



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](mailto: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.





# Chinese New Year Special



## SCALLOPS & TANGERINE YU SHENG

Hokkaido Scallops. French Tangerines. Plum Truffle Sauce. Crushed  
Pistachio & Cashew Nuts. Candied Persimmon & Ginger.

Crispy Fish Skin

Add Ons: Baby Abalone (\$10++)

6 Pax: \$58++  
8 Pax: \$68++





### 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

# Corporate Packages

## LE FONDAMENTAL



### 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 SUBJECT 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 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 Soup

#### Lobster Bisque

Scallop Quenelle, Fried Shallot

#### Wild Mushroom Soup

Mixed Mushrooms. Truffle Oil



### Choice of Main

#### Miso Glazed Halibut

Baked Honey Miso Halibut, Sauteed 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, 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

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ALL CORPORATE SET MENUS COMES WITH FREE FLOW SOFT DRINKS DURING MEAL  
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**\$90 NETT/ PAX**

**FREE FLOW SOFTDRINKS DURING MEAL**

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

Spicy.  Vegetarian 





## 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.

# Corporate Packages

## LE EXTRAVAGANTE



## 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 





## 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.

# Corporate Packages

## LE SUPREME



## 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)

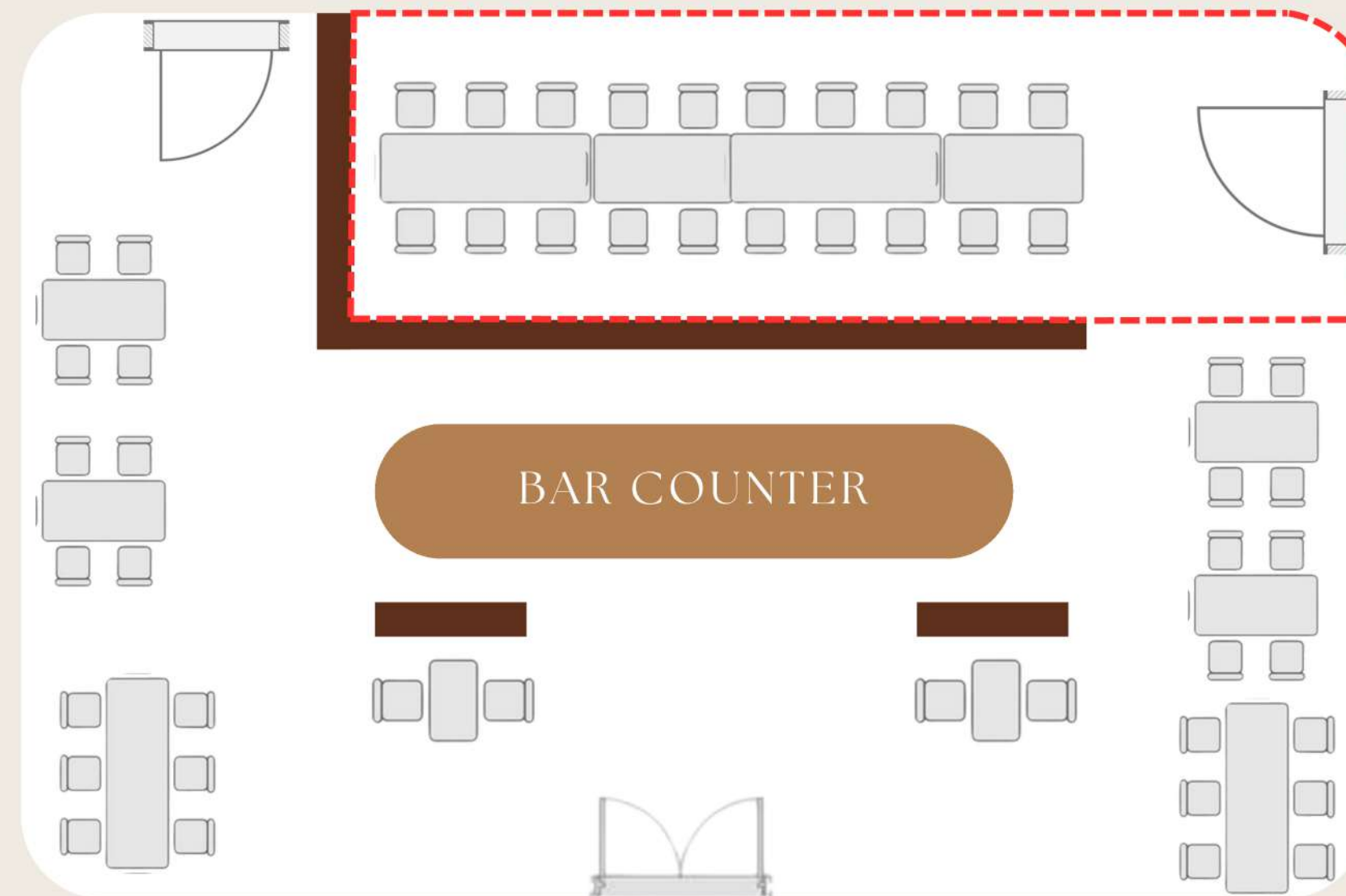


# Floorplan Overview

## LEVEL 1

### FACILITIES

RESTROOMS  
SOUND SYSTEM



### PRIVE AREA

- MAX CAPACITY: 20 PAX

### WHOLE FLOOR

- MAX CAPACITY 40 - 48 PAX





