



RAFFLES TOWN CLUB
SINGAPORE

Chinese Wedding Packages 2025

Weekday Set Lunch / Dinner (8-course)

\$1,088.00** per table of 10 persons (Min. 25 tables)

Available on Monday to Thursday.

Weekend Set Lunch (8-course)

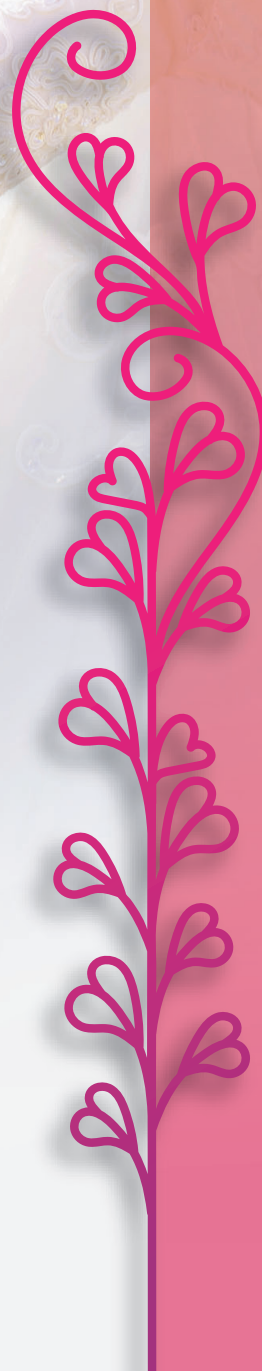
\$1,188.00** per table of 10 persons (Min. 25 tables)

Available on Friday to Sunday, Eve of Public Holiday
and Public Holiday.

Weekend Set Dinner (8-course)

\$1,288.00** per table of 10 persons (Min. 30 tables)

Available on Friday to Sunday, Eve of Public Holiday
and Public Holiday.



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⁺⁺. Surcharges, terms and conditions apply.
- House wines are available at special rate, starting from \$48.00⁺⁺ per bottle.
- A minimum booking of 25 tables is required for the use of the Whole Ballroom.
- 01 Reserved Table will be provided with a minimum booking of 20 tables and above.
02 Reserved Tables will be provided with a minimum booking of 30 tables and above. Reserved Table will be charged accordingly if used on the wedding day.
- 01 VIP table will be provided for booking of 20 tables and below. 02 VIP tables will be provided for booking of 30 tables and above. Additional VIP tables can be arranged at \$300.00⁺⁺ 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 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.

Weekday Set Lunch / Dinner (8-course)

\$1,088.00⁺⁺ per table of 10 persons (Min. 25 tables)

Available on Monday to Thursday.

Making of a Dream Wedding

- Design your own sumptuous 8-course Chinese Lunch / Dinner from our Chinese Banquet Menu list
- Free flow of Chinese 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 the selected menu for up to 10 persons (Tuesday to Thursday, excluding Eve of Public Holiday and Public Holiday) at The Chinese Restaurant (Level 4)
- 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 choices)
- Intricately designed 5-tiered model wedding cake for cake cutting ceremony
- Elegant floral decorations and centrepieces 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)

Customise Your Dream Wedding

(Please Select 2 Wishes)

- 01 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).
- 01 bottle of house wine (choice of red or white wine) for each confirmed table.
- 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.
- Food voucher worth \$100.00 nett (available for use at The Dining Room, The Chinese Restaurant and Miyabi Japanese Restaurant ONLY).
- 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.

Special Meal Requirements

- Muslim (No Pork No Lard) and Chinese Vegetarian Set Menu can be arranged at \$98.80⁺⁺ per person in addition to the Chinese Lunch / Dinner table price or \$988.00⁺⁺ for table of 10 persons.
- Halal certified food can be arranged with an additional charge of \$138.80⁺⁺ per person. Minimum 10 persons required. Transportation charges apply.

