



SOLEMNISATION PACKAGES



Available from Monday to Sunday

Minimum 30 pax

Buffet Lunch	\$60.00++ per person
Buffet Dinner	\$65.00++ per person
Chinese Banquet (Lunch / Dinner)	\$688.00++ per table of 10 persons
Additional Perks for >60 pax	<ul style="list-style-type: none"> • (01) night accommodation at Orchid Country Club with breakfast for (02) persons on the actual wedding day* • (01) shuttle bus service (40 seaters) from SCC / Khatib MRT (01 trip)
Additional Perks for >100 pax	<ul style="list-style-type: none"> • (01) night accommodation at Orchid Country Club with breakfast for (02) persons on the actual wedding day* • Complimentary (01) 30 litres barrel beer • (02) shuttle bus service (40 seaters) from SCC / Khatib MRT (02 trips)

Ambience & Setting

- Complimentary usage of our function venue for your wedding celebration for four (04) hours
- Choice of thematic venue decoration by our creative florist with for ROM table center piece, reception table centerpiece & couple's chairs posy
- Two (02) floral pedestals & choice of colored sashes tied at selected ROM chairs
- Complimentary seat covers for all banquet chairs

Dining & Beverage

- Lavish spread of menu specially prepared by our team of Chefs
- Pre-event cocktail with soft drinks (Coke & Sprite) & assorted nuts
- Free flow of soft drinks (Coke & Sprite) during the celebration for up to four (04) hours

Other Special Privileges

- Choice of memorable wedding favors for all confirmed guests
- Complimentary pre-printed invitation cards (w/ envelopes) for up to 70% of the confirmed guests
- Complimentary usage of PA system with two cordless microphones
- Waiver of corkage charge for any hard liquor or wine brought into the Club (sealed & duty paid)
- Complimentary parking facilities for all guests

**Subject to availability*



SOLEMNISATION PACKAGES



International Buffet Lunch Menu

APPETIZER

Tomato Bruschatta
Chilled Thai Seafood Glass Noodle Salad
Greek Salad
Mushroom & Cheese Quiche

SOUP

Homemade Basil Minestrone

HOT FAVOURITES

Irish Lamb Stew
Club Curry Chicken served w/ French Loaf
Baked English Fish Pie w/ Mixed Herbs Crust
Broccoli & Cauliflower Gratin w/ Soft Cheese
Braised Mushroom w/ Seasonal Vegetables
Seafood Mee Goreng
Ikan Bilis Fried Rice

DESSERTS

Fresh Fruits Platter
Gingerbread Pudding
Cream of Mango Sago

Free Flow of Soft Drinks (Coke & Sprite), Coffee & Tea



SOLEMNISATION PACKAGES



International Buffet Dinner Menu

APPETIZER

Trio of Tomato, Capsicum and Prosciutto Ham
Yuzu & Tomato Jelly topped Crabmeat Salad
Mini Seafood Vol au Vent
Quail Egg & Caviar

SOUP

Homemade Clam Chowder (*served w/ garlic toast*)

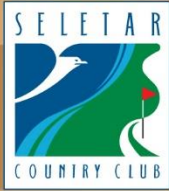
HOT FAVOURITES

Roasted Prime Sirloin w/ Black Pepper & Red Wine Sauce
Oven Baked Broccoli w/ Cheese & Hollandaise Sauce
Chicken Forestiere
Seafood Bouillabaisse
English Shepherd Pie
Mama's Potato Gratin
Braised Mushroom w/ Seasonal Vegetables
Butter Pilaf Rice
Club Laksa

DESSERTS

Fresh Fruits Platter
Chilled Cream of Honeydew Sago
Minted Flourless Chocolate Cake
Home Baked Crème Caramel

Free Flow of Soft Drinks (Coke & Sprite), Coffee & Tea



SOLEMNISATION PACKAGES



Banquet Menu

COLD DISH COMBINATION *(Choose any 5 items)*

Pocket Chicken • Sesame Octopus • Deep Fried Yam Ball • Prawn Salad
• Chicken Ngoh Hiang • Marinated Jellyfish • Crispy White Bait • Otah Roll

BRAISED FISH MAW SOUP *(Choose 1 ingredient)*

With Golden Mushroom • With Shredded Chicken

WHOLE SEA BASS *(Choose 1 cooking style)*

Deep Fried with Soya Sauce • Deep Fried with Sweet and Sour Sauce •
Steamed with Hong Kong Style • Steamed with Teochew Style • Steamed with Nonya Sauce

CRISPY WHOLE CHICKEN *(Choose 1 cooking style)*

With Traditional Spices and Salt • Szechuan Style • With Honey Plum Sauce
• With Deep Fried Garlic

PRAWNS *(Choose 1 cooking style)*

Deep Fried Cereal • Deep Fried Garlic • Honey Glazed

VEGETABLES *(Choose 1 item)*

Double Mushroom with Seasonal Vegetables • Broccoli with Chinese Mushroom
& Conpoy • Braised Cabbage with Whole Shimeiji Mushroom

RICE / NOODLES *(Choose 1 item)*

Eight Treasure Glutinous Rice in Lotus Leaf • Ee Fu Noodles with Straw Mushroom
• Egg Noodles with Shredded Chicken • Wok-fried Vermicelli with Mushroom

DESSERT *(Choose 1 item)*

Mango Pudding • Chilled Honeydew Sago • Hot Red Bean Cream with
Gingko Nuts • Chilled Pumpkin Puree with Sago

Free Flow of Soft Drinks (Coke & Sprite) & Chinese Tea