

Corporate Mingle & Networking Packages

A stylish venue for corporate socials, networking sessions and private gatherings at VE Hotel & Residence

	Corporate Cocktail Reception	Meet & Mingle Lunch	Networking Cocktail Hour
Best For	Private corporate social, networking, appreciation event	Meeting lunch extension, team gatherings	Post-meeting drinks & networking sessions
Prices	From RM8,000 minimum spend	Add RM30+ per person to Meeting package Private buyout RM5,000+ add on (Lounge & K Rooms)	From RM2,500+ Lounge only Private buyout RM5,000+ (Lounge & K Rooms)
Capacity	Up to 100 pax	30 – 100 pax 30 pax below, Lounge 30 - 100 pax Lounge & K Rooms	30 pax & below: Lounge 30 - 100 pax: Lounge & K Rooms
Venue	Private buyout	Veranda Bar & K Rooms	Veranda Bar / Private buyout
Food Options	Cocktail Food / Light Buffet	Cocktail Food / Light Buffet / Bento Box	Cocktail Food
Beverages	Drinking Water + 2 Cordials	1 Glass Beer / Drinking Water + 2 Cordials	Drinking Water + 2 Cordials
Special Perks	Inclusive K Rooms access	1-hour K Rooms access (max 2 rooms)	20% off alcoholic beverages
Setup Style	Standing cocktail + sofa seating	Lounge / casual networking setup	Standing cocktail / Lounge setup
Recommended For	Big team social, client appreciation, private events	Meeting lunch extension, business lunch, casual mingle	After-meeting drinks, networking session, social mixer
Add-On Options: Beverage Packages • Wine & Draught Beer Packages • In-house AV System			



PRIVATE K ROOMS – UP TO 8 PAX



VIP K SUITE – UP TO 16 PAX

*Prices are quoted in Ringgit Malaysia and are subject to prevailing Government Taxes. Terms & Conditions apply

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Veranda Bar & Lounge, Ground Floor
Bangsar South City Sdn Bhd 200801010747 (812035-U)
Bangsar South City, No. 8, Jalan Kerinchi, 59200 Kuala Lumpur

f | @ve.bangsarsouth
Managed by UOA Hospitality

VERANDA

BAR & LOUNGE



HORS D'OEUVRES

(RM80+ PER PAX)

Menu 1

APPETIZER

- Brie & plum dip on toast
- Marinated Poach Prawn Served with Glass Noodle and Mango Salsa

MAIN COURSE

- Crumbed chicken meatballs with smoked yuzu dip
- Prawn with superior chili sauce
- Mini burger with “ayam percik” sauce
- Chicken boxing with shrimp paste

DESSERT

- Mini brownies
- Mini mango mousse cake

BEVERAGE

- Cordial

Menu 2

APPETIZER

- Beet Root Mousse Serve with Goat Cream Cheese and Caramelized Onion
- Beef salami with olive and green on toast

MAIN COURSE

- Mini burger with “ayam salai”
- Crispy salt and pepper prawn
- Char grilled chicken with yakitori glazed
- Roast Beef with sour cream and Red Onion Jam

DESSERT

- Lemon cheese tart
- Mini opera cake

BEVERAGE

- Cordial

LIGHT BUFFET

(RM80+ PER PAX)

Menu 1

APPETIZER

- Waldorf Salad with Raisin and Walnut
- Thai Chicken Salad with Cherry Tomato and Onion

MAIN COURSE

- Chicken with Spicy Marmite Sauce
- Sambal Onion with Shrimp
- Vegetable Pakora
- Cheesy Beef Lasagna
- Stir-fried Vegetarian White Bee Hoon

DESSERT

- Mix fruit tartlet
- Mini cheese cake

BEVERAGE

- Cordial

Menu 2

APPETIZER

- Caesar Salad with Grilled Chicken
- Chicken and Corn Quiche

MAIN COURSE

- Chicken with Spicy Tomato Sauce
- Butter Oat Prawn
- Baked Ratatouille Vegetables
- Smoked Beef Aglio Olio
- Fried Noodle with Peanut Sauce

DESSERT

- Mix fruit tartlet
- Mini cheese cake

BEVERAGE

- Cordial