

# Birthday Celebration

Package 2019 & 2020

## **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 from January 2019 to April 2020

## **General notes for all birthday package:**

- The F&B premises are not Halal Certified. Menu with no pork and no lard is available.
- A minimum booking of 30 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).
- Prices and perks are subject to change and the Club reserves the rights to amend and/or withdraw any of the package offer without prior notice.
- There will be prevailing charges\* 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 contract.
- The balance of the amount due to the Club shall be paid by cash or credit card immediately after the event.

## **Special Meal Requirements:**

- Should Halal Certified Muslim Food is required, additional food charges of **\$98.80++** per person will be imposed. (Minimum 3 persons is required)
- Additional **\$65.00++** of transportation will be imposed if less than 6 persons.

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## **Beverage**

- Assorted soft drinks and Coffee & Tea (Buffet Menu) or Oriental 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 30 litre beer can be arranged at \$680.00++
- Barrel of 20 litre beer can be arranged at \$470.00++
- Corkage fee of \$30.00++ for each bottle of wine / champagne / sealed and duty paid hard liquor only (exclude beer)

## **Value Added Perks** (Please select 2 perks from the following)

- ☐ Complimentary 1kg Personalized Birthday Cake
- ☐ Complimentary of Red Eggs & Ang Ku Kueh
- ☐ Complimentary of Longevity Buns
- ☐ Complimentary of 01 bottle of Prosecco
- ☐ Complimentary twins bottles of house pour wine
- ☐ Complimentary popcorn station up to 2 hours
- ☐ Complimentary Food Voucher worth \$100.00nett (Dine-in ONLY)
- ☐ Complimentary 01 night stay in the studio room with breakfast for 02 pax the next morning at The Cafe & Terrace

\*Each perk can only be selected once and is subject to availability upon confirmation (Non-transferable and non-exchangeable)

## **Terms and Conditions:**

- If event is cancelled 2 weeks prior to the date, the event organizer will be charged 50% of the total cost.
- If event is cancelled 1 week prior to the date, the event organizer will be charged for the event in full.
- The Club will charge on the final number or the minimum guaranteed attendance whichever is higher, even if it falls short on the actual day.

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

Prices are in Singapore Dollars, subject to 10% service charge & prevailing government taxes and may change without prior notice. Prices & Packages are subject to change without prior notice.

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## CHINESE SET MENU

### APPETISER PLATTER (Please Select 5 Items)

- ☐ Bean curd Roll 鲜竹卷
- ☐ California Maki 加州捲
- ☐ Roasted Duck 烧鸭
- ☐ Smoked Duck 烟熏鸭
- ☐ Drunken Chicken 花雕醉鸡
- ☐ Chicken Yakitori 日式烤鸡块
- ☐ Baby Octopus 八爪鱼
- ☐ Chilled Prawn Salad 沙拉虾
- ☐ Crabmeat Egg Omelette 蟹肉桂花蛋
- ☐ Marinated Jellyfish 海蜇
- ☐ Chicken Pomegranate 石榴鸡
- ☐ Netted Prawn Spring Roll 网中虾卷
- ☐ Seaweed Corn Roll 白玉米紫菜卷
- ☐ Phoenix Prawn 凤凰虾卷
- ☐ Vegetable Spring Roll 香脆素春卷

### SOUP (Please select 1 Item)

- ☐ Braised Superior Shark's Fin Soup with Shredded Chicken and Crabmeat 鸡丝蟹肉烩生翅
- ☐ Four Treasure Soup (Fish Maw, Crabmeat, Conpoy, Shredded Abalone) 四宝汤
- ☐ Herbal Chicken Soup with Chinese Mushroom and Bamboo Pith 滋补药膳炖花菇竹笙鸡汤
- ☐ Hot and Sour Seafood Soup 海鲜酸辣汤

### SEAFOOD (Please Select 1 Item)

- ☐ Deep-fried Yam Ring with Diced Chicken and Prawns 佛手飘香
- ☐ Stir-fried Prawns, Diced Chicken, Mushrooms and Broccoli in Szechuan Sauce  
四川酱炒虾仁鸡丁松菇拌西兰花
- ☐ Stir-fried Prawns with Superior Soya Sauce and Garlic 豉油皇蒜粒炒虾
- ☐ Stir-fried Squids, Prawns, 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)

