



CORPORATE PACKAGES
2026

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.





Choice of Starter

Bisque de Homard

Contains Shellfish and Dairy

Creamy Lobster Bisque, Crab Meat, Fried Shallots & Chives

Choux de Bruxelles au Magret de Canard

Contains Nuts

Spicy

Smoked Duck Breast, Crispy Brussel Sprouts with Sriracha Mayo, Dried Cranberry & Crushed Nuts

Salade Maison

Vegan

Contains Nuts

Mesclun Salad, Maple Vegan Mayo, Cherry Tomatoes, Mixed Fruits & Nuts

Corporate Packages

LE FONDAMENTAL



Choice of Mains

L'Aubergine

Vegan

Crispy Japanese Nasu Eggplant with Sauteed Garden Vegetables on Romesco Sauce

Poulet au Sambal Lemak

Contains Dairy

Spicy

Fried Chicken. Pomme Puree. Fresh Japanese Cucumber & Coconut Cream Sambal

Crevette, Crabe et Miso

Contains Shellfish and Dairy

Sauteed Crab Lump, Pan Seared Tiger Prawns & Miso Butter Spaghetti



Choice of Dessert

Ondeh Ondeh Gâteau

Vegetarian

Contains Dairy

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

Lê Gateau au Chocolat

Vegetarian

Contains Dairy & Nuts

Bananas, Chocolate Sponge topped with Chocolate Ganache & Hazelnuts

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

Corporate Packages

LE LUXURE



Choice of Starter

Pouple Espagnole

Seafood

Grilled Spanish Octopus on Chilled Sambal
Romesco, Cherry Tomatoes & Mixed Herbs.

Calamari

Seafood. Spicy

Crispy Calamari served with Fermented
Hot Honey.

La Burrata

Vegetarian
Contains Cheese

Fresh Burrata with Cherry Tomatoes &
Spicy Archar Vinaigrette.



Choice of Soup

Bisque de Homard

Contains Shellfish and Dairy

Creamy Lobster Bisque, Crab Meat, Fried
Shallots, Chives

Veloute de Champignon

Vegetarian

Contains Dairy

Cream of Wild Mushrooms, Porcini &
White Truffle Oil.



Choice of Main

L'Aubergine

Vegan

Crispy Japanese Nasu Eggplant with Sauteed
Garden Vegetables on Romesco Sauce

Joues de Boeuf Wagyu et Sambal

Spicy.

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

Encre de Seiche

Seafood

Crispy Shishamo, Ikura & Fresh Squid.
Spaghetti. Sotong Masak Hitam Sauce

Poulet au Sambal Lemak

Contains Dairy
Spicy

Fried Chicken. Pomme Puree. Fresh Japanese
Cucumber & Coconut Cream Sambal



Choice of Dessert

Ondeh Ondeh Gâteau

Vegetarian

Contains Dairy

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

Lê Pistachio

Vegetarian

Contains Dairy & Nuts

Pistachio Cheesecake, Pistachio Ganache,
Roasted Pistachio

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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



Choice of Starter

Pouple Espagnole *Seafood*

Grilled Spanish Octopus on Chilled Sambal
Romesco, Cherry Tomatoes & Mixed Herbs.

Les Huîtres *Shellfish*

Fresh Hokkaido Oysters. White Balsamic
Truffle Pearls.

La Burrata *Vegetarian* *Contains Cheese*

Fresh Burrata with Cherry Tomatoes &
Spicy Archar Vinaigrette.

Corporate Packages

LE EXTRAVAGANTE



Choice of Soup

Bisque de Homard

Contains Shellfish and Dairy

Creamy Lobster Bisque, Crab Meat, Fried
Shallots, Chives

Veloute de Champignon

Vegetarian

Contains Dairy

Cream of Wild Mushrooms, Porcini &
White Truffle Oil.



