

PAUL
LE CAFÉ

*Private Events
at 8 Robinson*



Breakfast Seminar

Available between:
0800 - 1100 hours

Price:
\$28 per person



Sweet Viennoiserie

- Croissant
- Pain au chocolat
- Escargot aux raisins
- Croissant aux amandes
- Pain au chocolat aux amandes
- Chocolate beignet
- Sugar beignet



Yogurt

- Fresh fruit yogurt
- Strawberry granola yogurt



Savoury Viennoiserie

- Mushroom & cheese
- Turkey ham & cheese
- Smoked salmon & cream cheese
- Tuna & mayonnaise
- Camembert & butter



Beverage

- Bottle of juice per person
- Hot Coffee or Tea free flow



Lunch Seminar

Available between:
1100 - 1600 hours

Price:
\$48 per person



Salad

A variety of salads are available. Please check with our team for options!



Quiche

- Mushroom
- Cheese
- Turkey ham
- Chicken
- Broccoli
- Tuna



Croissant Sandwich

- Tomato & mozzarella
- Turkey ham & cheese
- Smoked salmon & cream cheese
- Tuna & mayonnaise
- Smoked duck & fruit jam
- Camembert & butter



Sandwich

- Tomato & mozzarella (soft roll)
- Turkey ham & cheese (hard roll)
- Tuna & mayonnaise (hard roll)
- Smoked duck & fruit jam (soft roll)
- Egg & mayonnaise (soft roll)
- Camembert & butter (sesame roll)
- Smoked salmon & cream cheese (sesame roll)



Pastry

- Chocolate tartlet
- Lemon tartlet
- Multifruit tartlet
- Strawberry tartlet
- Vanilla millefeuille
- Coffee choux
- Vanilla choux
- Chocolate choux
- Pistachio choux
- Salted caramel choux



Beverage

- Hot Coffee or Tea free flow
- Iced Tea free flow

Cold
Choice of lemongrass, peppermint or lemon.

Dinner Cocktail

Available between:
1700 - 2100 hours

Price:
\$68 per person



Sliders

- Chicken
- Beef



Quiche

- Mushroom
- Cheese
- Turkey ham
- Chicken
- Broccoli
- Tuna



Canape

- Creamy potato, roasted corn & truffle salsa
- Cherry tomato, mozzarella & pesto sauce
- Quail egg & egg mayonnaise
- Seared beef, cucumber & sesame soy dressing
- Chicken, green apple & caesar dressing
- Smoked salmon, cream cheese & pink peppercorn
- Chilled prawn, mango & cocktail sauce



Pastry

- Chocolate tartlet
- Lemon tartlet
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- Strawberry tartlet
- Vanilla millefeuille
- Coffee choux
- Vanilla choux
- Chocolate choux
- Pistachio choux
- Salted caramel choux



Cheese platters

- Blue stilton
- Aged edam
- Gouda with truffle
- Brie
- Jarlsberg



Macaron (Assortment)

- Coffee
- Citrus
- Chocolate
- Pistachio
- Vanilla
- Raspberry



Beverage

- Iced tea free flow

Cold
Choice of lemongrass,
peppermint or lemon.

Package Inclusions

Session Duration: 3 hours

Booked Area: Exclusive use of Level 2

Catering Style: Buffet

Decor: Fresh Floral Vases

Seats: up to 30 guests (minimum 15)

Standing Guest Capacity: Up to 50

Add-Ons

Alcohol

Free Flow House Wine (Red/White)

