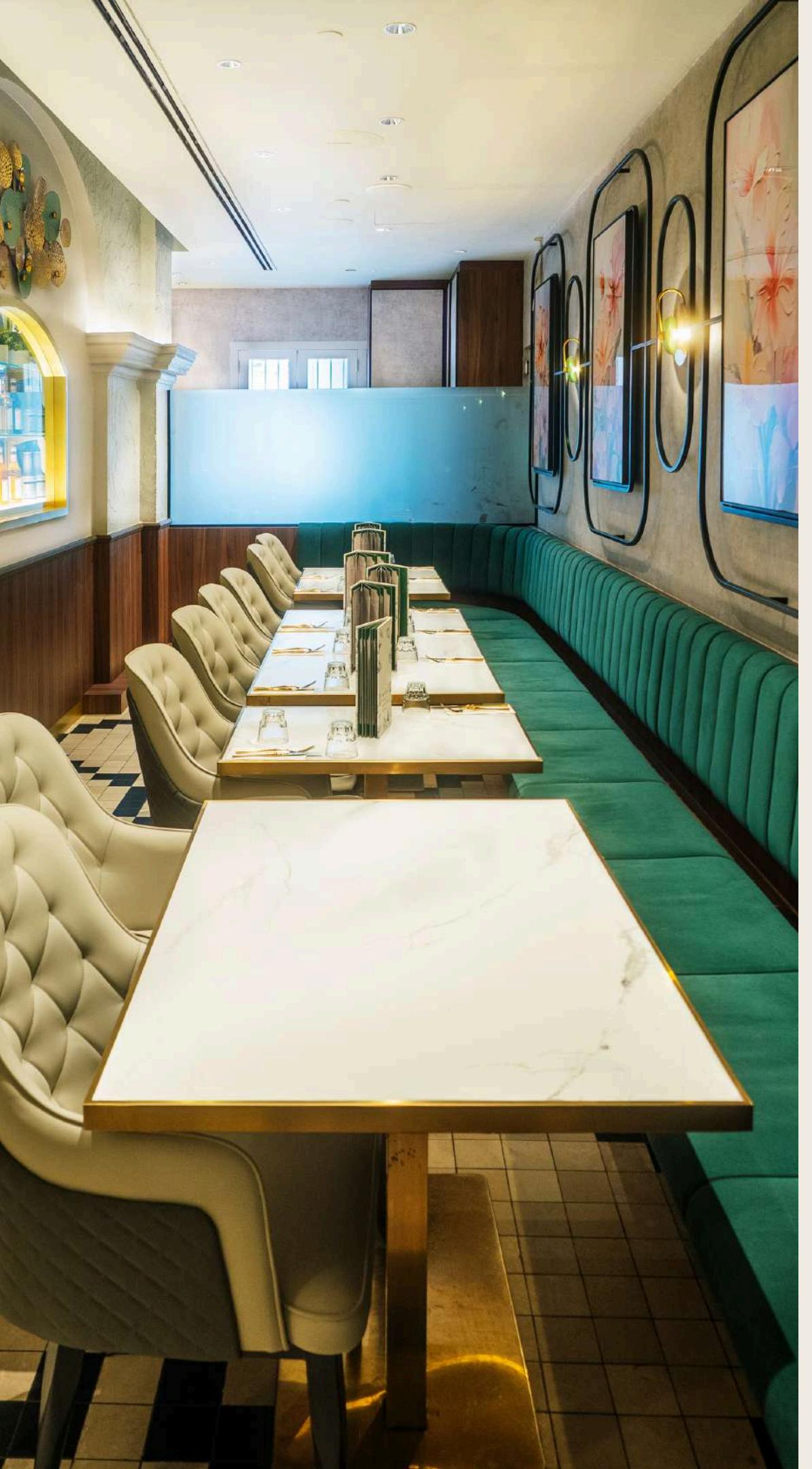




CORPORATE PACKAGES
2026 - 2027

THE WHITE LABEL

101 Jln Sultan, #01-02 The Sultan, Singapore 199002



CORPORATE EVENTS

Step into The Sultan, an architectural treasure nestled in Jalan Sultan's vibrant heart, with roots dating back to the 1800s. Its graceful columns, arcs, and French windows evoke a bygone era, offering a glimpse into history's rich tapestry.

In the early 20th century, amidst Singapore's colonial era, The Sultan bore witness to a culinary revolution. French Malayan cuisine emerged, marrying traditional Malay spices with French culinary finesse, a testament to the region's cultural fusion.

Embrace an urban oasis at The White Label, where classical French cuisine meets a Halal twist. Indulge in French Malayan fare, where local flavors are elevated through sophisticated cooking techniques. Join us at The Sultan, where history, culture, and cuisine converge for an unforgettable dining experience.



ELEVATE

BUSINESS GATHERINGS

WITH THE WHITE LABEL

Discover the premier venue for your next Corporate Event. Enter our state-of-the-art event space, where modern elegance meets functionality, creating an atmosphere that promises an exceptional experience. Elevate your business gatherings into memorable occasions with our unparalleled setting, designed to exceed your expectations.