Choice of Main

L'Aubergine

Vegan

Crispy Japanese Nasu Eggplant with Sauteed
Garden Vegetables on Romesco Sauce

Flanc de Boeuf Wagyu

Recommended Doneness: Medium Rare / Medium

Pan-roasted M4/5 Wagyu Flank & Crispy
Fries served with TWL Sauce Au Poivre

Gigot D'agneau

Recommended Doneness: Medium Rare / Medium

Pan-roasted Lamb Leg, Sauteed Seasonal
Vegetables on Carrot & Fennel Puree

Confit de Poulet

Confit Chicken Breast, Harricot Verts &
Morel in Jus de Volaille

Flétan au Miso

Contains Dairy & Seafood

Baked Honey Miso Halibut, Mashed Potato,
Cherry Tomato & Mixed Herb Salad



Choice of Dessert

Tiramisu Bomb

Vegetarian

Dairy

Mascarpone Mousse layered with coffee
gel and topped with Honey Crumble

Lê Pistachio

Vegetarian

Contains Dairy & Nuts

Pistachio Cheesecake, Pistachio Ganache,
Roasted Pistachio

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ALL CORPORATE SET MENUS COMES WITH FREE FLOW SOFT DRINKS DURING MEAL
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\$110 NETT/ PAX

FREE FLOW SOFTDRINKS DURING MEAL

FREE FLOW BLACK COFFEE & BLACK TEA DURING DESSERT



Choice of Starter

Pouple Espagnole *Seafood*

Grilled Spanish Octopus on Chilled Sambal Romesco, Cherry Tomatoes & Mixed Herbs.

Les Huîtres *Shellfish*

Fresh Hokkaido Oysters. White Balsamic Truffle Pearls.

La Burrata *Vegetarian* *Contains Cheese*

Fresh Burrata with Cherry Tomatoes & Spicy Archar Vinaigrette.



Choice of Soup

Bisque de Homard *Contains Shellfish and Dairy*

Creamy Lobster Bisque, Crab Meat, Fried Shallots, Chives

Veloute de Champignon

Vegetarian
Contains Dairy

Cream of Wild Mushrooms, Porcini & White Truffle Oil.



Choice of Main

L'Aubergine *Vegan*

Crispy Japanese Nasu Eggplant with Sauteed Garden Vegetables on Romesco Sauce

Faux-filet de Beouf Wagyu
Recommended Doneness: Medium Rare / Medium
Char-grilled Shimo M6/7 Wagyu Sirloin served with Sautéed Garden Vegetables & rustic Sauce Lyonnaise

Gigot D'agneau
Recommended Doneness: Medium Rare / Medium
Pan-roasted Lamb Leg, Sauteed Seasonal Vegetables on Carrot & Fennel Puree

Confit de Poulet
Confit Chicken Breast, Harricot Verts & Morel in Jus de Volaille

Laksa Bouillabaisse
Contains Dairy, Seafood & Shellfish
Salmon, Boston Bay Mussels, Tiger Prawns, Crab Lump, Hokkaido Scallop & Fresh Squid. Served with Toasted Baguette.



Choice of Dessert

Tiramisu Bomb
Vegetarian
Dairy
Mascarpone Mousse layered with coffee gel and topped with Honey Crumble

Lê Pistachio
Vegetarian
Contains Dairy & Nuts
Pistachio Cheesecake, Pistachio Ganache, Roasted Pistachio

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\$130 NETT/ PAX

FREE FLOW SOFTDRINKS DURING MEAL

FREE FLOW BLACK COFFEE & BLACK TEA DURING DESSERT



Choice of Starter

Pouple Espagnole *Seafood*

Grilled Spanish Octopus on Chilled Sambal
Romesco, Cherry Tomatoes & Mixed Herbs.

Les Huîtres *Shellfish*

Fresh Hokkaido Oysters. White Balsamic
Truffle Pearls.

La Burrata

Vegetarian
Contains Cheese

Fresh Burrata with Cherry Tomatoes &
Spicy Archar Vinaigrette.



Choice of Soup

Bisque de Homard

Contains Shellfish and Dairy

Creamy Lobster Bisque, Crab Meat, Fried
Shallots, Chives

Veloute de Champignon

Vegetarian
Contains Dairy

Cream of Wild Mushrooms, Porcini &
White Truffle Oil.



