



RAFFLES TOWN CLUB
SINGAPORE

Raffles Town Club
2020-2021
Buffet Wedding Packages

**WEEKDAY INTERNATIONAL
BUFFET LUNCH / DINNER**

\$88.80++ per person / Min. 250 persons
(Available on Mon to Thu)

**WEEKEND INTERNATIONAL
BUFFET LUNCH**

\$98.80++ per person / Min. 250 persons
(Available on Fri to Sun, Eve of and on Public Holidays)

**WEEKEND INTERNATIONAL
BUFFET DINNER**

\$108.80++ per person / Min. 300 persons
*(Available on Fri to Sun, Eve of and on
Public Holidays)*



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General notes for all wedding packages

- ◆ The F&B premises are not Halal Certified. Menu with no pork and no lard is available.
- ◆ House wines are available at special rate, ranging from \$38.00++ to \$48.00++ per bottle.
- ◆ All prices quoted are in Singapore Dollars and subject to 10% service charge and prevailing government taxes unless otherwise stated.
- ◆ A minimum booking of 30 tables is required for the use of the Whole Ballroom.
- ◆ Booking of 25 tables or below, either 1 or 2 of The Ballroom will be used.
- ◆ Complimentary venue for Solemnisation (1 hour usage) with a minimum booking of 30 tables and above. For booking below 30 tables, Solemnisation venue is chargeable at \$400.00++ per hour (exclude food and beverages).
- ◆ 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 credit card pre-authorisation form for the balance of full payment is required upon check-in.

The balance of the amount due to the Club shall be paid by cash or credit card immediately upon check-out.

Weekday International Buffet Lunch / Dinner
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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 of inserts)
- ◆ A specially designed guest signature book
- ◆ A specially designed red packet box
- ◆ Selection of wedding favours for all guests (maximum 2 designs)
- ◆ 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)

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Customise Your Dream Wedding (Please select 3 wishes)

- ☐ 01 x 30 litre barrel of beer (Subsequent barrels chargeable at \$470.00++ for a 20 litre barrel with approximate serving of 60 glasses of beer or \$680.00++ 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.
- ☐ Additional 01 bottle of sparkling wine to be served in the Bridal Suite.
- ☐ Assorted canapés 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 \$200.00 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.
- ☐ 01 Dowry Package and 01 Betrothal Package.

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 Lunch/Dinner Package only and are extended based on the agreed wedding date with the minimum guaranteed attendance.

Special Meal Requirements

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

Weekday International Buffet Lunch / Dinner Menu

SNACK (Please select Two items)

- ☐ Vegetable Spring Roll with Hot and Sour Sauce
- ☐ Vegetable Samosa with Mint Sauce
- ☐ Prawn Twister with Mayo Dip
- ☐ Papadum Cracker with Yogurt Dip
- ☐ Fried Chicken Money Bag
- ☐ Chicken Yakitori

APPETISER (Please select Three items)

- ☐ Poached Chicken Breast and Julienne Cucumber with Spicy Sauce
- ☐ Drunken Chicken with Ginger Chilli Dressing
- ☐ Smoked Duck Breast with Orange Segment and Sugar Snap
- ☐ Smoked Salmon with Condiments
- ☐ Marinated Seafood Pasta with Pesto Sauce
- ☐ Spicy Seafood Tang Hoon with Dried Shrimp

ADDITIONAL OPTIONS (Applicable for Dinner only)

- ☐ Poached Prawn on Ice with Condiments
- ☐ Smoked Salmon and Avocado Salad with Tobiko

SALAD (Please select Three items)

- ☐ Gado Gado (Malay Salad with Peanut Sauce)
- ☐ Greek Mixed Salad
- ☐ Charred Trio of Mushrooms with Balsamic Reduction
- ☐ Sliced Roman Tomato, Mozzarella Ball and Antipasto Salad
- ☐ Mesclun Salad with Feta Cheese and Pine Nuts
- ☐ Marinated Baby Octopus with Sesame Seed
- ☐ Mixed Garden Salad with Condiments and Dressings

SOUP (Please select One item)

- ☐ Cream of Wild Mushroom*
- ☐ Seafood Chowder*
- ☐ Double-boiled Thick Fish Maw Corn Soup#
- ☐ Szechuan Hot and Sour Soup#

*Served with Fresh Baked Soft Bread and Butter

#Served with Fried Mantou Bread

HOT DISH

a. Meat (Please select Two items)