TALK TO US

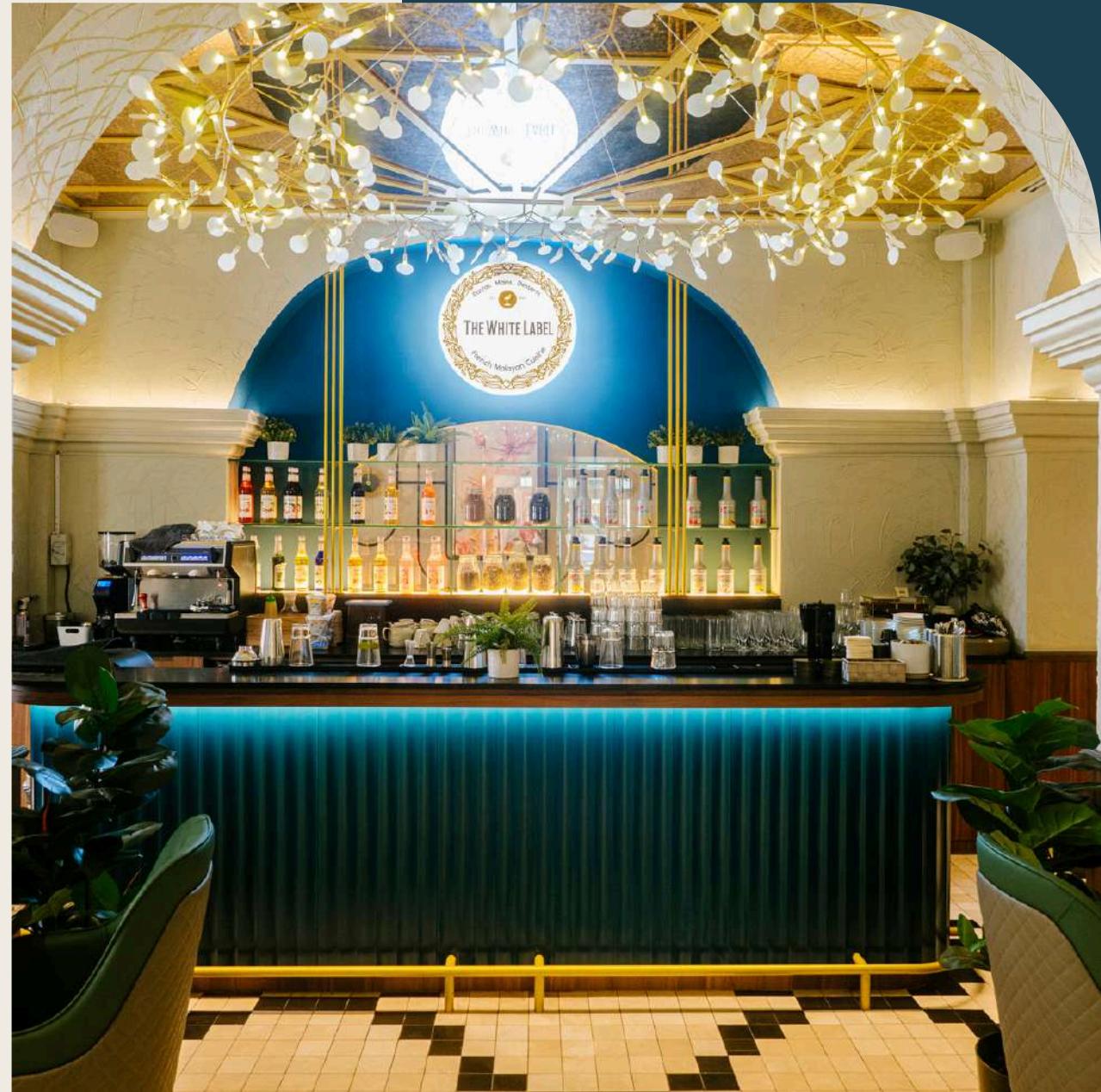
Events & Sales: +65 88600519
events@thewhitelabel.sg





A BLEND OF ELEGANCE & SOPHISTICATION

Crafted with a blend of elegance and sophistication, our venue prioritizes both style and comfort. We seamlessly marry contemporary design with timeless heritage, offering a space that accommodates large gatherings while exuding charm. Experience the allure of our live pastry bar, where you can witness your favorite desserts being expertly crafted before your eyes.



Corporate Packages

LE FONDAMENTAL



Choice of Starter

Lobster Bisque

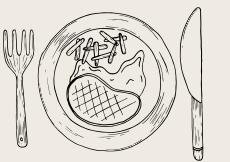
Scallop Quenelle, Fried Shallot

Crab & Tobiko Bruschetta

Chilled Crab Salad, Pickled Fennel, Tobiko
Cream Cheese

Crispy Brussel Sprouts

Siracha Mayonnaise, Caramelized Brussels
Sprouts, Crushed Cashew Nuts, Dried
Cranberries



Choice of Mains

Prawn & Crab Aglio

Crab Lump Meat, Tiger Prawns, Miso
Butter, Spaghetti

Wagyu Beef Cheeks Rigatoni

Wagyu Beef Cheeks, In-House Lemak Chilli
Padi Sauce, Rigatoni

Risotto Au Poulet

Crispy Chicken Cutlet, Risotto, Fried
Shallot, Chicken Jus

Maple Sweet Potato

Maple Roasted Sweet Potato, Sauteed Wild
Mushroom, Pickled Fennel & Garden
Herbs.



Choice of Dessert

Ondeh Ondeh Gâteau

Pandan Sponge cake, Gula Melaka, Cream,
Desiccated Coconut & Pandan Sauce

Forêt Noire

Dark Chocolate Sponge, Hazelnut Praline
Feullitine, Milk Chocolate Ganache, Black
Cherry Compote

TERMS & CONDITIONS

TERMS & CONDITIONS. PACKAGES ARE VALID UNTIL 31 DECEMBER 2026.
BOOKING CONFIRMATION IS SUBJECTED TO VENUE AVAILABILITY.
ALL PRICES ARE STATED IN SINGAPORE DOLLARS AND ARE INCLUSIVE OF 10%
SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES.
MENUS AND PRICES ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.
IN THE EVENT OF DISPUTE, THE WHITE LABEL RESERVES THE RIGHT OF FINAL
DECISION.
ALL CORPORATE SET MENUS COMES WITH FREE FLOW SOFT DRINKS DURING MEAL
AND COFFEE/TEA DURING DESSERTS EXCEPT FOR CUSTOM MENU.



\$70 NETT / PAX

**FREE FLOW SOFTDRINKS DURING MEAL
FREE FLOW BLACK COFFEE & BLACK TEA DURING DESSERT**

Spicy. Vegetarian

Corporate Packages

LE LUXURE



Choice of Soup

Lobster Bisque

Scallop Quenelle, Fried Shallot

Wild Mushroom Soup

Mixed Mushrooms, Truffle Oil

Choice of Starter

Spanish Octopus

Octopus Tentacles, Curry Romesco, Cherry Tomatoes & Mixed Herbs.