Choice of Main

L'Aubergine

Vegan

Crispy Japanese Nasu Eggplant with Sautéed
Garden Vegetables on Romesco Sauce

Tornedos Rossini

Recommended Doneness: Medium Rare / Medium
Char-grilled Shimo M6/7 Wagyu Sirloin served
with Pan Seared Foie Gras and Sauce Lyonnaise

Gigot D'agneau

Recommended Doneness: Medium Rare / Medium
Pan-roasted Lamb Leg, Sautéed Seasonal
Vegetables on Carrot & Fennel Puree

Confit de Poulet

Confit Chicken Breast, Haricots Verts &
Morel in Jus de Volaille

Laksa Bouillabaisse

Contains Dairy, Seafood & Shellfish

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



Choice of Dessert

Mousse au Chocolat Noir

Vegetarian

Contains Dairy & Nuts.

55% Dark Chocolate Mousse w Swiss Meringue,
Cherry Compote & Hazelnut Praline.

Lê Pistachio

Vegetarian

Contains Dairy & Nuts

Pistachio Cheesecake, Pistachio Ganache,
Roasted Pistachio

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\$150 NETT/ PAX

FREE FLOW SOFTDRINKS DURING MEAL

FREE FLOW BLACK COFFEE & BLACK TEA DURING DESSERT

Seasonal specials

WAGYU RUMP STEAK

Shimo Wagyu MB 4/5 Rump
Sautéed Vegetables. Truffle Fries.
Pomegranate Sauce Espagnole
(1.2 Kilograms)
4-5 Pax Sharing
Pre Orders Recommended

