

Buffet Wedding Packages

2023 | 2024

WEEKDAY INTERNATIONAL BUFFET LUNCH / DINNER \$108.80++ PER PERSON / MIN. 250 PERSONS AVAILABLE ON MON TO THU

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WEEKEND INTERNATIONAL BUFFET DINNER **\$128.80++ PER PERSON** / MIN. 300 PERSONS AVAILABLE ON FRI TO SUN, EVE OF AND ON PUBLIC HOLIDAYS.

Buffet Wedding Packages 2023/2024



GENERAL NOTES FOR ALL WEDDING 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.
- A minimum booking of 250 persons is required for the use of the Whole Ballroom.
- 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 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.

Buffet Wedding Packages 2023/2024



WEEKDAY INTERNATIONAL BUFFET LUNCH / DINNER \$108.80++ PER PERSON / MIN. 250 PERSONS AVAILABLE ON MON TO THU

MAKING OF A DREAM WEDDING

- · Design your own sumptuous International Buffet Lunch/Dinner from our Buffet Wedding Menu list
- Free flow of coffee, tea and soft drinks (excluding juices) 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)
- · Pyramid fountain with a bottle of sparkling wine for toasting ceremony
- · Complimentary pre-event food tasting of 8 items* from the selected menu for up to 10 persons (Mondays to Thursdays, excluding Eve of Public Holidays and Public Holidays) at The Dining Room (Level 3)
- 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
- Selection of wedding favours for all guests (maximum 2 choice)
- Intricately designed 5-tiered model wedding cake for cake cutting ceremony
- · Elegant floral decorations and centerpieces to accentuate every table
- Complimentary seat covers for all chairs (sash tie backs for VIP table)
- Romantic smoke effect to accompany your grand entrance
- · 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
- Enjoy 01 night stay in our Bridal Suite with breakfast for two the next morning at The Café & Terrace
- 01 night stay in Studio Room for wedding helpers with breakfast for two the next morning at The Café & Terrace
- In-room dining credit of \$100.00 nett during the stay (applicable for room service only)
- Pre-dinner snacks for the wedding couple (applicable for dinner package only)
- *Terms & conditions apply

Buffet Wedding Packages





CUSTOMISE YOUR DREAM WEDDING (Please Select 2 Wishes)

- O 1 x 30 litre barrel of beer (Subsequent barrels chargeable at \$580.00++ for a 20 litre barrel with approximate serving of 60 glasses of beer **or** \$780.00++ for a 30 litre barrel with approximate serving of 90 glasses of beer).
- O 01 bottle of house wine (choice of red or white wine) for each confirmed table.
- O Canapes at 30% of total attendance to be served during the cocktail reception.
- Additional 01 night stay in our Bridal Suite with breakfast for two the next morning at The Café & Terrace.
- O Food Voucher worth \$100.00 nett (Available for use at The Dining Room, The Chinese Restaurant and Miyabi Japanese Restaurant ONLY).
- O Additional 10% car park passes for your guaranteed attendance.

TERMS & CONDITIONS

- Each wish can only be selected once and is subject to availability upon confirmation (non-transferable and non-exchangeable).
- Selection of the 2 wishes must be confirmed at least 1 month prior to the wedding date.
- Selection of the 2 wishes are applicable for Wedding Lunch/Dinner Package only and are extended based on the agreed wedding date with the minimum guaranteed attendance.







BEGINNING SELECTION (Please Select 1 Item)

- O Vegetable Spring Roll with Sweet and Sour Hot Sauce
- O Vegetable Samosa with Mint Sauce
- O Prawn Twister with Mayo Dip
- O Papadum Cracker with Yoghurt Dip
- O Chicken Yakitori

APPETISER (Please Select 2 Items) -

- O Poached Chicken Breast and Julienne Cucumber with Spicy Sauce
- O Drunken Chicken with Ginger Chilli Dressing
- O Smoked Duck Breast with Orange Segment and Sugar Snap
- O Marinated Seafood Pasta with Pesto Sauce

SALAD (Please Select 2 Items) -

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

SOUP (Please Select 1 Item) -

- O Cream of Wild Mushroom
- O Double-boiled Thick Fish Maw Corn Soup

Served with Fresh Baked Soft Bread and Butter OR Fried Mantou Bread





HOT DISH

- A. MEAT (Please Select 2 Items) -
- O Marinated Lemongrass Chicken with Thai Chilli Sauce
- O Wok-fried Chicken Cube with Plum Sauce and Sesame Seed
- O Wok-fried Kung Pao Chicken with Cashew Nut
- O Braised Hainanese Mutton Stew with Black Fungus
- O Grated Coconut Beef Rendang
- O Sweet and Sour Pork
- O Stir-fried Mala Sliced Pork with Lotus Root and Peanut
- **B. SEAFOOD** (Please Select 1 Item)
- O Pan-seared Fish Fillet with Dill Cream Sauce
- O Fish Curry with Lady Finger and Eggplant
- O Red Snapper Fillet with Spicy Nyonya Sauce
- O Spicy Prawn with Chilli Egg Gravy
- O Cereal Prawn with Chilli Padi and Curry Leaf
- C. VEGETABLE (Please Select 1 Item) -
- O Peranakan Nyonya Chap Chye
- O Sautéed Hong Kong Baby Kai Lan with Fragrant Garlic
- O Poached Green Spinach and Bai Ling Mushroom with Oyster Sauce