- ☐ "Hakka" Style Steamed Sea Bass OR Patin with Preserved Vegetables 客家梅菜蒸金目鲈或八丁鱼
- ☐ Hong Kong Style Steamed Sea Bass OR Patin 港式蒸金目鲈或八丁鱼
- ☐ Steamed Sea Bass OR Patin with Spicy Black Bean Sauce 香辣豆豉古法蒸金目鲈或八丁鱼
- ☐ "Teochew" Style Steamed Sea Bass OR Patin 潮州式蒸金目鲈或八丁鱼
- ☐ Traditional Style Steamed Sea Bass OR Patin 家乡蒸金目鲈或八丁鱼

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## MEAT (Please select 1 item)

- ☐ Deep-fried Chicken Cutlet with Hot and Sour Sauce 苹果酸辣酱炸鸡排
- ☐ Roasted Crispy Chicken with "Chef Special" Sauce 烤脆皮鸡拌特制酱
- ☐ Roasted Crispy Chicken with Prawn Crackers 烤脆皮鸡
- ☐ Roasted Duck with Chinese Herbs 当归烧鸭
- ☐ Roasted "Nam Yee" Chicken 南乳烧鸡
- ☐ Steamed Chicken with Chinese Herbs and Wine 富贵药膳鸡
- ☐ Pi-Pa Duck 琵琶鸭

## VEGETABLE (Please select 1 item)

- ☐ Braised Seasonal Vegetables with Crabmeat and Trio-Eggs 三皇蛋蟹肉扒时菜
- ☐ Stir-fried Broccoli with "Ling Zhi" Mushrooms and Black Truffle 黑松露灵芝菇扒西兰花
- ☐ Stir-fried Seasonal Greens with Enoki Mushrooms and Crabmeat 金针菇蟹肉扒时蔬菜
- ☐ Stir-fried Seasonal Greens with Abalone Mushrooms and Shiitake Mushroom 鲍鱼菇花菇扒时蔬菜
- ☐ Pacific Clams and Oriental Mushrooms with Spinach 鲍贝花菇扒菠菜

## MAIN (Please select 1 item)

- ☐ Braised "Ee Fu" Noodles with Seafood wrapped in Lotus Leaf 荷叶海鲜伊府面
- ☐ Braised "Ee Fu" Noodles with Shimeji Mushrooms and Dried Scallop Sauce 焗菇干贝酱焖伊府面
- ☐ Braised Hong Kong Noodle with Crabmeat, Seafood and Egg Gravy 蟹肉海鲜滑蛋焖香港面
- ☐ Glutinous Rice with Preserved Meat wrapped in Lotus Leaf 飘香荷叶饭
- ☐ Wok-fried Rice with Diced Yam and Garlic 蒜香芋粒炒饭
- ☐ Wok-fried Rice with Silver Fish 银鱼炒饭

## DESSERT (Please select 1 item)

- ☐ Chilled Lemongrass Jelly with Aloe Vera 清香养颜滋润芦荟香茅冻
- ☐ Chilled Mango Sago and Pomelo 杨枝甘露
- ☐ Cream of Red Bean Paste with Lotus Seeds 团圆莲子红豆沙
- ☐ Deep-fried Glutinous Rice Ball with Red Bean Paste 黄金芝麻球
- ☐ Deep-fried Pancake with Red Bean Paste 中式豆沙炸窝饼
- ☐ Hot Cheng T'ng 六味清汤
- ☐ Sweet Pear with Gingko Nuts, Red Dates and Snow Fungus 白果红枣雪耳炖雪梨
- ☐ 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
- ☐ Japanese Vegetable Maki
- ☐ Vegetable Samosa with Mint Sauce
- ☐ Vegetable Spring Roll with Hot and Sour Sauce
- ☐ Drunken Chicken with Ginger Dressing
- ☐ Poached Chicken Breast with Peanut Butter Sauce
- ☐ Sliced Smoked Chicken with Yoghurt Masala Chickpea
- ☐ Smoked Duck Breast with Rock Melon
- ☐ Smoked Salmon with Condiments
- ☐ Poached Prawn on Ice with Cocktail Sauce

