

# Social Event & Corporate Package 2023



RAFFLES TOWN CLUB  
SINGAPORE

## Chinese Set Menu (Min. 5 tables is required)

**6-course Menu @ \$788.00\*\* per table of 10 persons**

**7-course Menu @ \$888.00\*\* per table of 10 persons**

**8-course Menu @ \$988.00\*\* per table of 10 persons**

## International Buffet Menu (Min. 30 persons is required)

**Lunch @ \$88.00\*\* per person**

**Dinner @ \$98.00\*\* per person**

## High Tea Reception (Min. 30 persons is required)

**Standard Reception @ \$68.00\*\* per person**

**Premium Reception @ \$88.00\*\* per person**

\*The packages are available till December 2023

## General notes for all social event packages:

- The Club's premises are not Halal Certified. Halal certified food can be arranged with an additional charge of \$138.80++ per person. Surcharge and terms and conditions apply
- All prices quoted are in Singapore Dollars and subject to 10% service charge and prevailing government tax unless otherwise stated
- Prices and perks are subject to change and the Club reserves the rights to amend and/or withdraw any of the package offers without prior notice
- There will be prevailing surcharge\* if the minimum requirement is not met

\*Terms and conditions apply

## Beverage

- Assorted soft drinks, Coffee and Tea (Buffet Menu) or Chinese tea (Chinese Sit Down) throughout the event for up to 4 hours
- House Wine available at a special rate of \$48.00++ per bottle
- Barrel of 20 litre beer can be arranged at \$470.00++ each
- Barrel of 30 litre beer can be arranged at \$680.00++ each
- Corkage fee of \$30.00++ for each bottle of wine / champagne / sealed and duty paid hard liquor only (exclude beer)

## Value Added Perks

- Complimentary parking coupons for 30% of your guaranteed attendance
- Complimentary 01 bottle of House Wine (red/white) per confirmed table of 10 persons
- Set up of VIP and Guest Tables with special table cloth and chairs cover

For enquiries, please call **6357 3325 / 326 / 388** or email **catering@rtc.com.sg**.

## Chinese Set Menu

### APPETISER PLATTER (Please Select 5 Items)

- |  |       |  |       |
|--|-------|--|-------|
| <input type="radio"/> California Maki  | 加州捲   | <input type="radio"/> Crab Meat Egg Omelette | 蟹肉桂花蛋 |
| <input type="radio"/> Roasted Duck     | 烧鸭    | <input type="radio"/> Marinated Jellyfish    | 海蜇    |
| <input type="radio"/> Smoked Duck      | 烟熏鸭   | <input type="radio"/> Chicken Pomegranate    | 石榴鸡   |
| <input type="radio"/> Chicken Yakitori | 日式烤鸡块 | <input type="radio"/> Phoenix Prawn          | 凤凰虾卷  |
| <input type="radio"/> Baby Octopus     | 八爪鱼   | <input type="radio"/> Vegetable Spring Roll  | 香脆素春卷 |

### SOUP (Please Select 1 Item)

- |   |             |
|---|-------------|
| <input type="radio"/> Braised Superior Shark's Fin Soup with Shredded Chicken and Crab Meat | 鸡丝蟹肉烩生翅     |
| <input type="radio"/> Four Treasure Soup (Fish Maw, Crab Meat, Conpoy, Shredded Abalone)    | 四宝汤         |
| <input type="radio"/> Herbal Chicken Soup with Chinese Mushroom and Bamboo Pith             | 滋补药膳炖花菇竹笙鸡汤 |

### SEAFOOD (Please Select 1 Item)

- |   |                   |
|---|-------------------|
| <input type="radio"/> Deep-fried Yam Ring with Diced Chicken and Prawn              | 佛碌飘香              |
| <input type="radio"/> Stir-fried Prawn with Superior Soya Sauce and Garlic          | 豉油皇蒜粒炒虾           |
| <input type="radio"/> Stir-fried Squid, Prawn, Mushrooms and Broccoli in X.O. Sauce | X.O. 酱虾仁花枝松菇腰果西兰花 |

