

RAFFLES TOWN CLUB

2018 & 2019 CHINESE WEDDING PACKAGES

Set Lunch

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

Weekday Set Dinner

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

Weekend Set Dinner

\$988.00++ per table / Min 30 tables (8-course. Available Fri - Sun, Eve of and on Public Holidays)

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 & 7% GST unless otherwise stated.
- ❖ A minimum booking of 30 tables is required for the use of whole The Dunearn Ballroom I, II & III.
- ❖ Booking of 25 tables or below, either 1 or 2 of The Dunearn 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 will be charges at \$250++ each (subject to availability)
- ❖ Complimentary venue for Solemnization (1hours usage) with a minimum booking of 30 tables and above.
Booking below 30 tables, room rental for Solemnization is available at \$400++ per hour (exclude food and beverage).
- ❖ 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-authorization 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*

Wedding - Set Lunch

Applicable daily

\$888.00++ per table of 10 persons

Making of a Dream Wedding

- ❖ Design your own sumptuous 8-course Chinese Lunch from our Chinese Banquet Menu listed below
- ❖ Free flow of Chinese tea and soft drinks (excluding juices) during pre-lunch cocktail reception and banquet
- ❖ Waiver of corkage charge for sealed and duty-paid hard liquor only
- ❖ Corkage fee of \$30++ for each bottle of wine/champagne
- ❖ Champagne pyramid with a complimentary bottle of champagne
- ❖ Complimentary pre-event food tasting of selected menu (Chinese menu only) 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 fresh floral decorations and centerpieces to accentuate every table
- ❖ Complimentary seat covers for all chairs (sash tie-backs for 2 VIP tables)
- ❖ 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 1 night's stay in our Bridal Suite with breakfast for two the next morning at The Café & Terrace




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
- Assorted canapés at 30% of total attendance to be served during the pre-lunch cocktail reception
- 1 night stay for Wedding Helpers at our Studio Room with breakfast for two the next morning at The Café & Terrace
- Food & Beverage Voucher worth \$100 (Available for The Dining Room, The Chinese Restaurant and Miyabi Japanese Restaurant ONLY)
- Additional 10% car park passes for your guaranteed attendance

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 Packages only and are extended based on the agreed wedding date with the minimum guaranteed attendance*

Special Meal Requirements:

- Muslim (No Pork No Lard) & Chinese Vegetarian set menu can be arranged at **\$88.80++** per person in addition to the Chinese Lunch 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.
 - Additional **\$50.00++** of transportation will be imposed if there are 5 persons and below.
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8-Course Wedding Chinese Set Lunch Menu

APPETISER PLATTER *(Please select Five items)*

- Roasted Duck
- Drunken Chicken
- Chicken Pomegranate
- Marinated Jellyfish
- Phoenix Prawn
- Baby Octopus
- Crabmeat Egg Omelette
- Vegetable Spring Rolls
- Suckling Pig Slices *(Additional \$40.00++ per table of 10 persons)*

** Upgrade to Lobster Salad Platter at additional \$160.00++ per table of 10 persons*

SOUP *(Please select One item)*

- Braised Superior Shark's Fin Soup with Shredded Chicken & Bamboo Pith
- Pumpkin-infused Soup with Fish Maw, Crabmeat & Conpoy
- Herbal Chicken Soup with Chinese Mushroom & Bamboo Pith

** Upgrade to Braised Shark's Fin Soup with Seafood Treasures (Sea Cucumbers, Dried Scallops & Crabmeat) at additional \$18.00++ per table of 10 persons*

*** Upgrade to Black Chicken Soup with American Ginseng, Bamboo Pith & Fish Maw at additional \$28.00++ per table of 10 persons*

**** Upgrade to Double-boiled Shark Cartilage Soup with Fish Maw at additional \$28.00++ per table of 10 persons*

SEAFOODS *(Please select One item)*

- Stir-fried Prawn, Squid, Mushroom, Cashew Nut & Broccoli in X.O. Sauce
- Deep-fried Yam Ring with Diced Chicken & Prawns

**Upgrade to Wok-fried Scallops & Prawn with X.O. Sauce and Broccoli at additional \$38.00++ per table of 10 persons*

***Upgrade to Drunken Live Prawns in Angelic Broth at additional \$28.00++ per table of 10 persons*

FISH *(Please select One item)*

- Deep-fried Soon Hock (Marble Goby) with Superior Soya Sauce
- Steamed Sea Bass with Superior Soya Sauce
- Steamed Sea Bass with "Teochew" Style

**Upgrade to Steamed Red Garoupa with Superior Soya Sauce OR in "Yangzhou" Style with Soybean Crisp at additional \$58.00++ per table of 10 persons*