### SALAD SELECTION (Please select 3 Items)

- ☐ Gado Gado (Malay Salad with Peanut Sauce)
- ☐ Spicy Seafood Tanghoon Salad
- ☐ Szechuan Style Shredded Chicken Salad
- ☐ Charred Trio of Mushroom with Balsamic Reduction
- ☐ Sliced Roman Tomato, Mozzarella Ball and Antipasto Salad
- ☐ Marinated Vegetable Salad, Feta Cheese and Pine Nuts
- ☐ Mixed Garden Salad with Condiments and Dressings

### SOUP (Please Select 1 Item)

- ☐ Cream of Broccoli Soup\*
- ☐ Cream of Wild Mushroom\*
- ☐ Seafood Chowder\*
- ☐ Seafood Tom Yam Soup
- ☐ Soto Ayam with Condiments

\*Served with Fresh Baked Soft Bread and Butter

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## HOT SELECTION

### A. MEAT (Please select 2 items)

- ☐ Baked Balinese Chicken with Sambal Mata
- ☐ Chicken Curry and Potatoes
- ☐ Pan-seared Chicken Breast with Cilantro and Mango Salsa
- ☐ Poached Hainanese Chicken with Condiments
- ☐ Tandoori Chicken with Lemon and Cucumber Raita
- ☐ Wok-fried Kong-Po Chicken with Cashew Nuts
- ☐ Mutton Curry Potatoes
- ☐ Wok-fried Sliced Black Pepper Beef with Sugar Peas
- ☐ Coconut Grated Beef Rendang

### B. SEAFOOD (Please select 2 items)

- ☐ Deep-fried Red Snapper Fillet with Sweet and Sour Sauce
- ☐ Fish Fillet with Teriyaki Sauce
- ☐ Fish Curry with Lady Fingers and Eggplants
- ☐ Pan-seared Fish Fillet with Lemon Butter Sauce
- ☐ Red Snapper Fillet with Spicy Nyonya Sauce
- ☐ Black Pepper Prawns with Capsicum
- ☐ Cereal Prawn with Chilli Padi and Curry Leaf
- ☐ Stir-fried Prawns, Celery and Mushrooms with Hot and Sour Sauce

### C. VEGETABLE (Please select 1 item)

- ☐ Sautéed Seasonal Vegetables and Mushrooms with Oyster Sauce
- ☐ Braised Vegetarian "Lor Han Chye"
- ☐ Braised Mixed Vegetables with Light Coconut Curry Gravy
- ☐ Poached Broccoli Almondine
- ☐ Poached Seasonal Vegetables tossed with Garlic Butter
- ☐ Vegetable Dhal Curry

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## **MAIN SELECTION** (Please Select 2 Items)

- ☐ Braised "Ee Fu" Noodles with Yellow Chives and Straw Mushrooms
- ☐ Wok-fried "Sin Chow" Rice Noodles with Seafoods
- ☐ Spaghetti Aglio Olio with Parmesan Cheese
- ☐ Pilaf Rice with Cashew Nuts and Raisins
- ☐ Steamed Lemongrass Turmeric Rice
- ☐ Fried Rice with Egg and Vegetable / Seafood / Diced Chicken
- ☐ Kimchi Fried Rice
- ☐ Oven-baked Potato Gratin-Cheese

## **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 Almond Beancurd and Longan
- ☐ Chilled Sea Coconut and Longan
- ☐ Apple Crumble
- ☐ Chocolate Éclair
- ☐ Chocolate Muffin
- ☐ Chocolate Mousse Berry Topping
- ☐ Exotic Fruit Tart
- ☐ Mini Tiramisu Cake / Pandan Kaya Cake
- ☐ Mini Marble Cheese Cake
- ☐ Bubur Pulut Hitam with Coconut Milk
- ☐ Hot Cheng T'ng
- ☐ "RTC" Bread Butter Pudding with Vanilla Sauce

## **OPTIONAL:**

Additional HOT SELECTION (Contains Pork):

- ☐ Sweet and Sour Pork
- ☐ Wok-fried Sliced Pork with Ginger and Spring Onion
- ☐ Stir-fried Sliced Pork with Black Pepper Sauce
- ☐ Braised Pork and Mushrooms with Dark Soya Sauce and Five Spices