### FISH (Please Select 1 Item)

- |  |       |
|--|-------|
| <input type="radio"/> Sea Bass                         | 金目鲈   |
| <input type="radio"/> Patin                            | 八丁鱼   |
| Cooking Style :  |       |
| <input type="radio"/> Steamed with Superior Soya Sauce | 港式清蒸  |
| <input type="radio"/> Teochew Style Steamed Fish       | 潮州式清蒸 |
| <input type="radio"/> Traditional Style Steamed Fish   | 家乡味清蒸 |

### MEAT (Please Select 1 Item)

- |   |       |
|---|-------|
| <input type="radio"/> Roasted Crispy Chicken with Prawn Cracker   | 烤脆皮鸡  |
| <input type="radio"/> Roasted Duck with Chinese Herbs             | 当归烧鸭  |
| <input type="radio"/> Steamed Chicken with Chinese Herbs and Wine | 富贵药膳鸡 |

### VEGETABLE (Please Select 1 Item)

- |  |            |
|--|------------|
| <input type="radio"/> Stir-fried Broccoli with "Ling Zhi" Mushroom and Black Truffle | 黑松露灵芝菇扒西兰花 |
| <input type="radio"/> Stir-fried Seasonal Greens with Enoki Mushroom and Crab Meat   | 金针菇蟹肉扒时蔬菜  |
| <input type="radio"/> Spinach with Crab Meat and Egg White Gravy                     | 蟹肉蛋白扒菠菜    |

### MAIN (Please Select 1 Item)

- |  |            |
|--|------------|
| <input type="radio"/> Braised "Ee Fu" Noodle with Seafood                            | 海鲜伊府面      |
| <input type="radio"/> Braised Hong Kong Noodle with Crab Meat, Seafood and Egg Gravy | 蟹肉海鲜滑蛋焗香港面 |
| <input type="radio"/> Glutinous Rice with Preserved Meat wrapped in Lotus Leaf       | 飘香荷叶饭      |
| <input type="radio"/> Wok-fried Rice with Diced Yam and Garlic                       | 蒜香芋粒炒饭     |

### DESSERT (Please Select 1 Item)

- |  |             |
|--|-------------|
| <input type="radio"/> Chilled Lemongrass Jelly with Aloe Vera                | 清香养颜滋润芦荟香茅冻 |
| <input type="radio"/> Chilled Mango Sago and Pomelo                          | 杨枝甘露        |
| <input type="radio"/> Sweet Pear with Gingko Nuts, Red Dates and Snow Fungus | 白果红枣雪耳炖雪梨   |
| <input type="radio"/> Sweet Yam Paste with Pumpkin Puree and Gingko Nuts     | 白果金瓜汁芋泥     |

## International Buffet Menu

### **BEGINNING SELECTION** (Please Select 2 Items)

- Japanese California Maki
- Vegetable Spring Roll with Sweet and Sour Hot Sauce
- Drunken Chicken with Ginger Dressing
- Sliced Smoked Chicken with Yoghurt Masala Chickpea
- Smoked Salmon with Condiments
- Poached Prawn on Ice with Cocktail Sauce

### **SALAD** (Please Select 3 Items)

- Gado Gado (Malay Salad with Peanut Sauce)
- Szechuan Style Shredded Chicken Salad
- Charred Trio of Mushroom with Balsamic Reduction
- Sliced Roman Tomato, Mozzarella Ball and Antipasto Salad
- Mixed Garden Salad with Condiments and Dressings

### **SOUP** (Please Select 1 Item)

- Cream of Wild Mushroom\*
- Seafood Tom Yam Soup
- Soto Ayam with Condiments

\*Served with Fresh Baked Soft Bread and Butter

### **HOT SELECTION**

#### **A. MEAT** (Please Select 2 Items)

- Pan-seared Chicken Breast with Cilantro and Mango Salsa
- Poached Hainanese Chicken with Condiments
- Skewered Tandoori Chicken with Lemon and Cucumber Raita
- Wok-fried Kong-Po Chicken with Cashew Nut
- Mutton Curry Potato
- Coconut Grated Beef Rendang
- Sweet and Sour Pork
- Stir-fried Sliced Pork with Black Pepper Sauce