Crab & Tobiko Bruschetta

Chilled Crab Salad, Pickled Fennel, Tobiko Cream Cheese

Burrata

Fresh Burrata, Tomato & Fruits Salad, Fermented Spicy Pineapple Vinaigrette.



Choice of Main

Miso Glazed Halibut

Baked Honey Miso Halibut, Sautéed Crushed Potato, Baby Spinach & Red Onion, Basil Coulis.

Wagyu Beef Cheeks Rigatoni

Wagyu Beef Cheeks, In-House Lemak Chilli Padi Sauce, Rigatoni

Risotto Au Poulet

Crispy Chicken Cutlet, Risotto, Fried Shallot, Chicken Jus

Maple Sweet Potato

Maple Roasted Sweet Potato, Sautéed Wild Mushroom, Pickled Fennel & Garden Herbs.



Choice of Dessert

Ondeh Ondeh Gâteau

Pandan Sponge cake, Gula Melaka, Cream, Desiccated Coconut & Pandan Sauce

Forêt Noire

Dark Chocolate Sponge, Hazelnut Praline Feullitine, Milk Chocolate Ganache, Black Cherry Compote

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\$90 NETT / PAX

**FREE FLOW SOFTDRINKS DURING MEAL
FREE FLOW BLACK COFFEE & BLACK TEA DURING DESSERT**

Spicy. Vegetarian

Corporate Packages

LE EXTRAVAGANTE



Choice of Starter

Spanish Octopus

Octopus Tentacles, Curry Romesco, Cherry Tomatoes & Mixed Herbs.

Hokkaido Oysters

Fresh Hokkaido Oysters. White Balsamic Truffle Pearls.

Burrata

Fresh Burrata. Tomato & Fruits Salad. Fermented Spicy Pineapple Vinaigrette.

Choice of Soup

Lobster Bisque

Scallop Quenelle, Fried Shallot

Wild Mushroom Soup

Mixed Mushrooms. Truffle Oil

Choice of Main

Squid Ink Spaghetti

In-House Sotong Masak Hitam Sauce. Crispy Shishamo, Ikura & Fresh Squid.

Cornish Hen

Roasted Half Cornish Hen, Tomato & Spinach Salad, Pepper Sauce.

Steak au Poivre

Angus Ribeye, Fries, Coconut Pepper Sauce

Maple Sweet Potato

Maple Roasted Sweet Potato, Sauteed Wild Mushroom. Pickled Fennel & Garden Herbs.

Choice of Dessert

Ondeh Ondeh Gâteau

Pandan Sponge cake, Gula Melaka, Cream, Desiccated Coconut & Pandan Sauce

Pistachio Cheesecake

Pistachio Cheesecake, Pistachio Ganache, Chopped Roasted Pistachio

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\$110 NETT / PAX

FREE FLOW SOFTDRINKS DURING MEAL
FREE FLOW BLACK COFFEE & BLACK TEA DURING DESSERT

Spicy.  Vegetarian 

Corporate Packages

LE PRESTIGE



Choice of Starter

Spanish Octopus

Octopus Tentacles, Curry Romesco, Cherry Tomatoes & Mixed Herbs.

Hokkaido Oysters

Fresh Hokkaido Oysters. White Balsamic Truffle Pearls.

Burrata

Fresh Burrata. Tomato & Fruits Salad. Fermented Spicy Pineapple Vinaigrette.



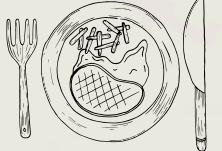
Choice of Soup

Lobster Bisque

Scallop Quenelle, Fried Shallot

Wild Mushroom Soup

Mixed Mushrooms. Truffle Oil



Choice of Main

Lamb Rack

Char-Grilled Australian Lamb, Sweet Bell Relish & French Mustard Cream Sauce.

Cornish Hen

Roasted Half Cornish Hen, Tomato & Spinach Salad, Pepper Sauce.

Steak au Poivre

Angus Ribeye, Fries, Coconut Pepper Sauce

Maple Sweet Potato

Maple Roasted Sweet Potato, Sauteed Wild Mushroom. Pickled Fennel & Garden Herbs.

Laksa Bouillabaisse

Salmon, Boston Bay Mussels, Tiger Prawns, Crab Lump, Hokkaido Scallop & Fresh Squid. Served with Toasted Baguette.



Choice of Dessert

Ondeh Ondeh Gâteau

Pandan Sponge cake, Gula Melaka, Cream, Desiccated Coconut & Pandan Sauce

Pistachio Cheesecake

Pistachio Cheesecake, Pistachio Ganache, Chopped Roasted Pistachio

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\$130 NETT/ PAX

**FREE FLOW SOFTDRINKS DURING MEAL
FREE FLOW BLACK COFFEE & BLACK TEA DURING DESSERT**

Spicy.  Vegetarian 

Corporate Packages

LE SUPREME



Choice of Starter

Spanish Octopus

Octopus Tentacles, Curry Romesco, Cherry Tomatoes & Mixed Herbs.

Hokkaido Oysters

Fresh Hokkaido Oysters. White Balsamic Truffle Pearls.

Burrata

Fresh Burrata. Tomato & Fruits Salad. Fermented Spicy Pineapple Vinaigrette.



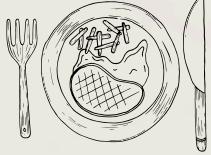
Choice of Soup

Lobster Bisque

Scallop Quenelle, Fried Shallot

Wild Mushroom Soup

Mixed Mushrooms. Truffle Oil



Choice of Main

Lamb Rack

Char-Grilled Australian Lamb, Sweet Bell Relish & French Mustard Cream Sauce.

Cornish Hen

Roasted Half Cornish Hen, Tomato & Spinach Salad, Pepper Sauce.

Steak au Poivre

Angus Ribeye, Fries, Coconut Pepper Sauce

Maple Sweet Potato

Maple Roasted Sweet Potato, Sauteed Wild Mushroom. Pickled Fennel & Garden Herbs.