MAIN (Please Select 2 Items) -

- O Stir-fried Hong Kong Noodle with Seafood
- O Spaghetti Aglio Olio with Parmesan Cheese
- O Pilau Rice with Cashew Nut and Raisin
- O Pineapple Fried Rice with Chicken Floss
- O Lyonnaise Potato with Herbs

CHEF'S SPECIAL (Please Select 1 Item) -

- O Roasted Beef Sirloin with Red Wine Sauce and Mustard
- O Roasted Lamb Leg with Garlic and Rosemary Sauce

DESSERT (Please Select 4 Items)

- O Assorted Seasonal Fruit Platter
- O Apple Crumble
- 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 Mini Blueberry Cheesecake



Buffet Wedding Packages





WEEKEND INTERNATIONAL BUFFET LUNCH \$118.80++ PER PERSON / MIN. 250 PERSONS AVAILABLE ON FRI TO SUN, EVE OF AND ON PUBLIC HOLIDAYS

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- Romantic smoke effect to accompany your grand entrance
- 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
- Enjoy 01 night stay in our Bridal Suite with breakfast for two the next morning at The Café & Terrace
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- In-room dining credit of \$100.00 nett during the stay (applicable for room service only)

*Terms & conditions apply

EKEND INTERNATIONAL BUFFET LUNCH

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- Food Voucher worth \$100.00 nett (Available for use at The Dining Room, The Chinese Restaurant and Miyabi Japanese Restaurant ONLY).
- O Additional 10% car park passes for your guaranteed attendance.

TERMS & CONDITIONS

- Each wish can only be selected once and is subject to availability upon confirmation (non-transferable and non-exchangeable).
- Selection of the 2 wishes must be confirmed at least 1 month prior to the wedding date.
- Selection of the 2 wishes are applicable for Wedding Lunch Package only and are extended based on the agreed wedding date with the minimum guaranteed attendance.







BEGINNING SELECTION (Please Select 1 Item)

- O Vegetable Spring Roll with Sweet and Sour Hot Sauce
- O Vegetable Samosa with Mint Sauce
- O Prawn Twister with Mayo Dip
- O Tortilla Chip with Salsa Dip
- O Chicken Yakitori

APPETISER (Please Select 2 Items) -

- O Poached Chicken Breast and Julienne Cucumber with Spicy Sauce
- O Smoked Duck Breast with Orange Segment and Sugar Snap
- O Smoked Salmon with Condiments
- O Marinated Seafood Pasta with Pesto Sauce

SALAD (Please Select 2 Items) -

- O Gado Gado (Malay Salad with Peanut Sauce)
- O Greek Mixed Salad
- O Charred Trio of Mushrooms with Balsamic Reduction
- O Sliced Roman Tomato, Mozzarella Ball and Antipasto Salad
- O Mesclun Salad with Feta Cheese and Pine Nut.
- O Mixed Garden Salad with Condiments and Dressings

SOUP (Please Select 1 Item) -

- O Cream of Wild Mushroom
- O Double-boiled Thick Fish Maw Corn Soup

Served with Fresh Baked Soft Bread and Butter OR Fried Mantou Bread





HOT DISH

- A. MEAT (Please Select 2 Items) -
- O Marinated Lemongrass Chicken with Thai Chilli Sauce
- O Wok-fried Chicken Cube with Plum Sauce and Sesame Seed
- O Wok-fried Kung Pao Chicken with Cashew Nut
- O Chicken Teriyaki with Sesame Seed
- O Braised Hainanese Mutton Stew with Black Fungus
- O Grated Coconut Beef Rendang
- O Sweet and Sour Pork
- O Stir-fried Mala Sliced Pork with Lotus Root and Peanut
- **B. SEAFOOD** (Please Select 1 Item)
- O Pan-seared Fish Fillet with Dill Cream Sauce
- O Fish Curry with Lady Finger and Eggplant
- O Spicy Prawn with Chilli Egg Gravy
- O Cereal Prawn with Chilli Padi and Curry Leaf
- C. VEGETABLE (Please Select 1 Item) -
- O Peranakan Nyonya Chap Chye
- O Malay Sayur Lodeh
- O Sautéed Hong Kong Baby Kai Lan with Fragrant Garlic
- O Poached Green Spinach and Bai Ling Mushroom with Oyster Sauce