\$168++

Available from 20 Nov to 31 Dec 2026

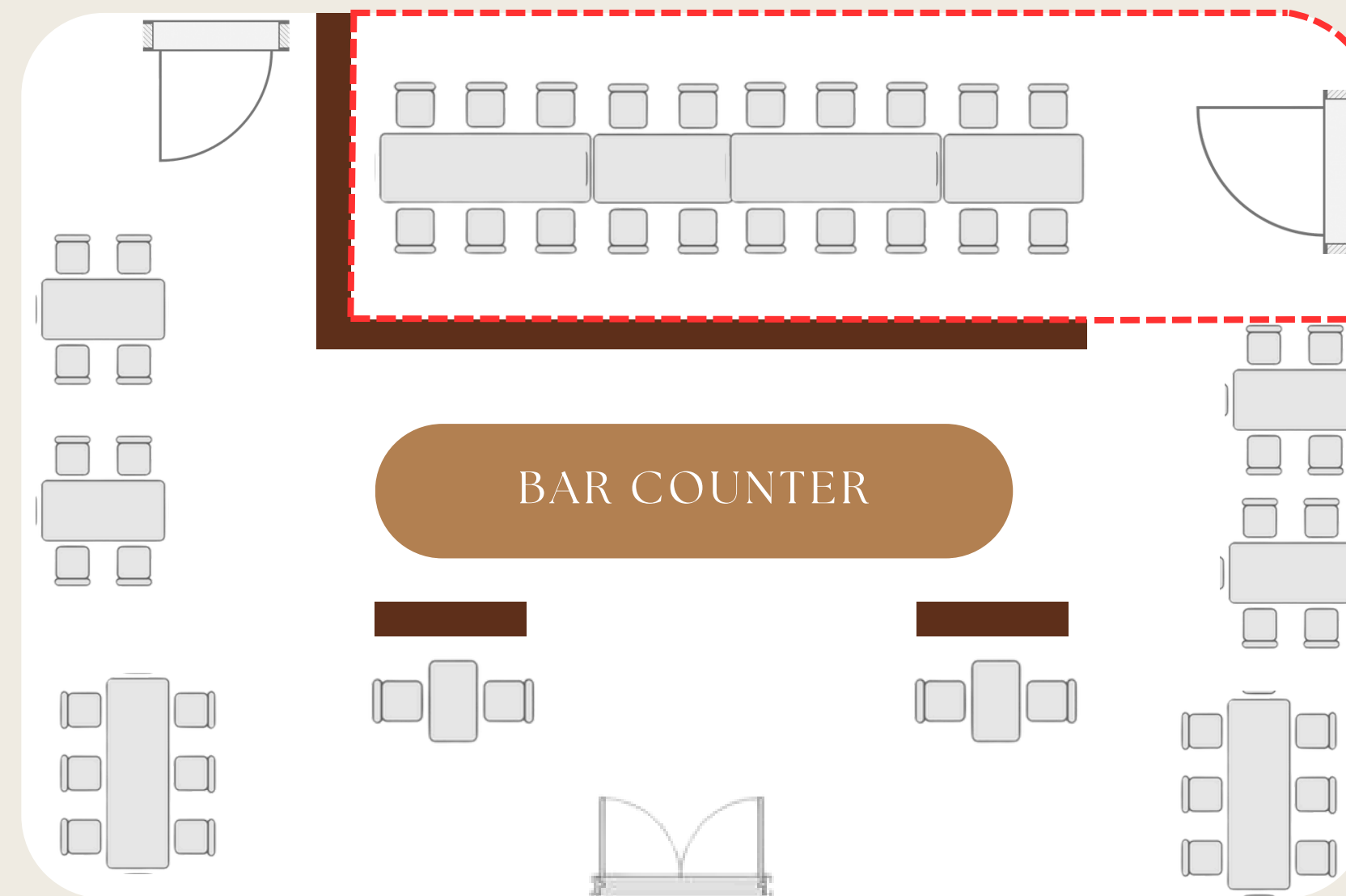


Floorplan Overview

LEVEL 1

FACILITIES

RESTROOMS
SOUND SYSTEM



PRIVE AREA

- MAX CAPACITY: 20 PAX
- MIN SPENDING REQUIRED: \$1000NETT
- \$1200 NETT FOR BOOKINGS FROM 16 NOV 2026-3 JAN 2027

WHOLE FLOOR

- MAX CAPACITY 40 - 48 PAX
- MIN SPENDING REQUIRED: \$2500NETT
- \$2700 NETT FOR BOOKINGS FROM 16 NOV 2026-3 JAN 2027



Minimum Spending

LEVEL 2

LEVEL 2 DINING HALL COMES WITH AN ATTACHED NON-ENCLOSED LOFT AREA.
YOU CAN CHOOSE TO BOOK:

SEMI - PRIVATE DINING, LEVEL 2 WHOLE FLOOR

Level 2 Dining Hall, Whole Floor

- \$2500 NETT, UP TO 50 PAX
- \$2700 NETT FOR BOOKINGS FROM 16 NOV 2026-3 JAN 2027
- PROJECTOR CAN BE PROVIDED
- MICROPHONES CAN BE PROVIDED, IF THE LOFT IS NOT OCCUPIED BY OTHER GUESTS.