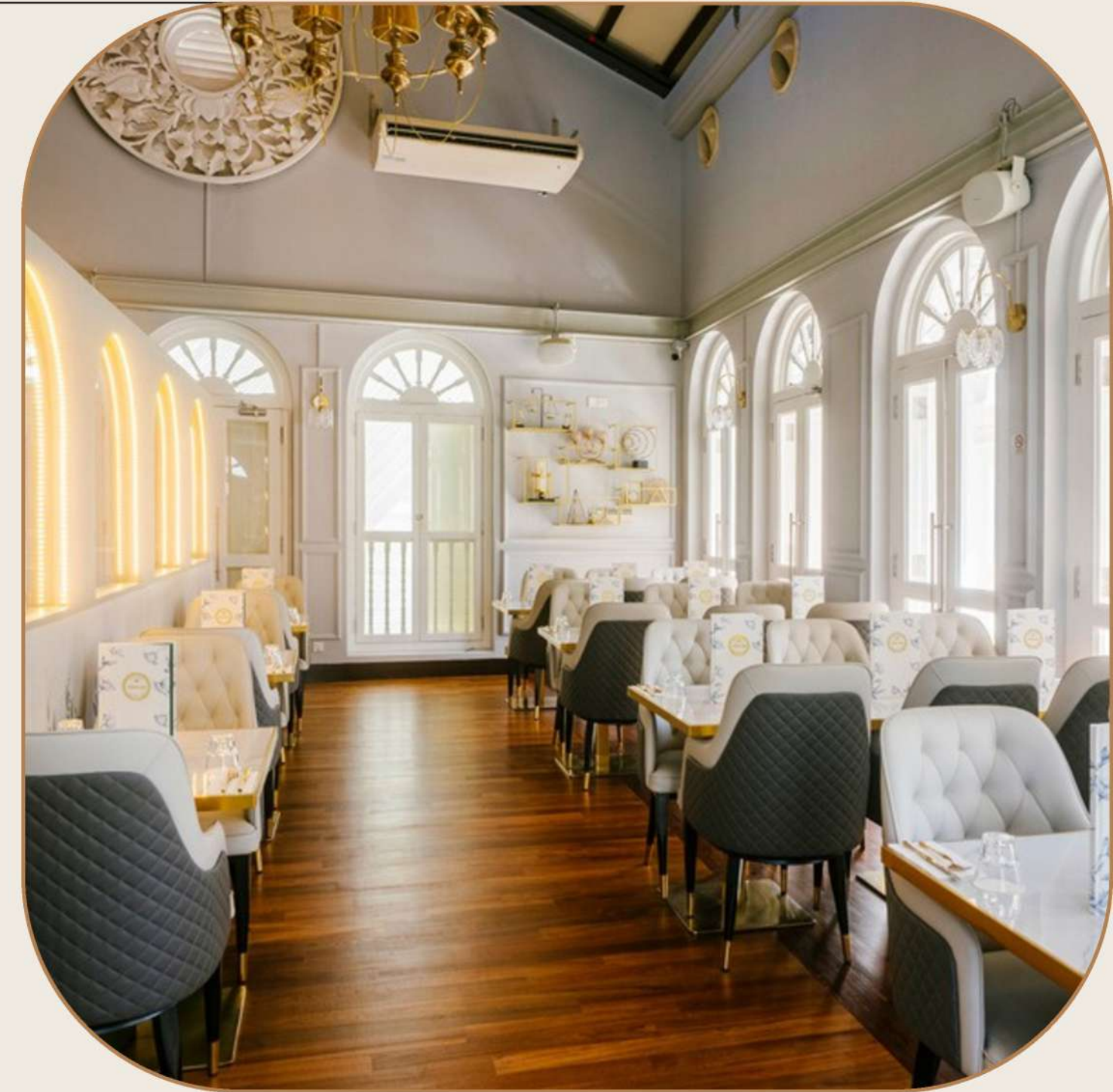
# Corporate packages

## LEVEL 2

PRIVATE DINING WITH A MINIMUM SPENDING OF

### Whole Floor

- \$2500 NETT / UP TO 50 PAX



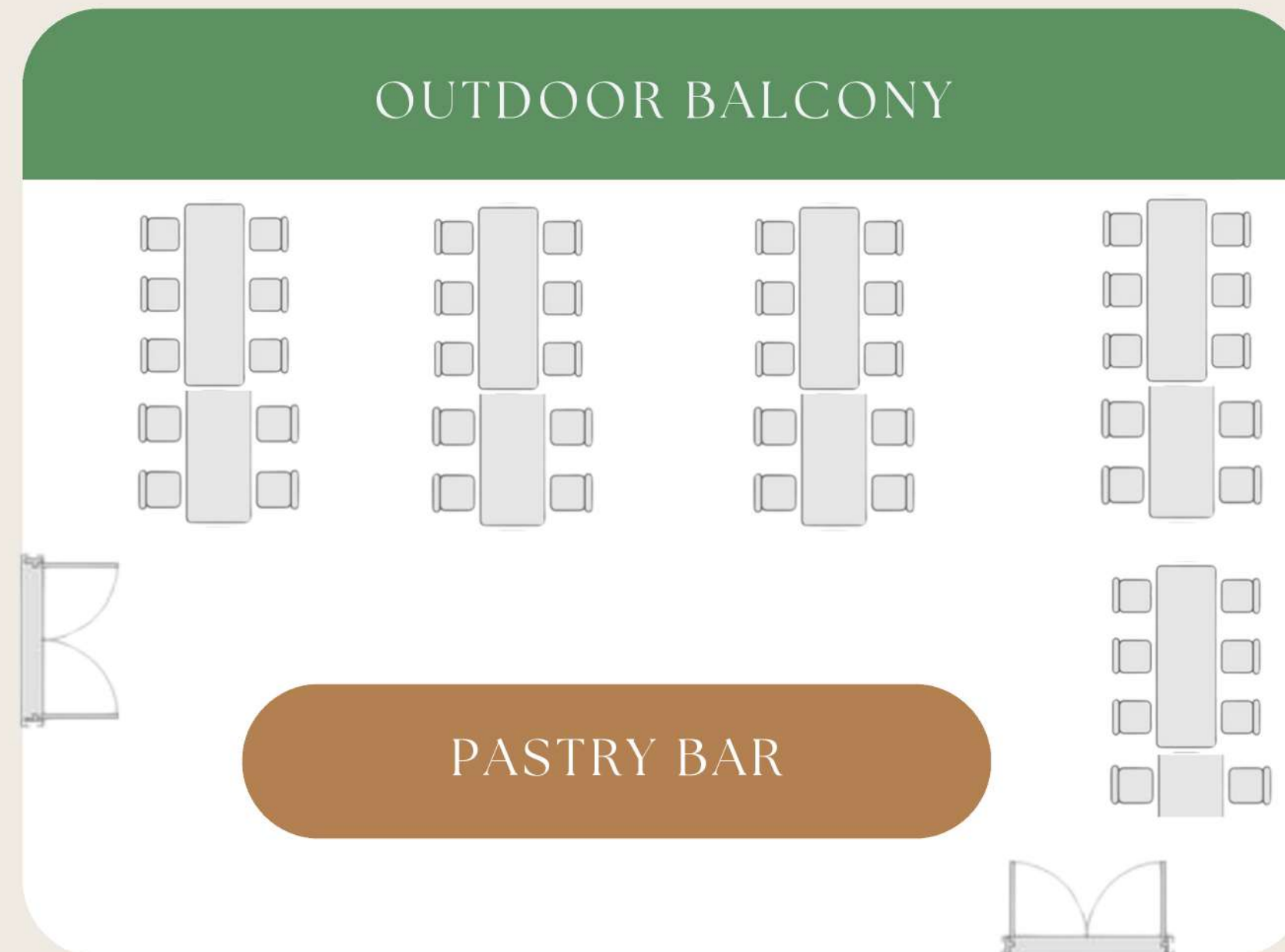


# Floorplan Overview

## FACILITIES

LIFT ACCESS  
RESTROOMS  
SOUND SYSTEM  
PROJECTOR WITH SCREEN  
MICROPHONES

## LEVEL 2



**WHOLE FLOOR**  
• MAX CAPACITY: 50 PAX



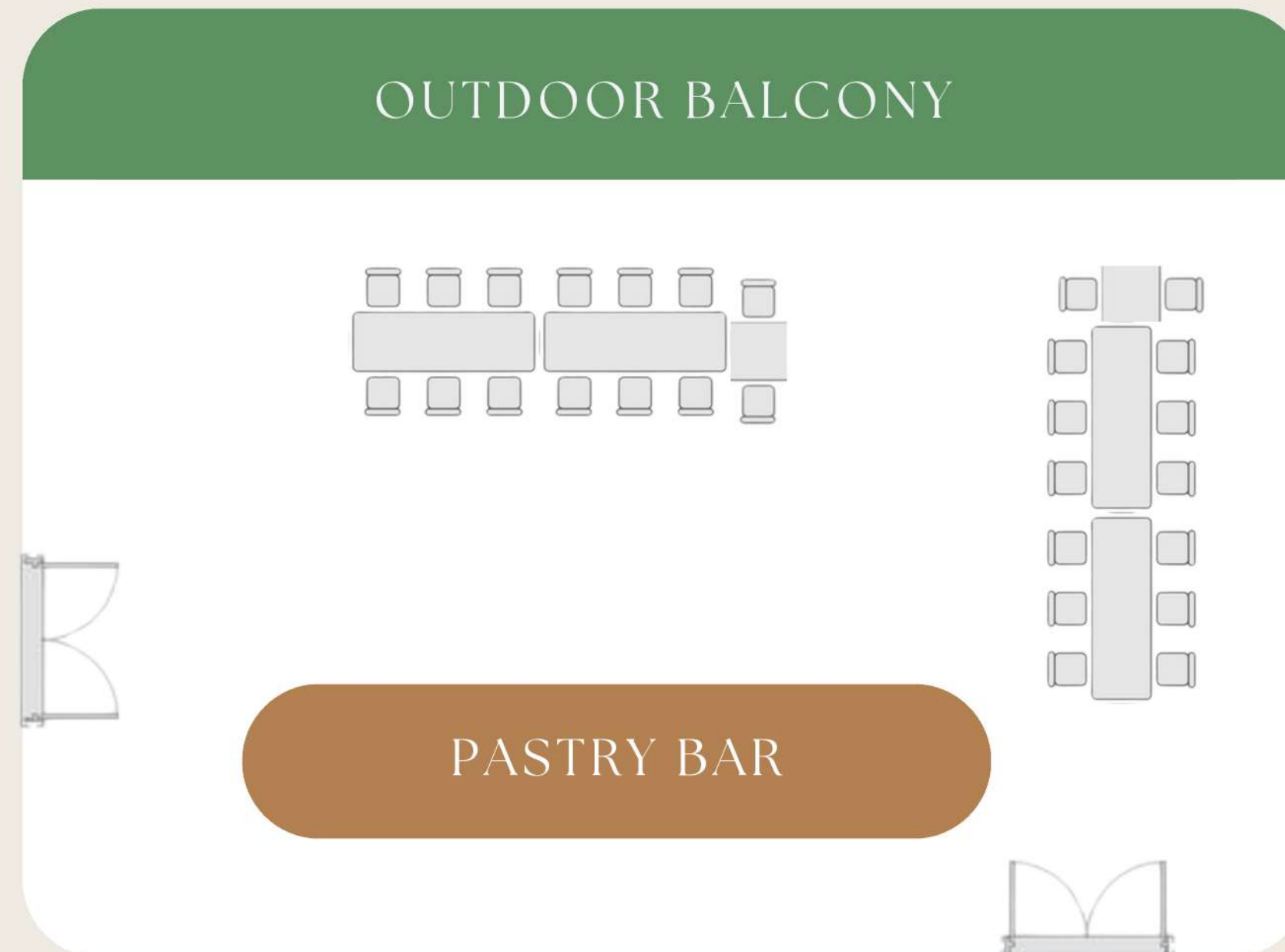


# Floorplan Overview

## FACILITIES

LIFT ACCESS  
