



## *Unforgettable Memories at Orchid Country Club*

*A wedding is a commemoration of lifelong dedication and commitment.*

*At the Orchid Country Club, we spare no effort to make this significant occasion truly unforgettable.*

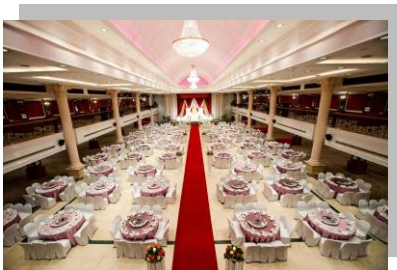
*Celebrate your wedding in the unparalleled grandeur of our Grand Ballroom accentuated by the warm glow of the chandeliers. Let your guests be charmed by this marble floored ballroom reminiscent of the Renaissance period. You can invite up to 1,200 of your distinguished guests, family and loved ones to your special day.*

*For smaller and more intimate parties, the Sapphire Suite is best for guests to mingle in cozy comfort. For al fresco, a poolside celebration set amid the tranquility of nature and lush green courses will thrill you.*

*Our banquet menus offer a myriad of choices to suit every taste bud. You can select from a traditional eight-course dinner to a more charming buffet or tea reception. Complete the perfect day with a night at the luxurious bridal suite with breathtaking views from the balcony.*

*Share your dreams with experienced wedding planner who will be delighted to craft and tailor your wedding package to suit your requirements.*

*Choose from our exclusive wedding packages complete with lavish menus, fabulous perks and personalized services.*



**Grand Ballroom**  
Social Clubhouse, Level 3  
Seating Capacity: 120 Tables



**Sapphire Suite**  
Orchid Lodge, Level 2  
Seating Capacity: 34 Tables



**Tee Garden Foyer**  
Social Clubhouse, Level 1  
Seating Capacity: 35 Tables



**Emerald Suite**  
Golf Clubhouse, Level 2  
Seating Capacity: 20 Tables



## WEDDING LUNCH PACKAGE 2017

### **Loving You Always**

Chinese Lunch	Weekday	from \$758 Per Table
	Weekend	from \$788 Per Table
Buffet Lunch	Weekday	from \$75.80 Per Person
	Weekend	from \$78.80 Per Person

G Ballroom (Min 30 Tables) Emerald Suite (Min 10 Tables) Sapphire Suite (Min 20 Tables)

\* Weekday (Monday – Thursday, Inclusive of Eve & Public Holidays)

\* Weekend (Friday – Sunday)

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### **Your wedding journey includes the following:**

#### **The Bridal Party**

- ♥ Choice of an exquisite chinese menu specially prepared for your distinguished guests
- ♥ A special treat for a table of 10 persons at a special discount of 50% based on your confirmed menu (minimum 15 tables)

#### **Enjoy the Little Things**

- ♥ Free flow of beer, soft drinks, and Chinese tea during the lunch for up to 4 hours
- ♥ No corkage charge for duty paid wine, hard liquor and champagne brought in
- ♥ Sparkling champagne fountain on display with complimentary bottle of champagne for toasting

#### **The Confetti**

- ♥ Choice of distinctively designed guest signature book to record all well wishes
- ♥ Specially designed wedding box for well wishes from your guests
- ♥ Choice of wedding decorations and specially designed floral arrangements
- ♥ Fresh floral centerpieces for bridal and family table
- ♥ A luxurious bridal room for one (1) night with welcome amenities (minimum 100 persons) or bridal suite for one (1) night (minimum 300 persons)
- ♥ Breakfast following your wedding celebrations the next working day
- ♥ An intricate designed model tier wedding cake on display with a special genuine cake for your private celebrations
- ♥ Choice of specially designed invitation cards based on 100% of your confirmed attendance (cost of printing is excluded)
- ♥ Pre-dinner snacks with freshly brewed coffee and tea for the wedding couple will be served in the comfort of your suite
- ♥ Choice of specially designed wedding favors for your guests
- ♥ Fresh floral decorations and chair covers to enhance the entire wedding experience
- ♥ Complimentary use of our video projectors to showcase the bride and groom sweet courting memories
- ♥ Complimentary parking available for all your distinguished guests who drives

#### **Love is Sweet**

- ♥ Free shuttle bus to and from Yishun MRT Station at 20 minutes interval for the convenience of your guests arrival and departure experience
- ♥ One (1) additional 40-seater bus will be arranged to provide further comfort and convenience to your guest's arrival and departure (minimum 40 tables)
- ♥ Taxi and Limousine booking service are readily available from our Hotel Reception



## LOVING YOUR ALWAYS

### CHINESE LUNCH MENU PG-I

#### 瑚姬大喜拼盆

(春卷, 泰式螺片, 烟鸭, 海蜇, 腐皮卷)

#### Orchid Happiness Combination

*(Spring Roll, Marinated Top-shell Thai Style, Marinated Smoked Duck, Marinated Jellyfish, Crispy Fried Stuffed Bean Skin)*

