



RAFFLES TOWN CLUB
SINGAPORE

Raffles Town Club
2019-2020
Chinese Wedding Packages

WEEKDAY SET LUNCH / DINNER

\$888.00++ per table / Min 25 tables
(8-course. Available Mon-Thu)

WEEKEND SET LUNCH

\$988.00++ per table / Min 25 tables
(8-course. Available Fri – Sun, Eve of and on Public Holidays)

WEEKEND SET DINNER

\$1,088.00++ per table / Min 30 tables
(8-course. Available Fri – 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.
- ◆ 1 Reserved Table will be provided with a minimum booking of 20 tables and above. 2 Reserved Tables will be provided with a minimum booking of 30 tables and above. 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 can be arranged \$250.00++ each (subject to availability).
- ◆ Complimentary venue for Solemnisation (1-hour usage) with a minimum booking of 30 tables and above. For booking below 30 tables 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 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.



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Making of a Dream Wedding

- ◆ Design your own sumptuous 8-course Chinese Lunch/Dinner from our Chinese Banquet Menu listed below
 - ◆ Free flow of Chinese tea and soft drinks (excluding juices) during cocktail reception and banquet
 - ◆ Corkage fee of \$30.00++ for each bottle of wine/champagne/sealed and duty paid hard liquor (Exclude Beer)
 - ◆ Champagne pyramid with a complimentary bottle of champagne
 - ◆ Complimentary pre-event food tasting of the selected menu for up to 10 persons
(Mondays to Thursdays, excluding Eve of Public Holidays and Public Holidays) at The Chinese Restaurant (Level 4)
 - ◆ 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 your guests (Maximum 2 Designs)
 - ◆ Intricately designed 5-tier 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 smoky 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 \$100.00nett during the stay
 - ◆ Pre-dinner snacks for the wedding couples (applicable for dinner package only)
-

Customise Your Dream Wedding (Please select 3 wishes from the following):

- ☐ 1 x 30 litre barrel of beer (Subsequent barrels can be purchased at \$470.00++ per 20 litre barrel with approximate serving of 60 glasses of beer or \$680.00++ per 30 litre barrel with approximate serving of 90 glasses of beer).
- ☐ One bottle of house wine (choice of red or white wine) for each confirmed table.
- ☐ Additional 01 bottle of Champagne 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 \$200.00nett (Available for 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:

- ◆ Each wish can only be selected once and is subject to availability upon confirmation (non-transferable and non-exchangeable).
- ◆ Selections of the 3 wishes must be confirmed at least 1 month prior to the wedding date.
- ◆ Selections of the 3 wishes are applicable for Wedding Lunch/Dinner Packages 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 \$88.80++ per person in addition to the Chinese Lunch/Dinner table price or \$888.00++ for table of 10 persons.
 - ◆ 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.
-

8-Course Weekday Set Lunch / Dinner Menu

APPETISER PLATTER (Please select Five items)

- ☐ Beancurd 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
- ☐ 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
- ☐ Seafood Prosperous Parcel 海鲜黄金袋
- ☐ Tempura Soft-Shell Crab 天妇罗软壳蟹
- ☐ Vegetable Spring Rolls 素春卷
- ☐ Suckling Pig Slices 切片烤乳猪件 (Additional \$58.00++ per table of 10 persons)

* Upgrade to Lobster Salad Platter (龙虾沙拉拼盘) at additional \$180.00++ per table of 10 persons

SOUP (Please select One item)

- ☐ Braised Superior Shark's Fin Soup with Shredded Chicken and Bamboo Pith 鸡丝竹笙烩生翅
- ☐ Double-boiled Black Chicken Soup with Cordyceps and Red Dates 虫草花红枣炖竹丝鸡汤
- ☐ Four Treasure Soup (Fish Maw, Crabmeat, Conpoy, Shredded Abalone) 四宝汤
- ☐ Herbal Chicken Soup with Chinese Mushrooms and Bamboo Pith 滋补药膳炖花菇竹笙鸡汤
- ☐ Hot and Sour Seafood Soup 海鲜酸辣汤