- ☐ Marinated Lemongrass Chicken with Thai Chilli Sauce
- ☐ Wok-fried Chicken Cube with Plum Sauce and Sesame Seed
- ☐ Chicken Curry and Potato
- ☐ Wok-fried Kung Pao Chicken with Cashew Nut
- ☐ Braised Hainanese Mutton Stew with Black Fungus
- ☐ Stir-fried Sliced Black Pepper Lamb with Capsicum
- ☐ Grated Coconut Beef Rendang

b. Seafood (Please select Two items)

- ☐ Deep-fried Red Snapper Fillet with Sweet and Sour Sauce
- ☐ Pan-seared Fish Fillet with Dill Cream Sauce
- ☐ Fish Curry with Lady Finger and Eggplant
- ☐ Red Snapper Fillet with Spicy Nyonya Sauce
- ☐ Spicy Masala Prawn Yoghurt
- ☐ Cereal Prawn with Chilli Padi and Curry Leaf
- ☐ Braised Bean Curd with Seafood and Snow Pea

VEGETABLE (Please select One item)

- ☐ Peranakan Nyonya Chap Chye
- ☐ Sautéed Hong Kong Baby Kai Lan with Fragrant Garlic
- ☐ Poached Green Spinach and Bai Ling Mushroom with Oyster Sauce
- ☐ Braised Winter Vegetable with Pomodoro Sauce

MAIN (Please select Two items)

- ☐ Stir-fried Hong Kong Noodle with Seafood
- ☐ Braised "Ee Fu" Noodle with Yellow Chives and Straw Mushroom
- ☐ Wok-fried Sin Chow Rice Noodle with Seafood/Vegetable
- ☐ Spaghetti Aglio Olio with Parmesan Cheese
- ☐ Pilau Rice with Cashew Nut and Raisin
- ☐ Pineapple Fried Rice with Chicken Floss
- ☐ Oven-baked Potato Gratin with Cheese
- ☐ Mashed Potato with Diced Spring Onion
- ☐ Lyonnaise Potato with Herbs

CHEF'S SPECIAL (Please select One item)

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

DESSERT (Please select Six items)

- ☐ Assorted Seasonal Fruit Platter
- ☐ Apple Crumble
- ☐ Assorted Nyonya Kueh
- ☐ Chilled Almond Bean Curd and Longan
- ☐ Chilled Mango Pudding
- ☐ RTC Bread Butter and Pudding with Vanilla Sauce
- ☐ Hot Cheng T'ng
- ☐ Bubur Pulut Hitam with Coconut Milk
- ☐ Strawberry Mousse with Berry Topping
- ☐ Mini Blueberry/Green Tea/Strawberry Cheesecake (Choose One Item)
- ☐ Mini Earl Grey Mousse Cake

ADDITIONAL HOT DISH SUBSTITUTE (Contains Pork)

- ☐ Sweet and Sour Pork
- ☐ Wok-fried Sliced Pork with Ginger and Spring Onion
- ☐ Stir-fried Mala Sliced Pork with Lotus Root and Peanut

Weekend International Buffet Lunch

\$98.80++ per person / Min. 250 persons

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Making of a Dream Wedding

- ◆ Design your own sumptuous International Buffet Lunch from our Buffet Wedding Menu list
- ◆ Free flow of coffee, tea and soft drinks (excluding juices) during cocktail reception and banquet
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- ◆ 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 of inserts)
- ◆ A specially designed guest signature book
- ◆ A specially designed red packet box
- ◆ Selection of wedding favours for all guests (maximum 2 designs)
- ◆ 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
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- ☐ 01 x 30 litre barrel of beer (Subsequent barrels chargeable at \$470.00++ for a 20 litre barrel with approximate serving of 60 glasses of beer or \$680.00++ 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.
- ☐ Additional 01 bottle of sparkling wine to be served in the Bridal Suite.
- ☐ Assorted canapés at 30% of total attendance to be served during the pre-lunch cocktail reception.
- ☐ Additional 01 night stay in our Bridal Suite with breakfast for two the next morning at The Café & Terrace.
- ☐ Food Voucher worth \$200.00 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.
- ☐ 01 Dowry Package and 01 Betrothal Package.