\*\*\*

#### 红烧竹笙三宝翅

Braised Shark's Fin Soup with Sea Cucumber,  
Shredded Chicken and Fish Maw

\*\*\*

#### 佛钵腰菓虾仁花枝片

Sauteed Shrimp and Cuttlefish with Cashew nut in Yam Ring

\*\*\*

#### 剁椒蒸金目鲈

Steamed Sea Bass with Sliced Chilli and Preserved Bean Sauce

\*\*\*

#### 干贝北菇豆根时蔬

Braised Seasonal Vegetable with Black Mushroom and Dried Scallops

\*\*\*

#### 脆皮烧鸡

Roasted Crispy Chicken

\*\*\*

#### 双菇银芽焖伊府面

Braised Ee-Fu Noodle with Bean Sprout and Assorted Mushrooms

\*\*\*

#### 莲子红豆沙

Cream of Red Bean with Lotus Seed

**\$758++ Per Table of 10 Persons (Weekday)**

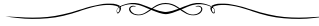
**\$788++ Per Table of 10 Persons (Weekend)**

\* All prices quoted are subject to 10% service charge and prevailing government taxes



## LOVING YOUR ALWAYS

### CHINESE LUNCH MENU PG-II



#### 花月佳期大喜拼盆

(沙律虾, 紫菜卷, 油鸡, 海蜇, 腐皮卷)

Orchid Prosperity Combination

*(Prawn Salad, Deep Fried Seaweed Roll, Soya Chicken, Marinated Jellyfish, Crispy Fried Stuffed Bean Skin)*

\*\*\*

#### 海参鸡丝鱼肉鳔翅

Braised Shark's Fin Soup with Sea Cucumber, Shredded Chicken and Fish Maw

\*\*\*

#### 芥茉虾球拼麦片虾球

Fried Prawn with Wasabi Salad Cream accompanied with Fried Prawn with Cereals

\*\*\*

#### 姜茸蒸巴丁鱼

Steamed Patin Fish with Minced Ginger

\*\*\*

#### 蜜制京烤骨

Braised Spare Rib with Tangy Sauce served with Buns

\*\*\*

#### 干贝北菇豆根时蔬

Braised Seasonal Vegetable with Black Mushroom, Fresh Gluten and Dried Scallops

\*\*\*

#### 荷叶蒸饭

Steamed Lotus Leaf Rice

\*\*\*

#### 椰丝白玉冰

Chilled Jelly Royale with Julienne of Coconut

**\$788++ Per Table of 10 Persons (Weekday)**

**\$808++ Per Table of 10 Persons (Weekend)**

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## LOVING YOUR ALWAYS

### CHINESE LUNCH MENU PG-III

#### 龙虾贺双拼

(沙律龙虾, 口水鸡, 石榴花球, 春卷, 泰式螺片)

#### Peach Garden Combinations

(Lobster Salad, Chicken with Spicy Sauce, Fried Cuttlefish Paste Dumpling, Spring Roll, Marinated Top-Shell with Thai Sauce)

#### 竹笙蟹肉蛋花翅

Braised Shark's Fin with Crabmeat, Bamboo Pith and Eggs

#### 芥茉虾球

Deep Fried Prawn with Wasabi Salad Cream

#### 姜茸巴丁鱼

Steamed Pa Ting with Minced Ginger

#### 海参鱼鳔扣菠菜

Braised Sea Cucumber with Fish Maw and Spinach

#### 脆皮芝麻烧鸡

Crispy Roasted Chicken with Sesame

#### 三丝扒伊面

Fried Ee-Fu Noodle with Shredded Vegetable

#### 杨枝甘露

Chilled Mango and Sago with Pomelo

**\$818++ Per Table of 10 Persons (Weekday)**

**\$838++ Per Table of 10 Persons (Weekend)**

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## LOVING YOUR ALWAYS

### CHINESE LUNCH MENU OCC-I

花月佳期喜盘

Orchid Celebration Cold Dish Combination  
(Roasted Duck, Japanese Octopus, Jellyfish, Crispy Mock Goose, Otah Roll)  
\*\*\*

红烧四宝翅

Braised Shark's Fin Soup with Seafood Four Treasures  
\*\*\*

烧烤明虾

Sautéed Prawns with BBQ Sauce & Mixed Bell Pepper  
\*\*\*

潮式清蒸金目鲈

Steamed Sea Bass in "Teochew" Style  
\*\*\*

香菇西兰花

Braised Wild Mushroom with Broccoli & Light Abalone Sauce  
\*\*\*

脆皮烧鸡

Deep-Fried Crispy Chicken  
\*\*\*

草菇银芽焖伊府面

Stew Ee Fu Noodle with Yellow Chives & Straw Mushroom  
\*\*\*

永恒相爱

Chilled Mango with Sago, Pomelo & Ice Cream

**\$758++ Per Table of 10 Persons (Weekday)**

**\$788++ Per Table of 10 Persons (Weekend)**

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## LOVING YOUR ALWAYS

### CHINESE LUNCH MENU OCC-II

瑚姬什锦喜盘

Cold Dish Combination(Orchid Happiness)

(Fresh Prawn Salad, Roasted Duck, Jellyfish, Spring Roll, Pomegranate Chicken)