FULLY PRIVATE DINING

Level 2 Dining Hall + Loft

- \$3700 NETT / UP TO 68 PAX
- \$3900 NETT FOR BOOKING FROM 16 NOV 2026 - 3 JAN 2027

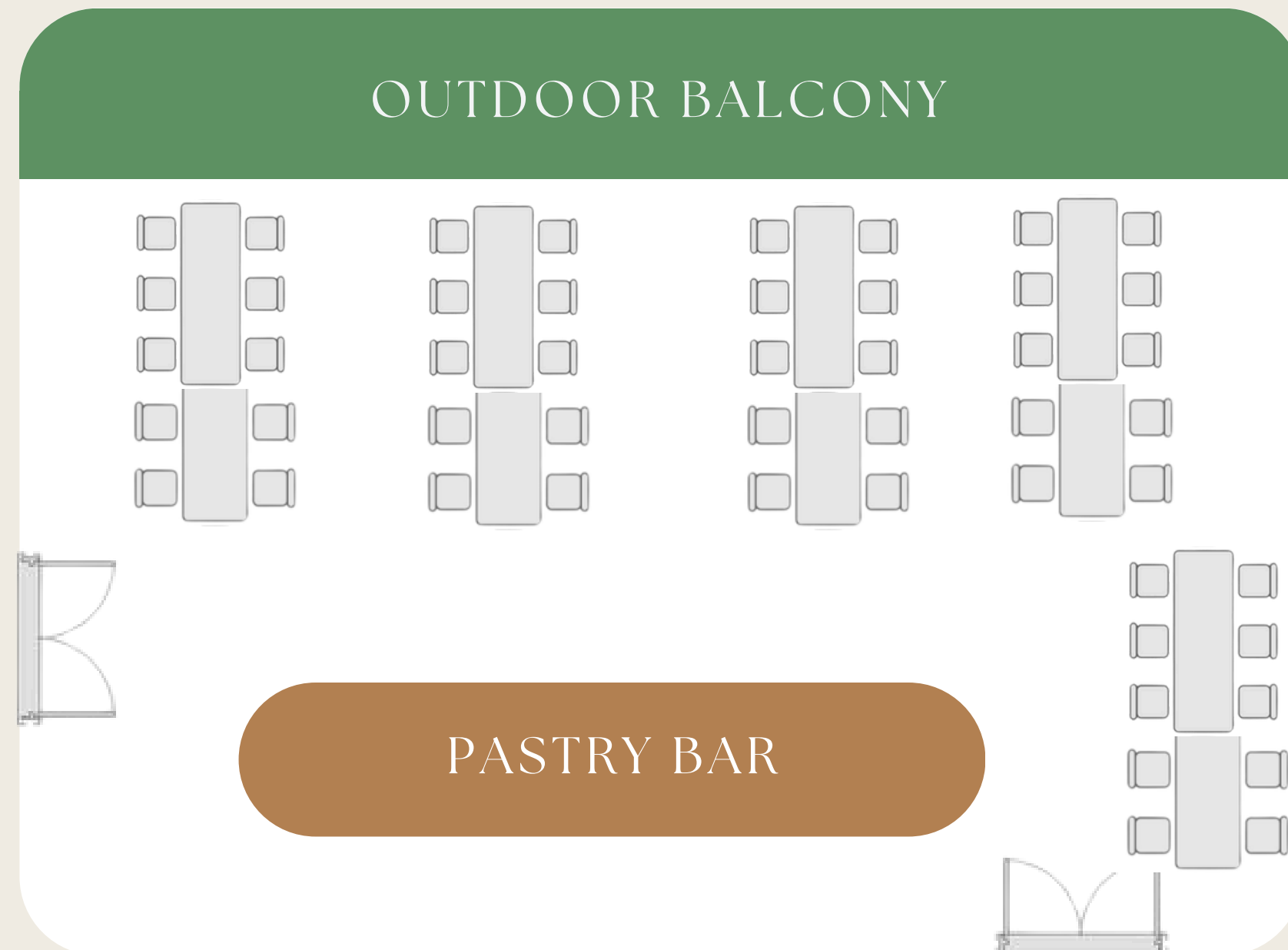


Floorplan Overview

FACILITIES

- LIFT ACCESS
- RESTROOMS
- SOUND SYSTEM
- PROJECTOR WITH SCREEN
- MICROPHONES CAN BE GTD ONLY IF BOOKED FOR FULLY PRIVATE SPACE
- SMOKING AREA AT GARDEN

LEVEL 2



WHOLE FLOOR
MAX CAPACITY: 50 PAX



Minimum Spending

LOFT (ACCESSIBLE VIA
STAIRCASE ONLY FROM LEVEL 2)

SEMI-PRIVATE DINING

Whole Floor

- \$1200 NETT / UP TO 18 PAX
- \$1400 NETT FOR BOOKINGS FROM 16 NOV 2026-3 JAN 2027
- TV CAN BE PROVIDED TO DO PRESENTATION
- NO MICROPHONES

