





GENERAL NOTES FOR ALL SOLEMNISATION PACKAGES

- The Club's premises are not Halal Certified. Halal certified food can be arranged with an additional charge of \$138.80++. Surcharge and terms and conditions apply.
- · House wines are available at special rate, starting from \$48.00++ per bottle.
- · Sparkling wines are available at special rate of \$68.00++.
- · Barrel of 20 litre beer can be arranged at \$580.00++.
- · Barrel of 30 litre beer can be arranged at \$780.00++.
- · 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 & conditions apply.)

MODE OF PAYMENT:

FIRST DEPOSIT:

A 20% non-refundable and non-transferable deposit is required upon signing of confirmation letter.

SECOND DEPOSIT:

A 30% non-refundable and non-transferable deposit is required 2 months prior to event's date.

A pre-authorisation form of the balance full payment is required upon check in via credit card.

The balance of the amount due to the Club shall be paid by cash or credit card immediately upon check out.







MAKING OF A DREAM WEDDING

- Design your own sumptuous 8-course Chinese Banquet / High tea / International Buffet from our Banquet Menu list
- Free flow of assorted soft drinks (excluding juices) and Coffee and Tea (Buffet Menu) / Chinese Tea (Chinese Sit Down) during cocktail reception and banquet
- · Corkage fee of \$30.00++ applies for each bottle of wine / champagne / sealed and duty paid hard liquor (excluding beer)
- A choice of elegant wedding invitation cards for up to 70% of your guaranteed attendance (excluding printing or inserts)
- · A specially designed guest signature book
- · A specially designed red packet box
- Elegant floral decorations and centerpieces to accentuate every table, including Solemnisation table
- · Complimentary seat covers for all chairs (sash tie backs for VIP table)
- · Complimentary parking coupons for up to 20% of your guaranteed attendance (Availability of the parking lots are based on first-come-first-served basis)
- · 01 x VIP parking lot for Bridal Car
- · Complimentary 01 bottle of House wine per confirmed table of 10 persons
- Enjoy 01 night stay in our Bridal Suite with breakfast for two the next morning at The Café & Terrace





Rejoice in Hope 2023 / 2024



CHINESE SET MENU APPETISER -

Prawn Salad, Roasted Pork, Chicken Money Bag, Vegetable Spring Roll, Thai style Mermaid Fish tossed with Mango

沙拉虾,烧肉,黄金袋,素春卷,泰式美人鱼

SOUP (Please Select 1 Item) -

Fish Maw Soup with Shredded Chicken and Crab Meat

鸡丝蟹肉鱼鳔汤

Sichuan Hot and Sour Soup with Seafood

海鲜四川酸辣羹

SEAFOOD (Please Select 1 Item) -

Cereal Prawn

麦片虾

O Stir-fried Prawn, Mushroom, Cashew Nut and Broccoli in X.O. Sauce

X.O. 酱虾仁松菇腰 果西兰花

FISH (Please Select 1 Item) -

 Steamed Sea Bass with Superior Sova Sauce

港式清蒸金目鲈

O Nonya style Steamed Sea Bass

娘惹式蒸金目鲈

VEGETABLE (Please Select 1 Item) -

 Braised Seasonal Vegetables with Gluten and Mushroom in Superior Sauce

豆筋花菇扒时蔬

O Stir-fried Broccoli with Ling Zhi Mushroom and sliced Whelk

灵芝菇螺丝扒西兰花

POULTRY (Please Select 1 Item) -

Roasted Nam Yee Chicken

南乳烧鸡

O Deep-fried Marinated Lemongrass Pork Chop with Thai Salad

泰沙拉伴香茅骨王

RICE & NOODLE (Please Select 1 Item) -

O Braised Ee Fu Noodle with Straw Mushroom and Yellow Chives

伊府面焖草菇韭皇

O Fried Rice with Preserved Meat in Lotus Leaf

飘香荷叶饭

DESSERT (Please Select 1 Item) -

O Chilled Lemongrass Jelly with Aloe Vera and Pearl

清香养颜滋润芦荟 珍珠香茅冻

O Sweet Yam Paste with Pumpkin Puree and Gingko Nut

白果金瓜汁芋泥







INTERNATIONAL BUFFET MENU BEGINNING SELECTION (Please Select 1 Item)

- O Poached Chicken Breast with Peanut Butter Sauce
- O Smoked Duck Breast with Orange and Sugar Snaps
- O Smoked Salmon with Avocado Salad and Tobiko
- O Pesto-marinated Seafood with Bean
- O Spicy Tang Hoon with Dried Shrimp