Appetiser Platter

(Please Select 5 Items)

- Pomegranate Chicken • 石榴鸡
- Anchovy with Onion • 洋葱江鱼仔
- Marinated Black Fungus and Jellyfish
木耳捞海蜇
- Vegetable Spring Roll • 素春卷
- Smoked Duck • 烟熏鸭
- Mixed Fruit Prawn Salad • 什果沙拉虾
- Crab Meat Egg Omelette • 蟹肉桂花蛋
- Thai style Mermaid Fish tossed with Mango
泰式美人鱼

Soup

(Please Select 1 Item)

- Double-boiled Seafood Soup • 锦绣海上鲜羹
- Double-boiled Changbai Mountain Ginseng Chicken Soup • 长白山人参炖鸡汤
- Black Chicken Soup with Cordyceps and Chinese Mushroom • 虫草花炖乌鸡香菇汤

Seafood

(Please Select 1 Item)

- Salted Egg Cereal Prawn • 黄金麦片虾
- Pepper Prawn • 金香三椒虾球
- Salt and Pepper Prawn • 五香椒盐虾

Fish

(Please Select 1 Item)

- Deep-fried Soon Hock (Marble Goby) with Superior Soya Sauce • 港式油浸笋壳
- Sea Bass • 金目鲈
- Patin • 巴丁

Cooking Style :

- Steamed with Superior Soya Sauce • 港式清蒸
- Teochew style Steamed Fish • 潮州式清蒸
- Home style Steamed Fish • 家乡蒸
- Steamed with Crispy Garlic and Preserved Radish • 脆炸菜蒲金蒜

Vegetable

(Please Select 1 Item)

- Braised Broccoli with Twin Mushroom • 双菇西兰花
- Braised Broccoli with Mushroom and Gluten • 鲜菇豆筋西兰花
- Stir-fried Spinach with Crab Meat and Straw Mushroom • 蟹肉扒草菇菠菜

Meat

(Please Select 1 Item)

- Roasted Chicken with Prawn Cracker • 虾饼烧鸡
- Marinated Roasted Chicken • 秘制烧鸡
- Char Siu Chicken Chop • 叉烧鸡扒

Rice & Noodle

(Please Select 1 Item)

- Seafood and Silver Fish Fried Rice • 江鱼海鲜炒饭
- Stir-fried Ee Fu Noodle • 干烧伊面
- Yang Zhou Fried Noodle • 扬州炒面

Dessert

(Please Select 1 Item)

- Sweet Yam Paste with Coconut Milk and Gingko Nut • 椰汁百果芋泥
- Cream of Red Bean Paste with Gingko Nut and Lotus Seed • 白果莲子红豆沙
- Chilled Aloe Vera Jelly with Lemongrass • 芦荟香茅冻

Weekend Set Lunch (8-course)

\$1,188.00⁺⁺ per table of 10 persons (Min. 25 tables)

Available on Friday to Sunday, Eve of Public Holiday and Public Holiday.

Making of a Dream Wedding

- Design your own sumptuous 8-course Chinese Lunch from our Chinese Banquet Menu list
- Free flow of Chinese 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 the selected menu for up to 10 persons (Tuesday to Thursday, excluding Eve of Public Holiday and Public Holiday) at The Chinese Restaurant (Level 4)
- 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 choices)
- Intricately designed 5-tiered model wedding cake for cake cutting ceremony
- Elegant floral decorations and centrepieces 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)

Customise Your Dream Wedding

(Please Select 2 Wishes)

- 01 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).
- 01 bottle of house wine (choice of red or white wine) for each confirmed table.
- 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.
- Food voucher worth \$100.00 nett (available for use at The Dining Room, The Chinese Restaurant and Miyabi Japanese Restaurant ONLY).
- 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.

Special Meal Requirements

- Muslim (No Pork No Lard) and Chinese Vegetarian Set Menu can be arranged at \$108.80⁺⁺ per person in addition to the Chinese Lunch table price or \$1088.00⁺⁺ for table of 10 persons.
- Halal certified food can be arranged with an additional charge of \$138.80⁺⁺ per person. Minimum 10 persons required. Transportation charges apply.