Laksa Bouillabaisse

Salmon, Boston Bay Mussels, Tiger Prawns, Crab Lump, Hokkaido Scallop & Fresh Squid. Served with Toasted Baguette.

Tournedos Rossini

Filet Mignon, Sauteed Mushroom, Porcini Sauce, Pomme Puree, Pan Seared Foie Gras



Choice of Dessert

Tiramisu Bomb

Mascarpone Mousse, Coffee Gel, Honeycomb Crumble.

Pistachio Cheesecake

Pistachio Cheesecake, Pistachio Ganache, Chopped Roasted Pistachio

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\$150 NETT/ PAX

FREE FLOW SOFTDRINKS DURING MEAL

FREE FLOW BLACK COFFEE & BLACK TEA DURING DESSERT

Spicy. Vegetarian

Optional Add Ons

MALA MAPLE WAGYU ONGLET

Tender wagyu onglet glazed with bold mala spices and a hint of maple, offering a rich balance of heat, sweetness, and depth.

Served with Sauteed Caulini & Tomato Salad



\$128++ (Serves 5-6 Pax)

MALAYAN SPICED LAMB SHOULDER

Oven-roasted lamb shoulder infused with aromatic Malayan spices, delivering tender meat and deep, warm flavours with a lingering savoury finish.

Served with Sauteed Caulini & Tomato Salad



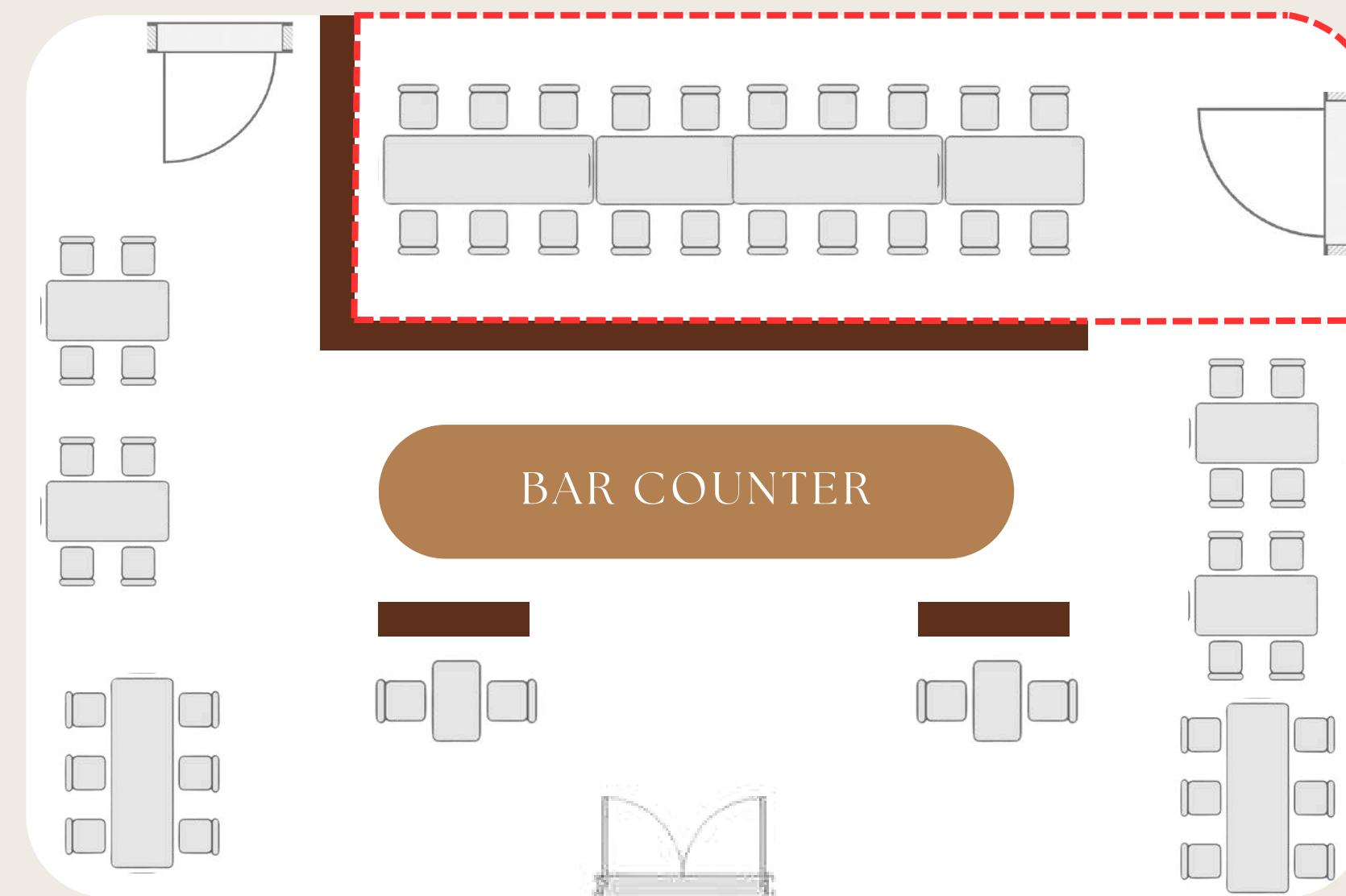
\$98++ (Serves 3-4 Pax)

