

SOCIAL EVENT & CORPORATE PACKAGE 2022



Chinese Set Menu (Min. 5 tables is required)

6-course Menu @ \$688.00** per table of 10 persons

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

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

International Buffet Menu (Min. 30 persons is required)

Lunch @ \$78.00** per person

Dinner @ \$88.00** per person

High Tea Reception (Min. 30 persons is required)

Standard Reception @ \$58.00** per person

Premium Reception @ \$68.00** per person

**The packages are available till December 2022.*

General notes for all social event packages:

- The Club's premises are not Halal Certified. Menu with no pork and no lard can be arranged.
- A minimum booking of 25 tables is required for the use of the whole ballroom.
- 1 Reserved Table will be provided with a minimum booking of 20 tables and above.
(Applicable for Chinese Set menu only).
Reserved Table will be charged accordingly if used on the event day.
- 1 VIP table will be provided for booking of 20 tables and below.
2 VIP tables will be provided for booking of 30 tables and above.
Additional VIP tables will be charged at \$250.00** each (subject to availability).
- 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*

Mode of Payment:

- First Deposit:
A 30% non-refundable and non-transferable deposit is required upon signing of confirmation letter.
- The balance of the amount due to the Club shall be paid by cash or credit card immediately after the event.

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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 \$38.00** 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

Special Meal Requirements:

- Halal Certified food can be arranged with an additional charge of \$98.80** per person. (Minimum 3 persons required).
- Additional \$65.00** of transportation will be imposed if less than 6 persons.

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

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CHINESE SET MENU

APPETISER PLATTER (Please Select 5 Items)

- | | | |
|-----------------------|-----------------------|-------|
| <input type="radio"/> | California Maki | 加州捲 |
| <input type="radio"/> | Roasted Duck | 烧鴨 |
| <input type="radio"/> | Smoked Duck | 烟熏鴨 |
| <input type="radio"/> | Chicken Yakitori | 日式烤鸡块 |
| <input type="radio"/> | Baby Octopus | 八爪魚 |
| <input type="radio"/> | Crabmeat Egg Omelette | 蟹肉桂花蛋 |
| <input type="radio"/> | Marinated Jellyfish | 海蜇 |
| <input type="radio"/> | Chicken Pomegranate | 石榴鸡 |
| <input type="radio"/> | Phoenix Prawn | 凤凰蝦卷 |
| <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 Crabmeat | 鸡丝蟹肉烩生翅 |
| <input type="radio"/> | Four Treasure Soup (Fish Maw, Crabmeat, 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 | 佛手飘香 |
| <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 Crabmeat | 金针菇蟹肉扒时蔬 |
| <input type="radio"/> | Pacific Clam and Oriental Mushroom with Spinach | 鲍贝花菇扒菠菜 |

MAIN (Please Select 1 Item)

- | | | |
|-----------------------|---|------------|
| <input type="radio"/> | Braised "Ee Fu" Noodle with Seafood wrapped in Lotus Leaf | 荷叶海鲜伊府面 |
| <input type="radio"/> | Braised Hong Kong Noodle with Crabmeat, 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 |

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INTERNATIONAL BUFFET MENU

BEGINNING SELECTION (Please Select 2 Items)

- Japanese California Maki
- Vegetable Spring Roll with Hot and Sour 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

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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

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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 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 (Chicken / Beef)

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HIGH TEA RECEPTION MENU

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