SEAFOODS (Please select One item)

- ☐ Cereal Prawns 麦片虾
- ☐ Deep-fried Yam Ring with Diced Chicken and Prawns 佛碎飘香
- ☐ Stir-fried Prawns with Superior Soya Sauce and Garlic 豉油皇蒜粒炒虾
- ☐ Stir-fried Prawns, Squids, Mushrooms, Cashew Nuts and Broccoli in X.O. Sauce
X.O. 酱虾仁花枝松菇腰果西兰花

FISH (Please select One item)

- ☐ Deep-fried Soon Hock (Marble Goby) with Superior Soya Sauce 港式油浸笋壳
- ☐ Steamed Sea Bass with Preserved Vegetables in “Hakka” Style 客家梅菜蒸金目鲈
- ☐ Steamed Sea Bass with Spicy Black Bean Sauce 香辣豆豉古法蒸金目鲈
- ☐ Steamed Sea Bass with Superior Soya Sauce 港式金目鲈
- ☐ Steamed Sea Bass with “Teochew” Style 潮州式金目鲈
- ☐ Traditional Steamed Patin 家乡蒸八丁鱼
- ☐ Steamed Patin with Minced Garlic 蒜蓉蒸八丁鱼
- ☐ Steamed Patin with Soybean Crisp 豆酥蒸八丁鱼

VEGETABLES (Please select One item)

- ☐ Braised Asparagus with Glutens and Black Truffles 黑松露豆筋芦笋
- ☐ Braised Chinese Mushrooms, Glutens and Seasonal Greens in Conpoy Sauce 干贝汁花菇豆根扒时蔬
- ☐ Braised Seasonal Vegetables with Crabmeat and Trio-Eggs 三皇蛋蟹肉扒时菜
- ☐ Stir-fried Broccoli with Bamboo Pith and Crabmeat 竹笙蟹肉扒西兰花
- ☐ Stir-fried Broccoli with “Ling Zhi” Mushrooms and Shiitake Mushrooms 灵芝菇花菇扒西兰花
- ☐ Pacific Clams & Oriental Mushrooms with Spinach 鲍贝花菇扒菠菜

MEAT (Please select One item)

- ☐ Braised Chicken with Ginseng 喜庆滋补人参炖肥鸡
- ☐ Steamed Chicken with Chinese Herbs & Wine 富贵药膳鸡
- ☐ Roasted "Nam Yee" Chicken 南乳烧鸡
- ☐ Roasted Crispy Chicken with Prawn Crackers 烤脆皮鸡
- ☐ Crispy Chicken with Hot and Sour Sauce 苹果酸辣酱炸鸡
- ☐ Wok-fried Black Pepper Sliced Beef with Sugar Peas 黑椒牛肉片拌甜豆
- ☐ Wok-fried Black Pepper Pork Rib with Sugar Peas 黑椒排骨拌甜豆
- ☐ Deep-fried Honey Glazed Pork Ribs with Szechuan Pepper 蜜汁排骨配川椒
- ☐ Deep-fried Spare Ribs Coated with Sesame Seeds 芝麻京都排骨

RICE & NOODLES (Please select One item)

- ☐ Braised "Ee Fu" Noodles with Mushrooms and Chives 伊府面焖草菇韭皇
- ☐ Hong Kong Noodles with Shimeji Mushrooms in Dried Scallop Sauce 松菇瑶柱汁扒香港面
- ☐ Glutinous Rice with Preserved Meat wrapped in Lotus Leaf 飘香荷叶饭
- ☐ Seafood Fried Rice with Garlic 香葱蒜粒海鲜炒饭

DESSERT (Please select One item)

- ☐ Chocolate **OR** Cheese **OR** Blueberry Cheese Cake 巧克力 **或** 芝士 **或** 蓝莓芝士蛋糕
- ☐ Chilled Cream of Sago with Honeydew Melon 密瓜西米露
- ☐ Chilled Lemongrass Jelly with Aloe Vera 清香养颜滋润芦荟香茅冻
- ☐ 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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Weekend Set Lunch