Floorplan Overview

LEVEL 1

FACILITIES

RESTROOMS
SOUND SYSTEM



PRIVE AREA

- MAX CAPACITY: 20 PAX

WHOLE FLOOR

- MAX CAPACITY 40 - 48 PAX



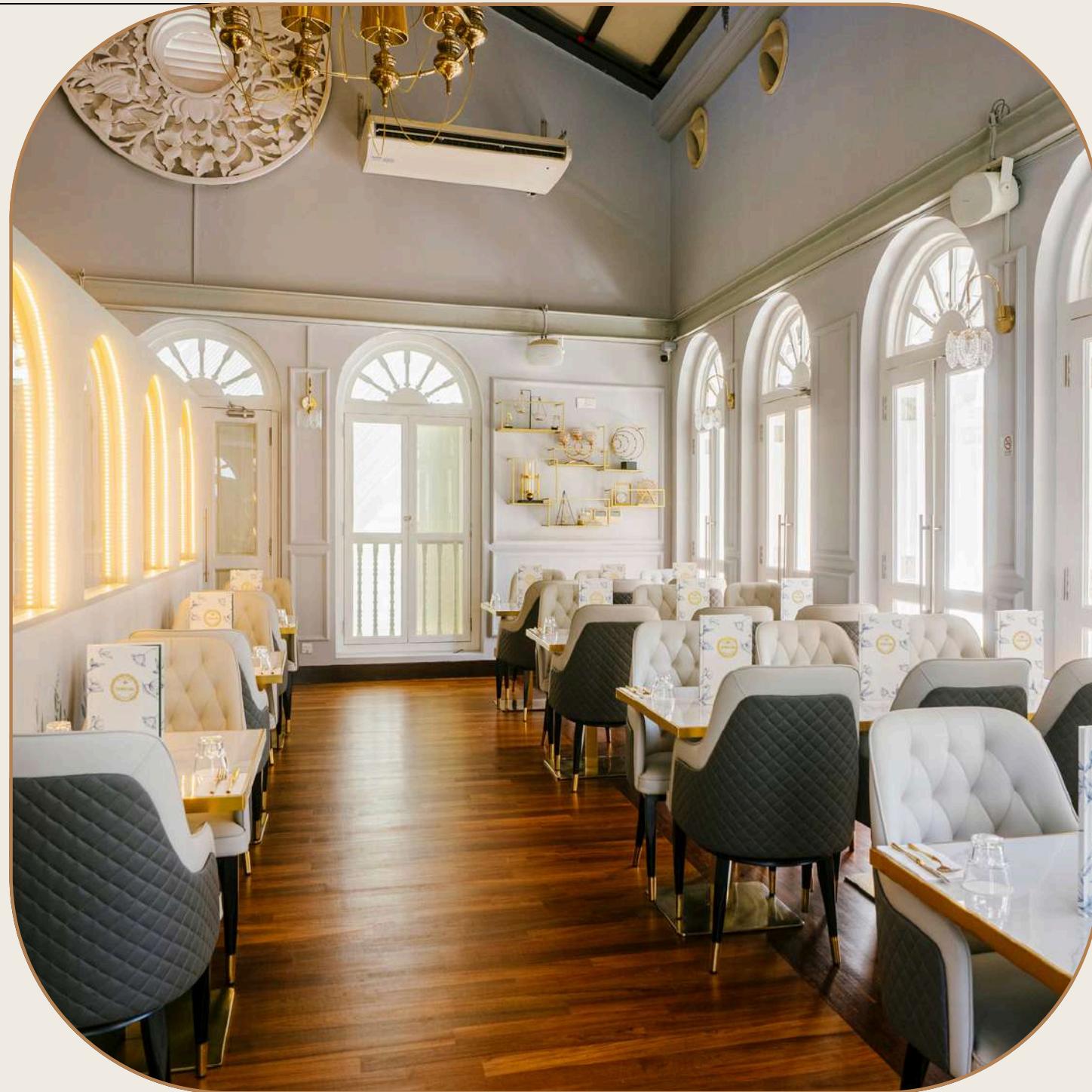
Corporate packages

LEVEL 2

PRIVATE DINING WITH A MINIMUM SPENDING OF