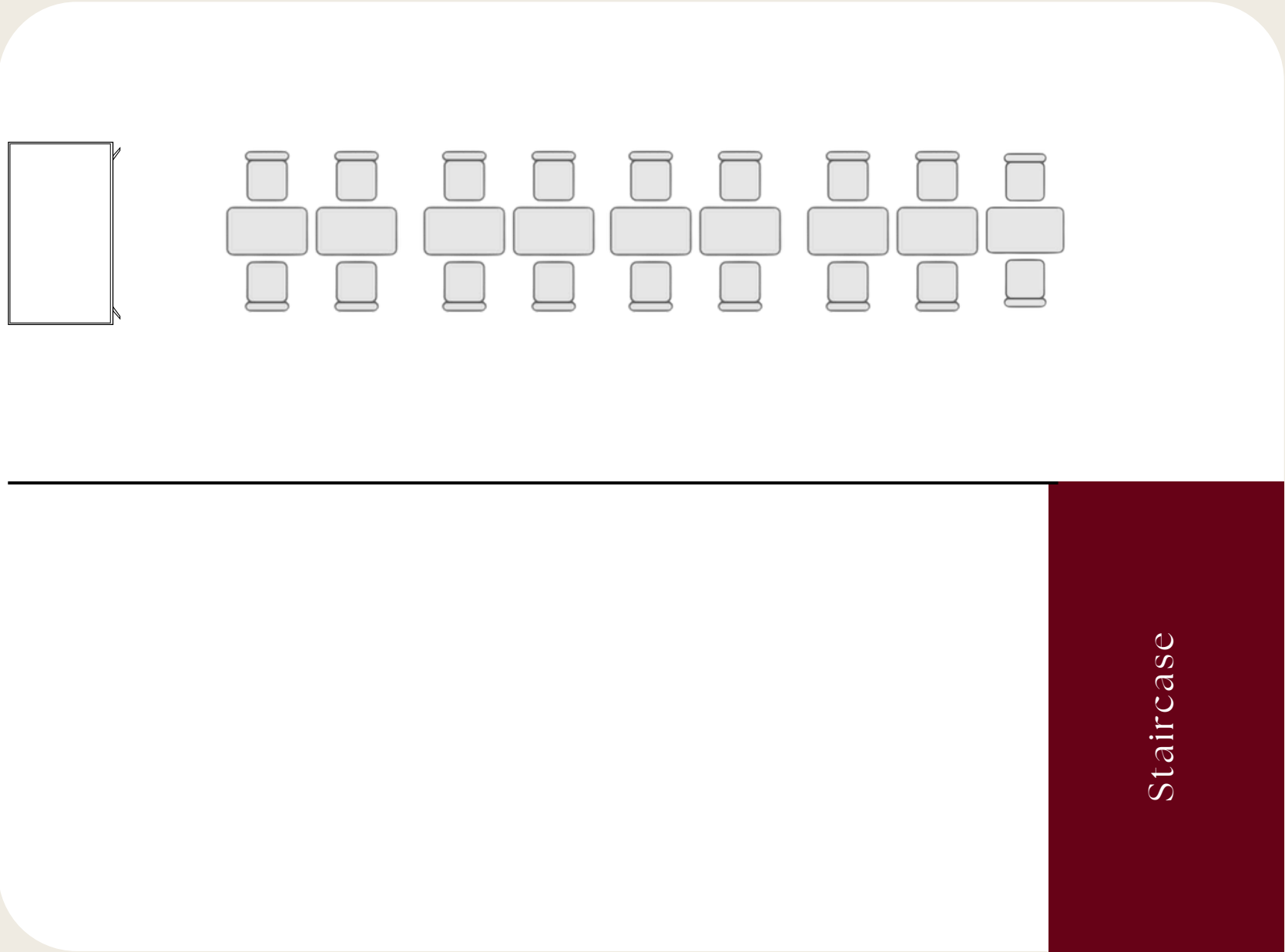


Floorplan Overview

LEVEL 2M

FACILITIES

- STAIRWAY ACCESS ONLY
- SOUND SYSTEM
- TELEVISION



WHOLE FLOOR