\$58 per pax

• Duration: 2 Hours

• Minimum group size: 20 pax

Rental of Equipment

Speaker & Microphone

\$180 per set

Projector screen (1.8m) & Projector beam

\$500 per set

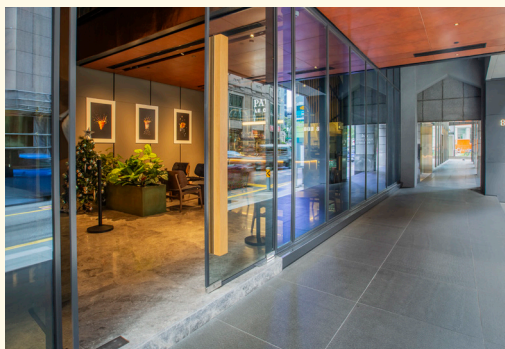
Door Gifts (special pricing available exclusively with bookings, minimum 15)

3 pcs mini macarons

\$6.90 per box

6 pcs mini macarons

\$11.90 per box



OUR PASSION FOR COFFEE

PAUL LE CAFÉ serves 100% Arabica coffee sourced from sustainable Rainforest Alliance producers.

This certification ensures that the coffee is produced using sustainable methods, addressing both social and environmental concerns. The Rainforest Alliance works to protect forests and biodiversity, promote sustainable agricultural practices, and improve the rights and livelihoods of farmers.

We are very proud to contribute to this program.



OUR COMMITMENT

USE **NATURAL** COLOURINGS

PROMOTE BALANCED **NUTRITION**

CHOOSE **RAINFOREST ALLIANCE** COFFEE

REDUCE THE IMPACT OF OUR PACKAGING

DEVELOP OUR **VEGETARIAN** OFFER

REFUSE THE USE OF PALM OIL

SUPPORT **CHARITIES**

8 ROBINSON ROAD

The perfect spot for business meetings, casual catch-ups, or a well-deserved coffee break.

As the first duplex PAUL Le Café in Singapore, the second floor offers a versatile and stylish space perfect for private events, corporate gatherings, or intimate celebrations.





PAUL, Bakers at Heart

To Book Your Event:

Please email your event details to us at catering@paul-singapore.com. Include your preferred date, time, and number of participants. We require a minimum of 5 calendar days' notice (excluding the day of inquiry) to ensure our artisan bakers have enough time to meticulously prepare for your event.

Response Time:

Our team will reply to your booking inquiry within 1 working day.

Need Assistance?

If you need help or have any questions, please contact our catering team for personalised support with your order:

Email: catering@paul-singapore.com

Phone: +65 9631 7285

Event Terms and Conditions:

- No Outside Food: Please refrain from bringing outside food within our premises.
- Food Allergies: Inform us of any food allergies. We take precautions but cannot guarantee the absence of allergens.
- Food Safety: All products are prepared in a facility that processes nuts and other allergens. We advise those with severe allergies to consider their risks.
- Product Availability: All products are subject to availability.
- Order Placement: Orders must be placed at least 5 calendar days in advance, excluding the day of inquiry.
- Consumption: Our products are best consumed within 3 hours on site.
- Pricing: Prices include the prevailing GST and are subject to change without prior notice.
- Payment: Full payment is required before order confirmation. Payments can be made via credit card or PayNow.
- Cancellations and Refunds: Cancellations or refunds are not allowed. Events may be postponed by up to 2 weeks with at least 3 working days' notice or exchanged for a PAUL cash voucher at the nearest lower amount.
- Promotions: Offers are not valid for further discounts, use of vouchers, or with existing promotions unless stated otherwise.
- Illustrations: All photos are for illustration purposes only.
- Management Rights: PAUL Singapore management reserves the right to alter these terms without prior notice.
- Agreement: By placing an order, customers acknowledge and agree to these terms and conditions.

COFFEE, BUT SO MUCH MORE...

DID YOU KNOW? As well as being a well-renowned bakery, our very first PAUL was also a respected Tea and Coffee Room. PAUL le café pays homage to this first Maison de Qualité as much for the free interpretation of its Art Déco style as for the very French art of associating coffee with mouth-watering viennoiseries, irresistible pastries or further still freshly prepared savoury snacks.

A warm and gourmet universe as was my grandparents' *salon de café*.

Maxi Holder

Maxime HOLDER

5th generation sharing the same passion