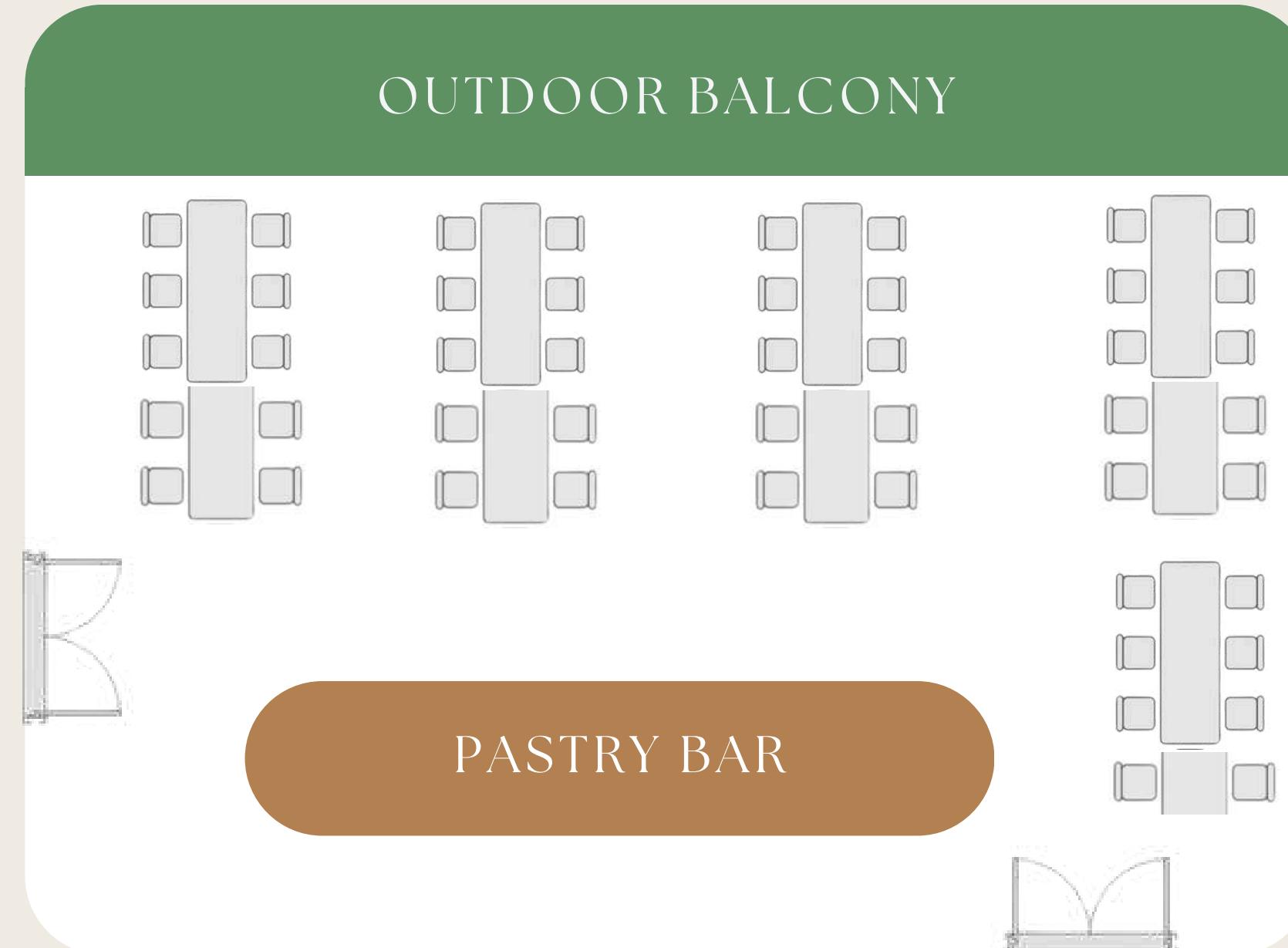
Whole Floor

- \$2500 NETT / UP TO 50 PAX



Floorplan Overview

LEVEL 2



FACILITIES

- LIFT ACCESS
- RESTROOMS
- SOUND SYSTEM
- PROJECTOR WITH SCREEN
- MICROPHONES

WHOLE FLOOR
• MAX CAPACITY: 50 PAX

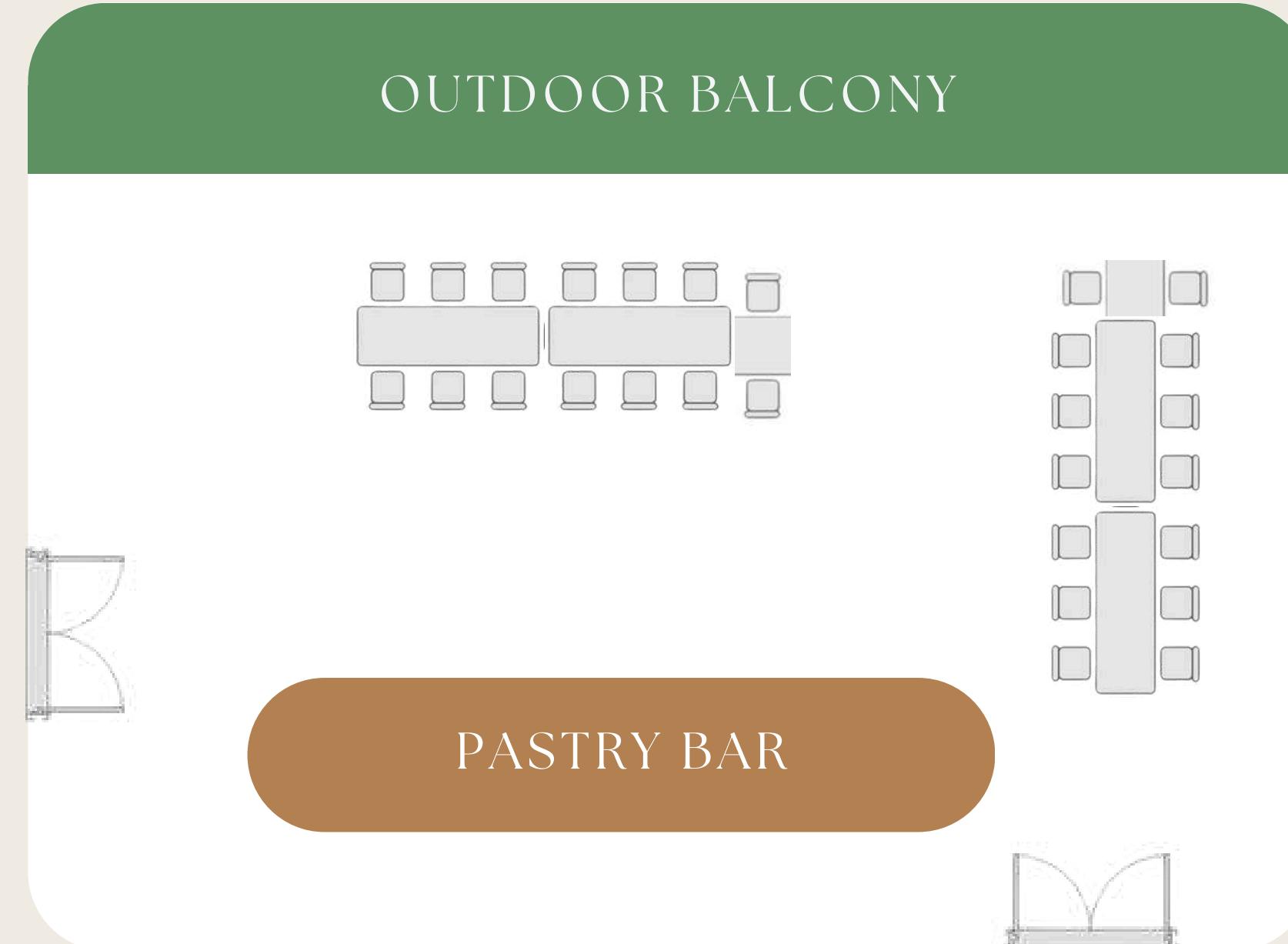