RESTROOMS  
SOUND SYSTEM  
PROJECTOR WITH SCREEN  
MICROPHONES

## LEVEL 2



**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



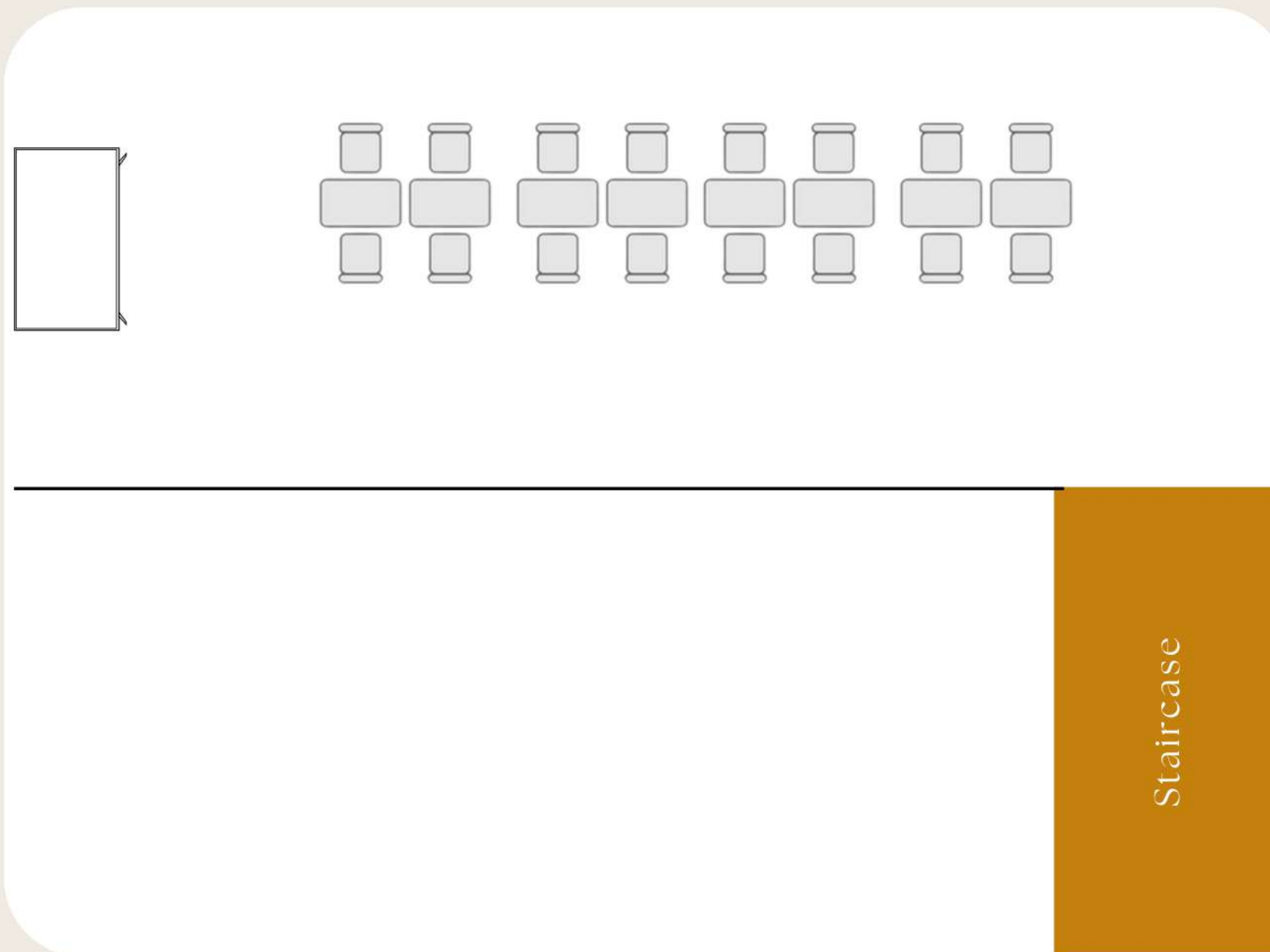


# Floorplan Overview

## LEVEL 2M

### FACILITIES

STAIRWAY ACCESS  
SOUND SYSTEM  
TELEVISION



## WHOLE FLOOR

- MAX CAPACITY: 16 PAX



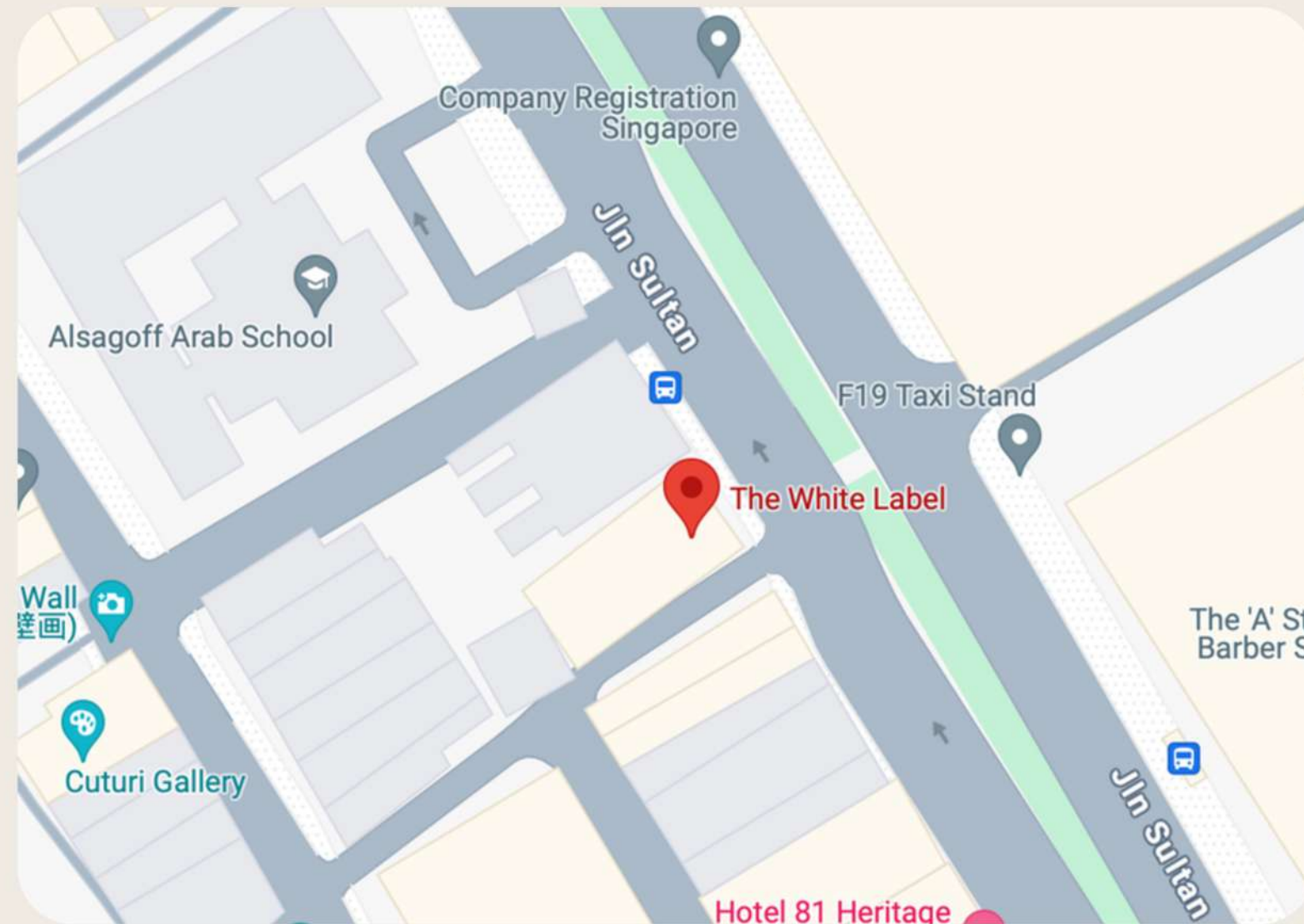


# Accessibility



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