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Making of a Dream Wedding

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8-Course Weekend Set Lunch Menu

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FISH (Please select One item)

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- ☐ Braised Seasonal Vegetables with Crabmeat and Trio-Eggs 三皇蛋蟹肉扒时菜
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DESSERT (Please select One item)

- ☐ Chocolate **OR** Cheese **OR** Blueberry Cheese Cake 巧克力 **或** 芝士 **或** 蓝莓芝士蛋糕
 - ☐ Chilled Cream of Sago with Honeydew Melon 密瓜西米露
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8-Course Weekend Set Dinner Menu

APPETISER PLATTER (Please select Five items)

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- ☐ California Maki 加州捲
- ☐ Roasted Duck 烧鸭
- ☐ Smoked Duck 烟熏鸭
- ☐ Drunken Chicken 花雕醉鸡
- ☐ Chicken Char Siew 鸡叉烧
- ☐ Chicken Yakitori 日式烤鸡块
- ☐ Baby Octopus 八爪鱼
- ☐ Crabmeat Egg Omelette 蟹肉桂花蛋
- ☐ Marinated Jellyfish 海蜇
- ☐ Spice Top Shell 梅酱螺片
- ☐ Chicken Pomegranate 石榴鸡
- ☐ Netted Prawn Spring Roll 网中虾卷
- ☐ Seaweed Corn Roll 白玉米紫菜卷
- ☐ Seafood Prosperous Parcel 海鲜黄金袋
- ☐ Tempura Soft-Shell Crab 天妇罗软壳蟹
- ☐ Vegetable Spring Rolls 素春卷
- ☐ Vietnamese Spring Rolls 素越南春卷
- ☐ Suckling Pig Slices 切片烤乳猪件 (additional \$58.00++ per table of 10 person)

* Upgrade to Lobster Salad Platter (龙虾沙拉拼盘) at additional \$180.00++ per table of 10 persons



RAFFLES TOWN CLUB
SINGAPORE

Raffles Town Club
2019-2020
Chinese Wedding Packages

SOUP (Please select One item)

- ☐ Braised Superior Shark's Fin Soup with Shredded Chicken and Bamboo Pith 鸡丝竹笙烩生翅
- ☐ Braised Shark's Fin Soup with Dried Scallops and Crabmeat 干贝蟹肉鱼翅汤
- ☐ Double-boiled Black Chicken Soup with Cordyceps and Red Dates 虫草花红枣炖竹丝鸡汤
- ☐ Double Boiled Chicken Consommé with Sea Whelk and Conpoy 瑶柱螺头炖鸡汤
- ☐ Four Treasure Soup (Fish Maw, Crabmeat, Conpoy, Shredded Abalone) 四宝汤
- ☐ Herbal Chicken Soup with Chinese Mushrooms and Bamboo Pith 滋补药膳炖花菇竹笙鸡汤
- ☐ Hot and Sour Seafood Soup 海鲜酸辣汤

SEAFOODS (Please select One item)

- ☐ Cereal Prawns 麦片虾
- ☐ Deep-fried Yam Ring with Diced Chicken & Prawns 佛手飘香
- ☐ Drunken Live Prawns in Angelic Broth and Chinese Wine 当归醉虾
- ☐ Stir-fried Prawns with Superior Soya Sauce and Garlic 豉油皇蒜粒炒虾
- ☐ Stir-fried Prawns, Squids, Mushrooms, Cashew Nuts and Broccoli in X.O. Sauce
X.O. 虾仁花枝松菇腰果西兰花

FISH (Please select One item)