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Special Meal Requirements

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

Weekend International Buffet Lunch Menu

SNACK (Please select Two items)

- ☐ Vegetable Spring Roll with Hot and Sour Sauce
- ☐ Vegetable Samosa with Mint Sauce
- ☐ Prawn Twister with Mayo Dip
- ☐ Papadum Cracker with Yogurt Dip
- ☐ Fried Chicken Money Bag
- ☐ Chicken Yakitori

APPETISER (Please select Three items)

- ☐ Poached Chicken Breast and Julienne Cucumber with Spicy Sauce
- ☐ Smoked Duck Breast with Orange Segment and Sugar Snap
- ☐ Smoked Salmon with Condiments
- ☐ Marinated Seafood Pasta with Pesto Sauce
- ☐ Spicy Seafood Tang Hoon with Dried Shrimp

SALAD (Please select Three items)

- ☐ Gado Gado (Malay Salad with Peanut Sauce)
- ☐ Greek Mixed Salad
- ☐ Charred Trio of Mushrooms with Balsamic Reduction
- ☐ Sliced Roman Tomato, Mozzarella Ball and Antipasto Salad
- ☐ Mesclun Salad with Feta Cheese and Pine Nuts
- ☐ Marinated Baby Octopus with Sesame Seed
- ☐ Mixed Garden Salad with Condiments and Dressings

SOUP (Please select One item)

- ☐ Cream of Wild Mushroom*
- ☐ Seafood Chowder*
- ☐ Double-boiled Thick Fish Maw Corn Soup[#]
- ☐ Szechuan Hot and Sour Soup[#]

*Served with Fresh Baked Soft Bread and Butter

[#]Served with Fried Mantou Bread

HOT DISH

a. Meat (Please select Two items)

- ☐ Marinated Lemongrass Chicken with Thai Chilli Sauce
- ☐ Wok-fried Chicken Cube with Plum Sauce and Sesame Seed
- ☐ Chicken Curry and Potato
- ☐ Wok-fried Kung Pao Chicken with Cashew Nut
- ☐ Braised Hainanese Mutton Stew with Black Fungus
- ☐ Stir-fried Sliced Black Pepper Lamb with Capsicum
- ☐ Grated Coconut Beef Rendang

b. Seafood (Please select Two items)

- ☐ Deep-fried Red Snapper Fillet with Sweet and Sour Sauce
- ☐ Pan-seared Fish Fillet with Dill Cream Sauce
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- ☐ Red Snapper Fillet with Spicy Nyonya Sauce
- ☐ Spicy Masala Prawn Yoghurt
- ☐ Cereal Prawn with Chilli Padi and Curry Leaf
- ☐ Braised Bean Curd with Seafood and Snow Pea

VEGETABLE (Please select One item)

- ☐ Peranakan Nyonya Chap Chye
- ☐ Sautéed Hong Kong Baby Kai Lan with Fragrant Garlic
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- ☐ Lyonnaise Potato with Herbs

CHEF'S SPECIAL (Please select One item)

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



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DESSERT (Please select Six items)

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- ☐ RTC Bread Butter Pudding with Vanilla Sauce
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- ☐ Bubur Pulut Hitam with Coconut Milk
- ☐ Strawberry Mousse with Berry Topping
- ☐ Assorted Swiss Rolls
- ☐ Chocolate Eclair
- ☐ Mini French Pastries
- ☐ Mini Strawberry Cheesecake

ADDITIONAL HOT DISH SUBSTITUTE (Contains Pork)

- ☐ Sweet and Sour Pork
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Weekend International Buffet Dinner
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Special Meal Requirements

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ADDITIONAL OPTIONS FOR APPETISER

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- ☐ Mashed Potato with Diced Spring Onion
- ☐ Lyonnaise Potato with Herbs

CHEF'S SPECIAL (Please select One item)

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

ADDITIONAL (Please select One item)

- ☐ Italian Marinated Lamb Leg with Rosemary Sauce and Mint Jelly
- ☐ Roasted Angus Beef Rib Eye with Red Wine Sauce and Mustard
- ☐ Roasted Beef Striploin, Root Vegetables and Red Wine Sauce

DIY STATION (Please select One item)

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



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- ☐ Assorted Swiss Rolls
- ☐ Chocolate Eclair
- ☐ Mini French Pastries
- ☐ Mini Strawberry Cheesecake

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- ☐ Sweet and Sour Pork
- ☐ Wok-fried Sliced Pork with Ginger and Spring Onion
- ☐ Stir-fried Mala Sliced Pork with Lotus Root and Peanut