\*\*\*\*\*

红烧蟹肉鱼翅

Braised Shark's Fin Soup with Crabmeat

\*\*\*\*\*

法佛明虾炒腰果

Stir-Fried Prawn with Roasted Cashew Nut in Yam Basket

\*\*\*\*\*

豆酱蒸金目鲈

Steamed Sea Bass in Preserved Bean Curd Sauce

\*\*\*\*\*

海参花菇扒菠菜

Braised Sea Cucumber & Mushroom with Spinach

\*\*\*\*\*

四川脆皮烧鸡

Deep-Fried Crispy Chicken in Szechuan Sauce

\*\*\*\*\*

扬州炒饭

Yang Chow Fried Rice with Shrimps

\*\*\*\*\*

百年好合

Red Bean Cream with Lotus Seeds

**\$788++ Per Table of 10 Persons (Weekday)**

**\$808++ Per Table of 10 Persons (Weekend)**

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## LOVING YOU ALWAYS

### CHINESE LUNCH MENU OCC-III

#### 特式五拼盘

Five Combination Cold Dish Delight "Pearl Celebration"  
(Salad Prawn, Jellyfish, Otah Spring Roll, Top Shell, Lobster Ball)

\*\*\*\*\*

#### 蟹肉干贝翅

Braised Shark's Fin with Crabmeat & Conpoy

\*\*\*\*\*

#### 脆皮四川烧鸡

Roasted Chicken with Garlic Szechuan Sauce

\*\*\*\*\*

#### 清蒸泰式巴丁鱼

Steamed Patin Fish with Thai Chili Sauce & Julienne Vegetables

\*\*\*\*\*

#### 鲜带子芦笋扒XO酱

Stir-Fried Sea Scallop with Green Asparagus In XO Sauce

\*\*\*\*\*

#### 双菇扒菠菜

Braised Wild Mushroom & Bailing Mushroom with Poh Chye

\*\*\*\*\*

#### 飘香荷叶饭

Fried Fragrant Rice Wrapped in Lotus Leaves

\*\*\*\*\*

#### 甜甜蜜蜜

Puree of Pumpkin & Yam with Ginko Nuts

**\$818++ Per Table of 10 Persons (Weekday)**

**\$838++ Per Table of 10 Persons (Weekend)**

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## **LOVING YOUR ALWAYS**

### **BUFFET MENU I**

*(No Pork No Lard)*

#### **APPETIZERS**

*Macaroni & Shrimp with Basil & Olive Oil*  
*German Potatoes Salad*  
*Sausages with Pickle In Balsamico Dressing*  
*Half Shell Mussel with Italian Vinaigrette & Capsicum*  
*Roasted Beef with Green Asparagus*  
*Prawn Salad Caprice*  
*Pineapple Squid with Olive Oil & Basil*

#### **SALAD**

*Mixed Green Salad*

#### **DRESSING**

*Thousand Island, Balsamic Vinaigrette*

#### **SOUP**

*Italian Garden Vegetables with Mushroom & Herb*

#### **HOT SELECTIONS**

*Fried Fish Medallion with Water-Cress Sauce*  
*Braised Red Wine Chicken with Shallots*  
*Spaghetti Sicilian*  
*Seafood Thermidor*  
*Beef Casserole with Mushroom & Carrots*  
*Ravioli In Tomato Meat Sauce & Green Chives*  
*Oven-Roasted Thyme Potatoes*

#### **DESSERTS**

*Mini French Pastries*  
*Black Forest Cake*  
*Strawberry Mousse*

*Coffee & Tea*

**\$75.80++ Per Person (Weekday)**

**78.80++ Per Person (Weekend)**

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## LOVING YOUR ALWAYS

### BUFFET MENU II

*(No Pork No Lard)*

#### APPETIZERS

*Selection Of Chinese Cold Cuts Platter  
Marinated Chicken Breast with Wild Mango Salsa  
Poached Prawns "Bonaventure"*

#### SALADS

*Seasonal Salad Leaves  
Marinated Pickled Vegetables  
Sliced Tomato Swiss Style  
Holland Potatoes Salad with Salmon*

#### DRESSING & CONDIMENTS

*Thousand Island, Home-Made, Italian*

#### SOUP

*Puree Of Asparagus with Roasted Pinenuts  
Soft Rolls & Butter*

#### MAIN DISHES

*Panfried Pacific Dory In Cardinal Sauce  
Herbs Roast Breast Of Chicken with Capsicum Coulis & Mango  
Wok-Fried Pineapple Squids with Black Bean Sauce  
Mutton Curry with Potatoes  
Beijing Fried Rice  
Stir Fried Vegetables Delight  
Spaghetti with Nicoise Sauce*

#### DESSERTS

*Tropical & Seasonal Sliced Fruits  
Chocolate Mousse with Berries Topping  
Assorted French Pastries  
Old Fashioned Cheese Cake  
Honey Dew Pudding*

*Coffee & Tea*

**\$78.80++ Per Person (Weekday)**

**\$80.80++ Per Person (Weekend)**

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