooked In Fresh Chili Paste

Ikan 3 Rasa

Deep Fried Fillet of Fish with Homemade Sweet, Sour & Spicy Sauce

Dessert

Assorted Malay Kueh

Chef Choice Of 3 Types Malay Kueh

Bubur Pulut Hitam

Black Glutinous Rice served with Coconut Milk

Beverages

Free Flow Soft Drinks Coffee & Tea