• MAX CAPACITY: 16 PAX

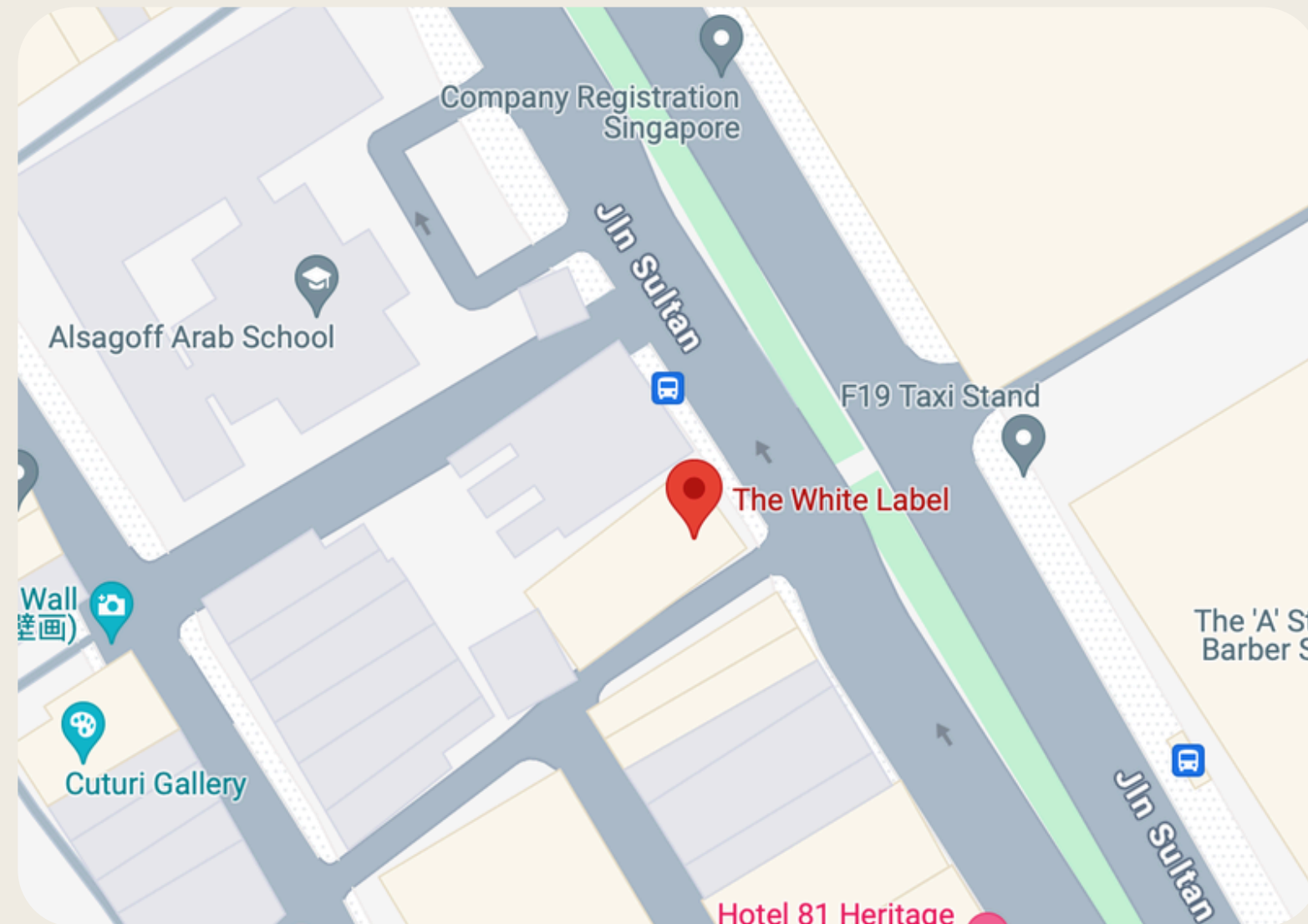


Accessibility



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