Floorplan Overview

LEVEL 2

FACILITIES

- LIFT ACCESS
- RESTROOMS
- SOUND SYSTEM
- PROJECTOR WITH SCREEN
- MICROPHONES



WHOLE FLOOR

- MAX CAPACITY: 50 PAX



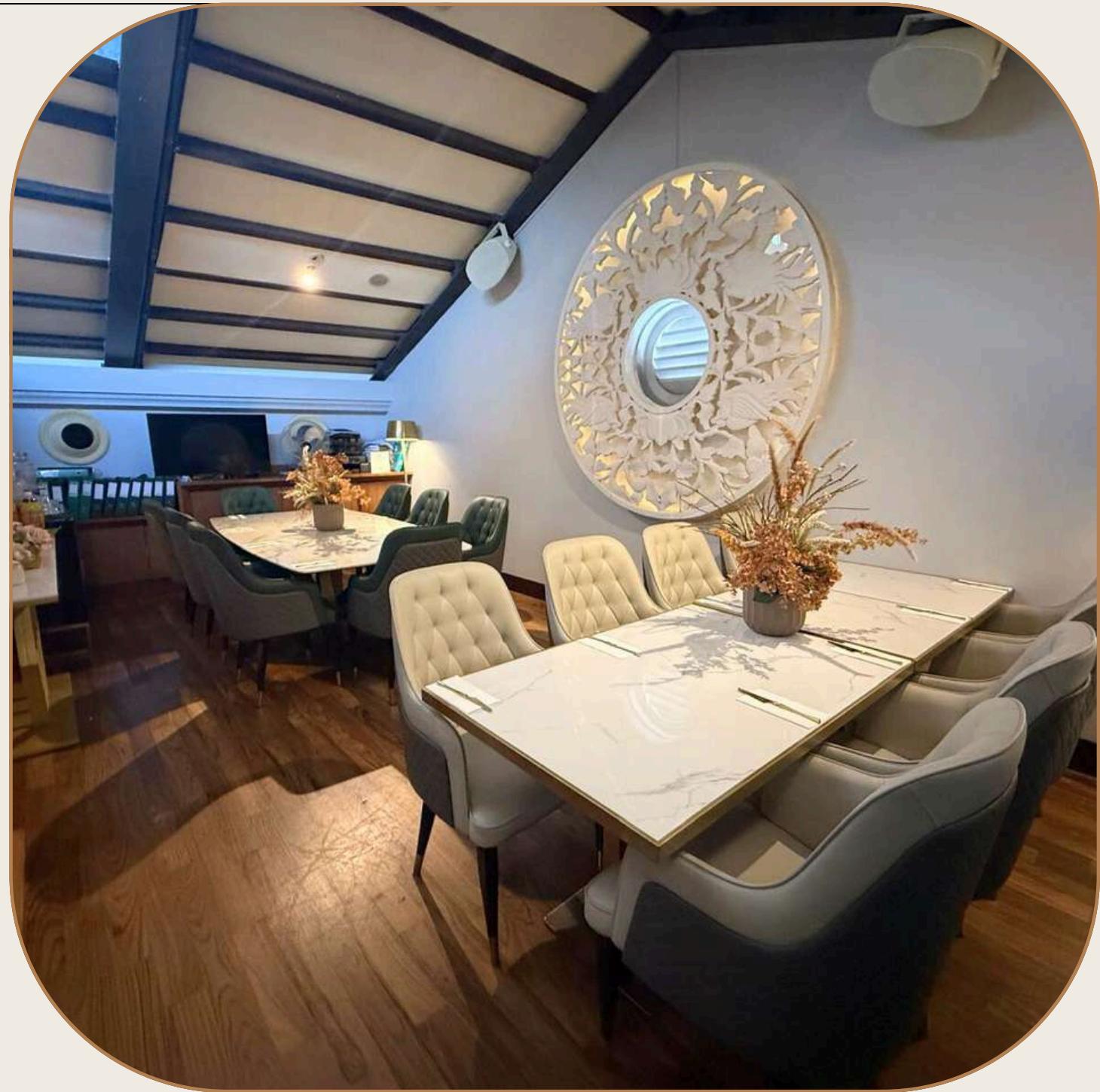
Corporate packages

LEVEL 2M (ACCESSIBLE VIA STAIRCASE ONLY)