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## HIGH TEA RECEPTION MENU

### BEGINNING SELECTION (Please Select 3 Items)

- ☐ Assorted Open Face Sandwich
- ☐ Croissant with Tuna Mayonnaise
- ☐ Prawn Cocktail Salad
- ☐ Waldorf Raisin Salad
- ☐ Potato and Smoked Salmon Salad
- ☐ Greek Salad
- ☐ Japanese California Maki
- ☐ Chicken Tortilla Wrap with Yoghurt Dressing
- ☐ Smoked Chicken Breast and Green Mango Salad
- ☐ Smoked Duck Breast with Orange Salsa
- ☐ Mix Mesclun Salad with Tomato Cherry and Dressing

### DIM SUM (Please select 4 Items)

- ☐ Steamed Superior Prawn Dumpling
- ☐ Steamed Char Siew Pau
- ☐ Steamed Chicken Siew Mai
- ☐ Steamed Truffle Mushroom Pau
- ☐ Steamed Lotus Pau
- ☐ Steamed Red Bean Pau
- ☐ Steamed Chives Dumpling
- ☐ Steamed "Japanese" Chong Fun
- ☐ Steamed "Teochew" Glutinous Rice Dumpling
- ☐ Steamed Chwee Kueh with Salted Radish
- ☐ Steamed Soon Kueh with Sweet Sauce
- ☐ Steamed Lor Mai Gai with Condiments
- ☐ Deep-fried Yam Cake with Hot and Sweet Bean Paste



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## **Savoury Hot Snacks** (Please Select 4 Items)

- ☐ Crispy Honey Prawn Dumpling with Tartar Sauce
- ☐ Crispy Popcorn Chicken
- ☐ Crispy Seafood Bean Curd Roll with Thai Chilli Sauce
- ☐ Crispy Vegetable Spring Roll
- ☐ Spicy Chicken Mid-Joint Wing
- ☐ Breaded Fish Finger with Tartar Sauce
- ☐ Breaded Butterfly Prawn with Tartar Sauce
- ☐ Breaded Potato-Cheese with Tomato Dip
- ☐ Baked Mini Mushroom Pie
- ☐ Baked Mini Chicken Pie
- ☐ Baked Turkey Bacon Quiche
- ☐ Baked Vegetable Curry Puff
- ☐ Baked Chicken Sausage Roll
- ☐ Vegetarian Samosa with Mint Sauce
- ☐ Fish / Chicken Nugget with Tartar Sauce
- ☐ Mini Burger (Chicken / Beef)

## **MAIN SELECTION** (Please Select 1 Item)

- ☐ Mama Seafood Mee Goreng
- ☐ Fried Seafood Tanghoon with Chives
- ☐ Fried Vegetarian Beehoon with Mock Ham
- ☐ Sambal Ikan Bilis Fried Rice
- ☐ Seafood Fried Rice
- ☐ Silver Bait Fish Fried Rice
- ☐ Chicken Curry and Potatoes with Banquette Bread
- ☐ Fried Carrot Cake (Salted / Sweet)
- ☐ Roti Prata with Vegetable Curry Gravy
- ☐ Oven-baked Cheese Pasta with Mushroom

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**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
- ☐ "Singapore Laksa" with Condiments
- ☐ Pan-roasted Masala Spices Chicken, Pita Bread with Condiments

**DESSERT TEMPTATION** (Please select 4 items)

- ☐ Assorted Seasonal Fruit Platter
- ☐ Assorted Mini Cheese Cake
- ☐ Assorted Nyonya Kueh
- ☐ Assorted Swiss Roll
- ☐ Chilled Mango Pudding
- ☐ Chocolate Brownie
- ☐ Chocolate / Strawberry Muffin
- ☐ Chocolate / Strawberry Mousse with Berries Topping
- ☐ "RTC" Bread Butter Pudding with Vanilla Sauce
- ☐ Chocolate Éclair
- ☐ Fried Red Bean Chinese Pancake
- ☐ Hot Bubur Cha-Cha
- ☐ Hot Cheng T'ng
- ☐ Bubur Terigu
- ☐ Bubur Pulut Hitam with Coconut Milk