MAIN (Please Select 2 Items) -

- O Stir-fried Hong Kong Noodle with Seafood
- O Spaghetti Aglio Olio with Parmesan Cheese
- O Pilau Rice with Cashew Nut and Raisin
- O Pineapple Fried Rice with Chicken Floss
- O Steamed Jasmine Rice
- O Lyonnaise Potato with Herbs

CHEF'S SPECIAL (Please Select 1 Item) -

- O Roasted Beef Sirloin with Red Wine Sauce and Mustard
- O Roasted Lamb Leg with Garlic and Rosemary Sauce
- O Salmon Wellington with Lemon Butter Sauce

DESSERT (Please Select 4 Items) -

- O Assorted Seasonal Fruit Platter
- O Apple Crumble
- 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 Eclair
- O Mini French Pastries



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TERMS & CONDITIONS

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- Selection of the 3 wishes must be confirmed at least 1 month prior to the wedding date.
- Selection of the 3 wishes are applicable for Wedding Dinner Package only and are extended based on the agreed wedding date with the minimum guaranteed attendance.





BEGINNING SELECTION (Please Select 1 Item)

- O Vegetable Spring Roll with Hot and Sour Sauce
- O Vegetable Samosa with Mint Sauce
- O Prawn Twister with Mayo Dip
- O Tortilla Chip with Salsa Dip
- O Chicken Yakitori

APPETISER (Please Select 2 Items) -

- Poached Chicken Breast and Julienne Cucumber with Spicy Sauce
- O Smoked Duck Breast with Orange Segment and Sugar Snap
- O Smoked Salmon with Condiments
- O Marinated Seafood Pasta with Pesto Sauce
- O Poached Prawn on Ice with Condiments
- O Smoked Salmon and Avocado Salad with Tobiko

SALAD (Please Select 2 Items) -

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

SOUP (Please Select 1 Item)

- O Cream of Wild Mushroom
- O Double-boiled Thick Fish Maw Corn Soup

Served with Fresh Baked Soft Bread and Butter OR Fried Mantou Bread



HOT DISH

- A. MEAT (Please Select 2 Items) -
- O Marinated Lemongrass Chicken with Thai Chilli Sauce
- O Wok-fried Chicken Cube with Plum Sauce and Sesame Seed
- O Wok-fried Kung Pao Chicken with Cashew Nut
- O Chicken Teriyaki with Sesame Seed
- O Braised Hainanese Mutton Stew with Black Fungus
- O Stir-fried Sliced Black Pepper Lamb with Capsicum
- O Grated Coconut Beef Rendang
- O Sweet and Sour Pork
- O Stir-fried Mala Sliced Pork with Lotus Root and Peanut
- **B. SEAFOOD** (Please Select 1 Item)
- O Pan-seared Fish Fillet with Dill Cream Sauce
- O Fish Curry with Lady Finger and Eggplant
- O Red Snapper Fillet with Spicy Nyonya Sauce
- O Spicy Prawn with Chilli Egg Gravy
- O Cereal Prawn with Chilli Padi and Curry Leaf
- O Seafood, Celery and Mushroom with X.O. Sauce
- C. VEGETABLE (Please Select 1 Item) -
- O Peranakan Nyonya Chap Chye
- O Malay Sayur Lodeh
- O Poached Green Spinach and Bai Ling Mushroom with Oyster Sauce
- O Braised Winter Vegetable with Pomodoro Sauce







MAIN (Please Select 1 Item)

- O Stir-fried Hong Kong Noodle with Seafood
- O Spaghetti Aglio Olio with Parmesan Cheese
- O Pilau Rice with Cashew Nut and Raisin
- O Pineapple Fried Rice with Chicken Floss
- O Steamed Jasmine Rice
- O Lyonnaise Potato with Herbs

CHEF'S SPECIAL (Please Select 2 Items) -

- O Salmon Wellington with Lemon Butter Sauce
- O Italian Marinated Lamb Leg with Rosemary Sauce and Mint Jelly
- O Roasted Lamb Leg with Garlic and Rosemary Sauce
- O Roasted Angus Beef Rib Eye with Red Wine Sauce and Mustard
- O Roasted Beef Striploin, Root Vegetables and Red Wine Sauce

DIY STATION (Please Select 1 Item) -

- O Singapore Laksa with Condiments
- O Malay Mee Siam with Gravy and Condiments

DESSERT (Please Select 5 Items)

- O Assorted Seasonal Fruit Platter
- O Apple Crumble
- 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 Eclair
- O Mini French Pastries
- O Mini Blueberry Cheesecake
- EKEND INTERNATIONAL BUFFET DINNER

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