PRIVATE DINING WITH A MINIMUM SPENDING OF

Whole Floor

- \$1200 NETT / UP TO 18 PAX

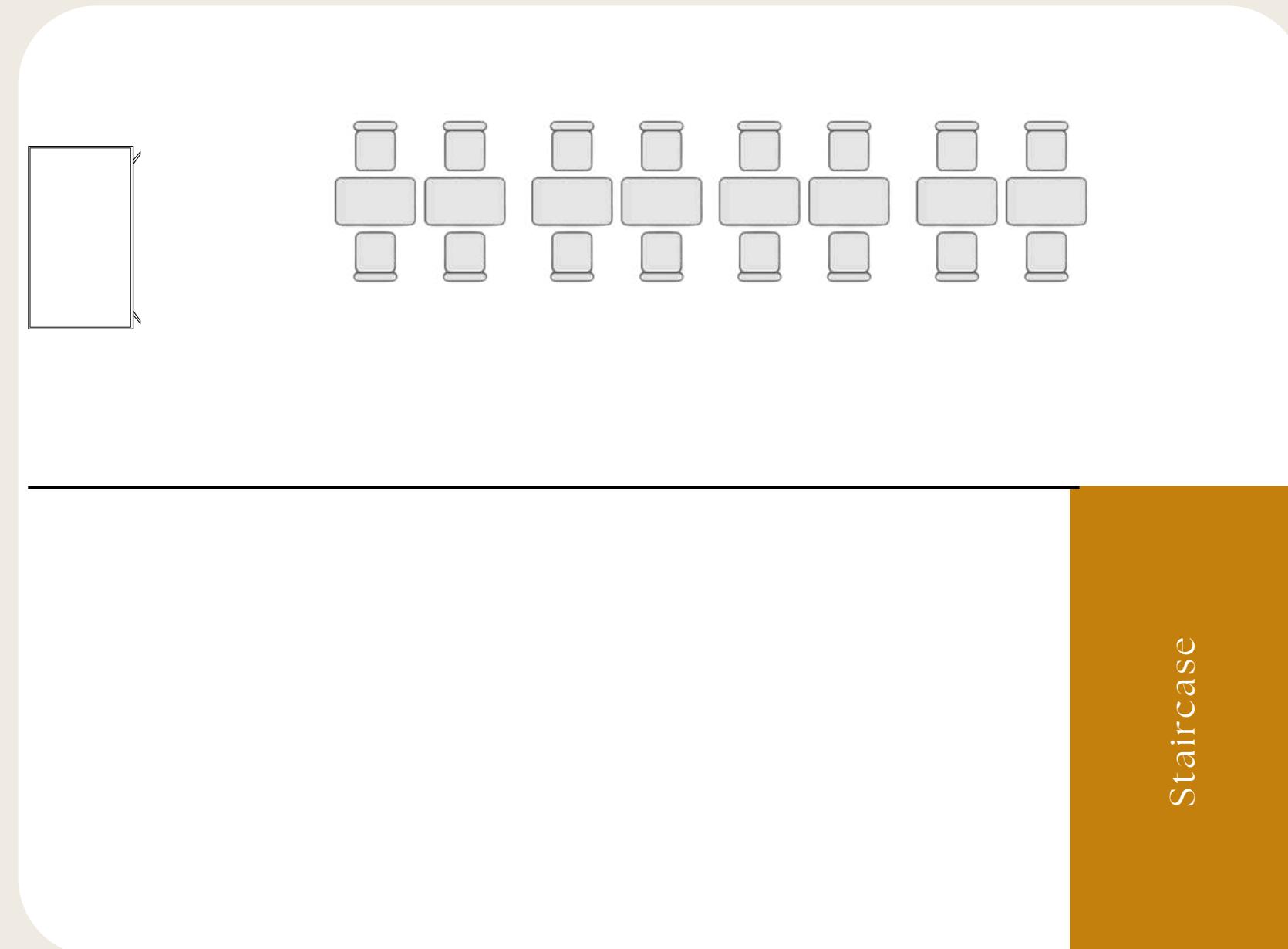


Floorplan Overview

LEVEL 2M

FACILITIES

STAIRWAY ACCESS
SOUND SYSTEM
TELEVISION



WHOLE FLOOR

- MAX CAPACITY: 16 PAX

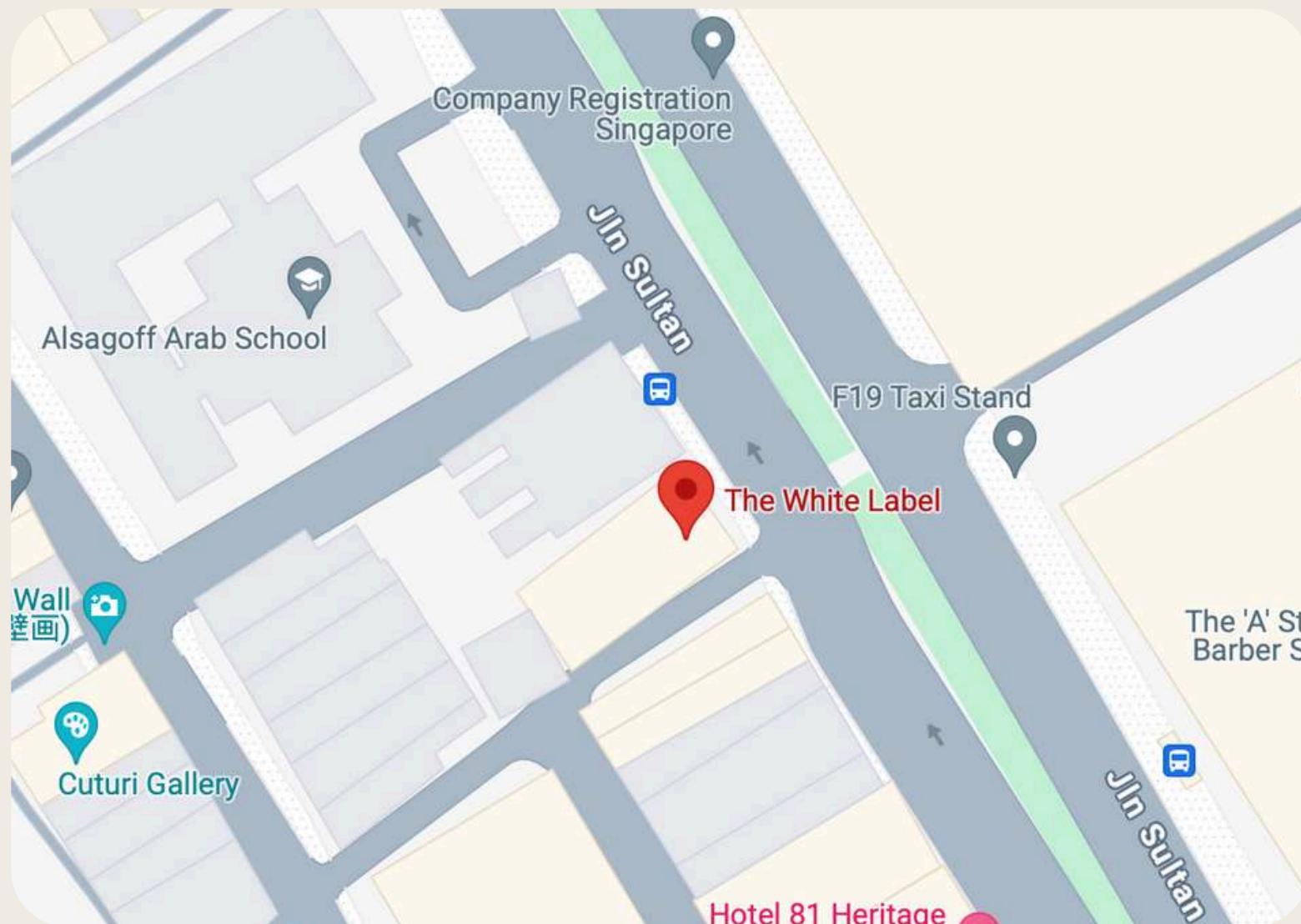


Accessibility



THE SULTAN

101 JLN SULTAN, #01-02,
SINGAPORE 199002



NEAREST MRT

- Bugis MRT (Exit D)
- Lavender MRT (Exit A)

NEAREST CAR PARK

- Street parking along Jalan Sultan Rd
- Street parking along Aliwal Street
- Aliwal Street open carpark
- Textile Centre car park