SALAD (Please Select 2 Items) -

- O Gado Gado (Malay Salad with Peanut Sauce)
- O Greek Mixed Salad
- O Tahu Goreng with Condiments
- O Charred Trio of Mushrooms with Balsamic Reduction
- O Sliced Roman Tomato, Mozzarella Ball and Antipasto Salad
- O Marinated Vegetable Salad, Feta Cheese and Pine Nut

SOUP (Please Select 1 Item) -

- Cream of Wild Mushroom*
- O Cream of Pumpkin*
- O Szechuan Hot and Sour Soup

MAIN (Please Select 2 Items) -

- O Stir-fried Hong Kong Noodle with Seafood
- Wok-fried Sin Chow Rice Noodle
- O Spaghetti Aglio Olio with Parmesan Cheese
- O Pilau Rice with Cashew Nut and Raisin
- O Pineapple Fried Rice with Chicken Floss
- Oven-baked Gratin Cheese Potato



^{*}Served with Fresh Baked Soft Bread and Butter





HOT DISH

A. MEAT (Please Select 2 Items) -

- O Pan-seared Chicken Breast with Cilantro and Mango Salsa
- O Chicken Curry and Potato
- O Poached Hainanese Chicken with Condiments
- O Tandoori Chicken with Lemon and Cucumber Raita
- Mutton Madras Potato
- O Coconut Grated Beef Rendang

B. SEAFOOD (Please Select 1 Item) —

- O Fried Red Snapper with Green Mango and Thai Chilli Sauce
- O Pan-seared Fish Fillet with Lemon Butter Sauce
- O Fish Curry with Lady Finger and Eggplant
- O Nyonya style Spicy Pineapple Prawn
- O Fried Prawn with Egg Chilli Gravy
- O Black Pepper Prawn

C. VEGETABLE (Please Select 1 Item) —

- O Lor Han Chye Vegetarian
- O Malay Sayur Lodel
- O Vegetable Ratatouille

DESSERT TEMPTATION (Please Select 4 Items) –

- Assorted Seasonal Fruit Platter
- Assorted French Pastries
- O Chilled Almond Bean Curd and Longan
- Chilled Mango Pudding
- O RTC Bread Butter Pudding with Vanilla Sauce
- O Hot Cheng T'ng
- O Bubur Pulut Hitam with Coconut Milk
- Assorted Swiss Rolls
- O Chocolate Muffin
- O Tiramisu Cake







HIGH TEA RECEPTION MENU BEGINNING SELECTION (Please Select 2 Items) —

- O Croissant with Crab Stick Mayonnaise
- O Waldorf Raisin Salad
- O Potato and Smoked Salmon Salad
- O Smoked Chicken Breast and Green Mango Salad
- O Mix Mesclun Salad, Cherry Tomato and Dressing

STEAMED DIM SUM (Please Select 3 Items) -

- O Superior Prawn Dumpling
- O Chicken Siew Mai
- O Truffle Mushroom Pau
- O Red Bean Pau
- O Chives and Prawn Dumpling
- O Chwee Kueh with Salted Turnip
- O Char Siew Pau (Chicken)
- O Lor Mai Gai with Condiments

SAVOURY HOT SNACKS (Please Select 3 Items) -

- O Crispy Popcorn Chicken
- O Crispy Seafood Bean Curd Roll with Thai Chilli Sauce
- O Crispy Vegetable Spring Roll
- O Spicy Chicken Mid-joint Wing
- O Breaded Fish Finger with Tartar Sauce
- O Breaded Butterfly Prawn with Tartar Sauce
- O Baked Mini Mushroom Pie
- O Baked Vegetable Curry Puff
- O Vegetarian Samosa with Mint Sauce









MAIN (Please Select 1 Item) ——

- O Stir-fried Hong Kong style Noodle with Seafood
- O Indian style Seafood Mee Goreng
- O Fried Vegetarian Beehoon with Mock Ham
- O Sambal Ikan Bilis Fried Rice
- O Yang Chow Fried Rice
- Oven-baked Cheese Pasta with Mushroom

DESSERT TEMPTATION (Please Select 3 Items) -

- Assorted Seasonal Fruit Platter
- O Chilled Almond Bean Curd and Longan
- O Chilled Mango Pudding
- O RTC Bread Butter Pudding with Vanilla Sauce
- O Hot Cheng T'ng
- O Bubur Pulut Hitam with Coconut Milk
- O Assorted Swiss Rolls
- O Chocolate Muffin
- O Tiramisu Cake
- O Apple Crumble
- O Strawberry Cheesecake