Appetiser Platter

(Please Select 5 Items)

- Crispy Prawn Bean Curd Roll • 鲜虾腐竹卷
- Roasted Duck • 烧鸭
- Smoked Duck • 烟熏鸭
- Baby Octopus • 日式八爪鱼
- Anchovy with Onion • 洋葱江鱼仔
- Marinated Sliced Abalone • 生捞贵妃鲍
- Marinated Jellyfish and shredded Chicken with Sesame Dressing • 鸡丝海蜇
- Vegetable Spring Roll • 素春卷
- Prawn Salad • 沙拉虾
- California Maki • 加州卷
- Chicken Yakitori • 日式鸡串

Soup

(Please Select 1 Item)

- Double-boiled Chicken Soup with Dried Scallop and Bamboo Pith • 干贝竹笙炖鸡汤
- Chicken Soup with Fish Maw and Ginseng • 鱼鳔人参炖鸡汤
- Seafood Thick Soup with Crab Meat and Bamboo Pith • 竹笙蟹肉海鲜羹

Seafood

(Please Select 1 Item)

- Herbal Prawn • 药材虾
- Deep-fried Prawn with Wasabi Mayo and Mixed Nuts • 芥末炸虾球拌什果
- Fried Prawn with Jin Xiang Sauce • 金香干煎虾球
- Stir-fried Prawn with Hot Bean Sauce • 干烧虾球

Fish

(Please Select 1 Item)

- Soon Hock (Marble Goby) • 笋壳
- Sea Bass • 金目鲈
- Patin • 巴丁

Cooking Style :

- Superior Soya Sauce (Deep-fried or Steamed) • 港式 (油浸或清蒸)
- Teochew style Steamed Fish • 潮州式清蒸
- Steamed with Salted Bean • 豆酱清蒸
- Steamed with Ginger Flower and Chilli • 姜花辣椒蒸

Vegetable

(Please Select 1 Item)

- Braised Broccoli with Twin Mushroom • 双菇西兰花
- Braised Broccoli with Dried Scallop and Crab Meat • 干贝蟹肉扒兰花
- Braised 10-head Abalone with Seasonal Vegetable • 十头鲍鱼时蔬

Meat

(Please Select 1 Item)

- Marinated Roasted Chicken • 秘制烧鸡
- Steamed Chicken with Chinese Herbs and Wine • 富贵药膳鸡
- Herbal Roasted Duck with Angelica Root • 当归烧鸭
- Braised Pork Belly with Taro • 芋头扣肉包

Rice & Noodle

(Please Select 1 Item)

- Braised Ee Fu Noodle with Seafood and Chives • 韭黄海鲜伊面
- Japanese La Mian with shredded Chicken • 肉丝日本拉面
- Malay style Anchovy and Shrimp Fried Rice • 马来江鱼虾仔炒饭
- Yam Rice with Diced Chicken • 鸡粒芋头蒸饭

Dessert

(Please Select 1 Item)

- Chilled Mango Sago with Pomelo • 杨枝甘露
- Cream of Red Bean Paste with Lotus Seed and Dumpling • 汤圆莲子红豆沙
- Chilled Ginseng Lo Han Sweet Soup with White Fungus and Red Date • 雪耳红枣罗汉果人参
- Sweet Yam Paste with Pumpkin Puree and Gingko Nut • 白果金瓜汁芋泥

Weekend Set Dinner (8-course)

\$1,288.00⁺⁺ per table of 10 persons (Min. 30 tables)

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- Pre-dinner snacks for the wedding couple

Customise Your Dream Wedding

(Please Select 3 Wishes)

- 01 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).
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- 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.
- Food voucher worth \$100.00 nett (available for use at The Dining Room, The Chinese Restaurant and Miyabi Japanese Restaurant ONLY).
- 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 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.

Special Meal Requirements

- Muslim (No Pork No Lard) and Chinese Vegetarian Set Menu can be arranged at \$118.80⁺⁺ per person in addition to the Chinese Dinner table price or \$1188.00⁺⁺ for table of 10 persons.
- Halal certified food can be arranged with an additional charge of \$138.80⁺⁺ per person. Minimum 10 persons required. Transportation charges apply.