- ☐ Deep-fried Soon Hock (Marble Goby) with Superior Soya Sauce 港式油浸笋壳
 - ☐ Steamed Sea Bass with Spicy Black Bean Sauce 香辣古法豆豉蒸金目鲈
 - ☐ Steamed Sea Bass with Superior Soya Sauce 港式金目鲈
 - ☐ Steamed Sea Bass with "Teochew" Style 潮州式金目鲈
 - ☐ Traditional Steamed Red Garoupa 家乡蒸红斑鱼
 - ☐ Steamed Red Garoupa with Minced Garlic 蒜蓉蒸红斑鱼
 - ☐ Steamed Red Garoupa with Preserved Vegetables in "Hakka" Style 客家梅菜蒸红斑鱼
 - ☐ Steamed Red Garoupa with "Teochew" Style 潮州式蒸红斑鱼
 - ☐ Steamed Red Garoupa with Superior Soya Sauce 港式蒸红斑鱼
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VEGETABLES (Please select One item)

- ☐ Braised Asparagus with Glutens and Black Truffles 黑松露豆筋芦笋
- ☐ Braised Chinese Mushrooms, Glutens and Seasonal Greens in Conpoy Sauce 干贝汁花菇豆根扒时蔬
- ☐ Braised Seasonal Vegetables with Crabmeat and Trio-Eggs 三皇蛋蟹肉扒时菜
- ☐ Braised Sea Cucumbers and Mushrooms with Spinach in Conpoy Sauce 海参花菇干贝汁扒菠菜
- ☐ Stir-fried Broccoli with Bamboo Pith and Crabmeat 竹笙蟹肉扒西兰花
- ☐ Stir-fried Broccoli with Abalone Mushrooms and Shiitake Mushrooms 鲍鱼菇花菇扒西兰花
- ☐ Pacific Clams and Oriental Mushrooms with Spinach 鲍贝花菇扒菠菜
- ☐ Braised 10-headed Baby Abalones with Sea Cucumbers and Spinach 十头小鲍鱼焖海参扒菠菜

MEAT (Please select One item)

- ☐ Braised Chicken with Ginseng 喜庆滋补人参炖肥鸡
 - ☐ Steamed Chicken with Chinese Herbs and Wine 富贵药膳鸡
 - ☐ Roasted "Nam Yee" Chicken 南乳烧鸡
 - ☐ Roasted Crispy Chicken with Prawn Crackers 烤脆皮鸡
 - ☐ Crispy Chicken with Hot and Sour Sauce 苹果酸辣酱炸鸡
 - ☐ Crispy Chicken with Lemon Sauce 柠檬炸酱鸡排
 - ☐ Pi-Pa Duck 琵琶鸭
 - ☐ Wok-fried Black Pepper Beef with Sugar Peas 黑椒牛肉片拌甜豆
 - ☐ Wok-fried Pork Rib with Sugar Peas 黑椒排骨拌甜豆
 - ☐ Deep-fried Honey Glazed Pork Ribs with Szechuan Pepper 蜜汁排骨配川椒
 - ☐ Deep-fried Spare Ribs coated with Sesame Seeds 芝麻京都排骨
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RICE & NOODLES (Please select One item)

- ☐ Braised "Ee Fu" Noodles with Mushrooms and Chives 伊府面焖草菇韭皇
- ☐ Braised Noodles with Seafood wrapped in Lotus Leaf 荷叶海鲜伊府面
- ☐ Braised Hong Kong Noodles with Crabmeat, Seafood and Egg Gravy 海鲜蟹肉滑蛋扒香港面
- ☐ Hong Kong Noodles with Shimeji Mushrooms in Dried Scallop Sauce 松菇瑶柱汁扒香港面
- ☐ Glutinous Rice with Preserved Meat wrapped in Lotus Leaf 飘香荷叶饭
- ☐ Seafood Fried Rice with Garlic 香葱蒜粒海鲜炒饭
- ☐ Wok-fried Rice with Silver Fish 银鱼炒饭

DESSERT (Please select One item)

- ☐ Chocolate **OR** Cheese **OR** Blueberry Cheese Cake 巧克力或芝士或蓝莓芝士蛋糕
- ☐ Chilled Cream of Sago with Honeydew Melon 密瓜西米露
- ☐ Chilled Lemongrass Jelly with Aloe Vera 清香养颜滋润芦荟香茅冻
- ☐ Chilled Mango Sago and Pomelo 金碧辉煌杨枝甘露
- ☐ 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