

A close-up photograph of a woven wicker basket filled with several golden-brown, soft-looking bread rolls. The rolls are piled together, with some showing a slightly cracked crust. The basket is lined with a piece of light-colored paper. The background is dark and out of focus, suggesting a restaurant or cafe setting.

# SEMINAR MENU

# Welcome to HALE.

We are here to make eating well simple, and to make food that taste good and do you good.

We have fed thousands of happy employees from corporates like Mckinsey, Prudential, Hap Seng, MSIG, Boston Consulting Group, Axiata, Technipfmc, Maxis and a lot more.



# Why HALE.

Because we care. About the food, the service and your entire experience.

Our customers use us for meetings, seminars, wellness programs. For all kinds of occasions, just call us up!

## Naturally Delicious.

We cook from scratch, which means no MSG and weird chemicals. Only fresh, natural ingredients.

## Affordable Luxury.

We work with five-star hotel chefs to make real, fine food affordable to all.

## Healthy Cooking.

We do not fry our food. We only cook by baking, poaching or boiling. They taste great too.

## Great Service.

We commit to provide world-class customer service that we would like to receive ourselves.

## Multiple Payments.

Credit card, bank transfer or cheque works for us. Credit terms available too subject to approval.



# Seminar Menu.

**RM49/pax** (RM51.94, incl. GST)  
Half-day seminar

**RM59/pax** (RM62.54, incl. GST)  
Full-day seminar

Brighten up your seminars with our specially crafted menus. Real, honest food with great taste.

Our minimum order is for 60 pax.

Additional RM4/pax for min 55 pax.  
Additional RM7/pax for min 50 pax.

Delivery & Pick Up fee is RM140 (RM148.4, incl. GST) for a full-day seminar, RM110 (RM116.6, incl. GST) for a half-day seminar within Kuala Lumpur area. Additional charges apply to Selangor area.

Orders need to be finalised at least 5 working days before your event.

Orders have to be in 5 pax increments. Teardown time will be 3 hours from event serving time.



# Seminar Menu A

For half-day seminars, choose either breakfast break or afternoon break to go with lunch break; for full-day seminars, all three breaks are included.

## MORNING BREAK

**Wholemeal Sandwich (V)**  
with cinnamon butter

**Wholemeal Sandwich**  
with grilled chicken & romaine

**Granola Yogurt (V)**  
with banana compote

**Brewed Coffee and Tea**

## LUNCH BREAK

**Cameron Mix Green Salad**  
with herb croutons and honey balsamic dressing

**Aglio Olio**  
with pasta vermicelli, mixed farm mushrooms, Cameron cherry tomatoes and virgin olive oil

**HALE's Signature Grill Chicken Breast**  
with marinated cherry tomatoes

**Mediterranean Grilled Eggplant**  
with basil cream and grated parmesan

**Tropical Fruit Platter**  
Selection of fresh cut fruits that are peak at season (4 types)

**Lemongrass Red Tea**

## AFTERNOON BREAK

**Mushroom Bruschetta**  
with wholemeal toast

**Sliced Carrot Cake**  
with walnuts

**Brewed Coffee and Tea**

# Seminar Menu B

For half-day seminars, choose either breakfast break or afternoon break to go with lunch break; for full-day seminars, all three breaks are included.

## MORNING BREAK

**Wholemeal Sandwich (V)**  
with cinnamon butter

**Wholemeal Sandwich**  
with tuna chunks & romaine

**Granola Yogurt (V)**  
with apple compote

**Brewed Coffee and Tea**

## LUNCH BREAK

**Classic Caesar**  
with herb croutons and Caesar dressing

**Pesto Pasta (V)**  
with pasta vermicelli, Cameron cherry tomatoes and virgin olive oil

**HALE's Signature Grill Chicken Breast**  
with marinated cherry tomatoes

**Steamed Broccoli**  
with lemon-butter & herb broth

**Tropical Fruit Platter**  
Selection of fresh cut fruits that are peak at season (4 types)

**Unsweetened Lime Tea**

## AFTERNOON BREAK

**Mushroom Bruschetta**  
with wholemeal toast

**Mini Fruit Tarts**

**Brewed Coffee and Tea**



# Frequently Asked Questions.

## When should I place my order?

Orders should be placed at least 5 working days in advance. Our kitchens are open from Mondays to Saturdays.

## How long will each event last and what happens after?

The maximum duration of each event is 3 hours. HALE will take care of the setup and teardown. We will also dispose of any leftovers. Teardown time will be 3 hours from serving time.

## What time will HALE set up?

HALE will make sure the place is ready 15 mins before the event. Say if your event is at 11:00AM, we will arrive by 10:00AM and make sure everything is set up by 10:45AM.

## Can I cancel my order?

Cancellations need to take place 3 working days before the event date and will incur a 50% charge, while cancellations within 24 hours will not be refunded.

## Will there be any service staff?

Our service staff is available at RM80 (RM84.89, incl. GST) for a three hour period during event time (does not include set up and tear down period).

## What are the payment methods?

Credit card, cheque or bank transfer will work for us. We will send you the payment details once your order is confirmed.

## Are there any additional charges?

There will be a delivery and pick up fee, depending on your location. RM90 is standard for KL area.

## Does HALE provide furniture, tableware and glassware?

HALE will only provide the buffet display. Disposable plates, cutlery and cups will also be provided. Tableware and glassware can be arranged upon special request and will incur additional charges.