Appetiser Platter

(Choice of Lobster Salad Platter **OR** Select 5 Items)

- Lobster Mixed Fruit Combo
龙虾什果双 (Additional \$100++ per table)
- Suckling Pig Slices • 切片烤乳猪件
- Roasted Duck • 烧鸭
- Crispy Fried Baby Squid • 苏东仔
- Smoked Salmon • 香薰三文鱼
- Baby Octopus • 日式八爪鱼
- Marinated Top Shell with X.O. Sauce
X.O. 豉油螺
- California Maki • 加州卷
- Crispy Prawn Bean Curd Roll • 鲜虾腐竹卷
- Salad Prawn with Mixed Nuts • 什果沙拉虾
- Fried Cheese stuffed Chicken Ball • 芝士炸鸡丸
- Vegetable Spring Roll • 素春卷
- Vegetarian Crispy Bean Curd • 斋鹅

Soup

(Please Select 1 Item)

- Double-boiled Chicken Soup with Fish Maw and Whelk • 花胶螺肉炖鸡汤
- Chicken Soup with Dried Scallop, Chinese Yam and Whelk • 干贝山药螺肉鸡汤
- Fish Maw Thick Soup with Crab Meat, Dried Scallop and Shiitake Mushroom • 鱼鳔蟹肉干贝香菇羹
- Double-boiled Black Bone Chicken Soup with Cordyceps Mushroom • 虫草香菇炖竹丝鸡汤

Seafood

(Please Select 1 Item)

- Wok-fried Prawn and Asparagus in X.O. Sauce • X.O. 虾球芦笋
- Salted Egg Cereal Prawn • 黄金麦片虾
- Yam Pot with Prawn and Cashew Nut • 佛手虾仁腰果
- Pan-fried Prawn with Garlic • 蒜子干煎虾球

Fish

(Please Select 1 Item)

- Soon Hock (Marble Goby) • 笋壳
- Patin • 巴丁
- Sea Bass • 金目鲈
- Red Garoupa • 红斑鱼

Cooking Style :

- Superior Soya Sauce (Deep-fried or Steamed) • 港式 (油浸或清蒸)
- Teochew style Steamed Fish • 潮州式清蒸
- Steamed with Preserved Radish and Black Fungus • 菜蒲云耳
- Steamed with Ginger Flower and Chilli • 姜花辣椒蒸

Vegetable

(Please Select 1 Item)

- Stir-fried Broccoli with Fish Maw and Mushroom • 鱼鳔鲜菇兰花
- Braised Broccoli with Dried Scallop and Crab Meat • 干贝蟹肉扒兰花
- Braised Baby Abalone with Mushroom and Spinach • 鲍鱼伴芝花

Meat

(Please Select 1 Item)

- Marinated Roasted Chicken • 秘制烧鸡
- Steamed Chicken with Chinese Herbs and Wine • 富贵药膳鸡
- Herbal Roasted Duck with Angelica Root • 当归烧鸭
- Braised Pork Belly with Taro • 芋头扣肉包

Rice & Noodle

(Please Select 1 Item)

- Braised Ee Fu Noodle with Seafood and Chives • 韭黄海鲜伊面
- Japanese La Mian with shredded Chicken and Mushroom • 肉丝香菇日式拉面
- Udon Noodle with Scallion and Mushroom • 葱香菌菇捞乌冬面
- Whitebait Anchovy Fried Rice • 双银鱼仔炒饭

Dessert

(Please Select 1 Item)

- Chilled Mango Sago with Pomelo • 杨枝甘露
- Cream of Red Bean Paste with Lotus Seed and Dumpling • 汤圆莲子红豆沙
- Double-boiled Peach Gum with Red Date, Longan and White Fungus • 雪耳红枣龙眼炖桃胶
- Sweet Yam Paste with Coconut Milk and Gingko Nut • 椰汁百果芋泥



RAFFLES TOWN CLUB
SINGAPORE

Chinese Wedding Packages 2025

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