#### **B. SEAFOOD** (Please Select 2 Items)

- Fish Curry with Lady Finger and Eggplant
- Pan-seared Fish Fillet with Lemon Butter Sauce
- Red Snapper Fillet with Spicy Nyonya Sauce
- Black Pepper Prawn with Capsicum
- Cereal Prawn with Chilli Padi and Curry Leaf
- Stir-fried Prawn, Celery and Mushroom with Hot and Sour Sauce

#### **C. VEGETABLES** (Please Select 1 Item)

- Sautéed Seasonal Vegetables and Mushroom with Oyster Sauce
- Braised Vegetarian "Lor Han Chye"
- Vegetable Dhal Curry

## International Buffet Menu

### MAIN (Please Select 2 Items)

- Braised “Ee Fu” Noodle with Yellow Chives and Straw Mushroom
- Wok-fried “Sin Chow” Rice Noodle with Seafood
- Spaghetti Aglio Olio with Parmesan Cheese
- Pilau Rice with Cashew Nut and Raisin
- Seafood Fried Rice

### CHEF’S SPECIAL (Please Select 1 Item - Applicable for DINNER ONLY)

- Beef Sirloin with Red Wine Sauce and Mustard
- Chicken Shawarma with Condiments

### DESSERT TEMPTATION (Please Select 4 Items)

- Assorted Seasonal Fruit Platter
- Chilled Mango Pudding
- Chilled Sea Coconut and Longan
- Apple Crumble
- Chocolate Éclair
- Exotic Fruit Tart
- Mini Tiramisu Cake
- Bubur Pulut Hitam with Coconut Milk
- Hot Cheng T’ng
- RTC Bread Butter Pudding with Vanilla Sauce

## High Tea Reception Menu

### **BEGINNING SELECTION** (Please Select 3 Items)

- Assorted Open Face Sandwich
- Croissant with Tuna Mayonnaise
- Potato and Smoked Salmon Salad
- Greek Salad
- Japanese California Maki
- Smoked Duck Breast with Orange Salsa

### **DIM SUM** (Please Select 4 Items)

- Steamed Superior Prawn Dumpling
- Steamed Char Siew Pau
- Steamed Chicken Siew Mai
- Steamed Truffle Mushroom Pau
- Steamed Red Bean Pau
- Steamed Chives and Prawn Dumpling
- Steamed Lor Mai Gai with Condiments
- Deep-fried Yam Cake with Hot and Sweet Bean Paste

### **SAVOURY HOT SNACKS** (Please Select 4 Items)

- Crispy Honey Prawn Dumpling with Tartar Sauce
- Crispy Seafood Bean Curd Roll with Thai Chilli Sauce
- Crispy Vegetable Spring Roll
- Spicy Chicken Mid-joint Wing
- Breaded Butterfly Prawn with Tartar Sauce
- Baked Mini Mushroom Pie
- Baked Turkey Bacon Quiche
- Baked Vegetable Curry Puff
- Vegetarian Samosa with Mint Sauce
- Mini Burger (Choice of Chicken or Beef)

### **MAIN** (Please Select 1 Item)

- Fried Seafood Tanghoon with Chives
- Fried Vegetarian Beehoon with Mock Ham
- Seafood Fried Rice
- Chicken Curry and Potato with Baguette Bread
- Oven-baked Cheese Pasta with Mushroom

### **CHEF'S SPECIAL** (Please Select 1 Item - Applicable for PREMIUM)

- Kueh Pie Tee with Condiments
- Mee Siam Thin Rice Noodle with Spicy Gravy and Condiments
- Pan-roasted Masala Spices Chicken, Pita Bread with Condiments

### **DESSERT TEMPTATION** (Please Select 4 Items)

- Assorted Seasonal Fruit Platter
- Assorted Nyonya Kueh
- Assorted Swiss Rolls
- Chilled Mango Pudding
- Chocolate Brownie
- Chocolate / Strawberry Mousse with Berries Topping
- RTC Bread Butter Pudding with Vanilla Sauce
- Hot Bubur Cha-Cha
- Bubur Terigu