VEGETABLES (Please select One item)

- Braised Chinese Mushrooms, Gluten & Seasonal Greens in Conpoy Sauce
- Stir-fried Vegetables with Bamboo Pith & Crabmeat
- Pacific Clams & Oriental Mushrooms with Spinach

**Upgrade to Braised Sliced Abalone with Mushrooms at additional \$180.00++ per table of 10 persons*

***Upgrade to Braised Baby Abalone with Sea Cucumbers and Spinach at additional \$168.00++ per table of 10 persons*

MEAT (Please select One item)

- Roasted "Nam Yee" Chicken
- Roasted Crispy Chicken with Prawn Crackers
- Steamed Chicken with Chinese Herbs & Wine
- Deep-fried Honey Glazed Pork Ribs with Sichuan Pepper
- Deep-fried Spare Ribs coated with Sesame Seeds
- Thai-style Deep-fried Pork Ribs

**Upgrade to Roasted Spicy Duck OR Roasted Herbal Duck at additional \$20.00++ per table of 10 persons*


RICE & NOODLES (Please select One item)

- Braised "Ee Fu" Noodles with Mushrooms & Chives
- Hong Kong Noodles with Shimeji Mushroom in Dried Scallop Sauce
- Glutinous Rice with Preserved Meat wrapped in Lotus Leaf

DESSERT (Please select One item)

- Chilled Lemongrass Jelly with Aloe Vera
- Chilled Cream of Sago with Honeydew Melon
- Cream of Red Bean Paste with Lotus Seeds
- Sweet Yam Paste with Pumpkin Puree & Gingko Nut

**Upgrade to Double-boiled Bird's Nest and Hashima with Red Dates at additional \$200.00++ per table of 10 persons*






Weekday Wedding - Set Dinner

From Monday to Thursday, excluding Eve of Public Holidays and Public Holidays

\$888.00++ per table of 10 persons

Making of a Dream Wedding

- ❖ Design your own sumptuous 8-course Chinese Dinner from our Chinese Banquet Menu below
 - ❖ Free flow of Chinese tea and soft drinks (excluding juices) during pre-dinner cocktail reception and banquet
 - ❖ Waiver of corkage charge for sealed and duty-paid hard liquor only
 - ❖ Corkage fee of \$30++ for each bottle of wine/champagne
 - ❖ Champagne pyramid with a complimentary bottle of champagne
 - ❖ Complimentary pre-event food tasting of selected menu (Chinese menu only) 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 fresh floral decorations and centerpieces to accentuate every table
 - ❖ Complimentary seat covers for all chairs (sash tie-backs for 2 VIP tables)
 - ❖ 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 1 night's stay in our Bridal Suite with breakfast for two the next morning at The Café & Terrace
 - ❖ Pre-dinner snacks for couple
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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
- Assorted canapés at 30% of total attendance to be served during the pre-lunch cocktail reception
- 1 night stay for Wedding Helpers at our Studio Room with breakfast for two the next morning at The Café & Terrace
- Food & Beverage Voucher worth \$100 (Available for The Dining Room, The Chinese Restaurant and Miyabi Japanese Restaurant ONLY)
- Additional 10% car park passes for your guaranteed attendance

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 wedding date*
- *Selections of the 3 wishes are applicable for Weekday Wedding 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) & Chinese Vegetarian set menu can be arranged at **\$88.80++** per person in addition to the Chinese 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.
 - Additional **\$50.00++** of transportation will be imposed if there are 5 persons and below.
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8-Course Weekday Wedding Chinese Set Dinner Menu

APPETISER PLATTER *(Please select Five items)*

- Roasted Duck
- Smoked Duck
- Drunken Chicken
- Chicken Pomegranate
- Marinated Jellyfish
- Phoenix Prawn
- Baby Octopus
- Crabmeat Egg Omelette
- Vegetable Spring Rolls
- Seafood Prosperous Parcel
- Suckling Pig slices *(additional \$40.00++ per table of 10 person)*

** Upgrade to Lobster Salad Platter at additional \$160.00++ per table of 10 persons*

SOUP *(Please select One item)*

- Braised Superior Shark's Fin Soup with Shredded Chicken & Bamboo Pith
- Pumpkin-infused Soup with Fish Maw, Crabmeat & Conpoy
- Herbal Chicken Soup with Chinese Mushroom & Bamboo Pith

** Upgrade to Braised Shark's Fin Soup with Seafood Treasures (Sea Cucumbers, Dried Scallops & Crabmeat) at additional \$18.00++ per table of 10 persons*

*** Upgrade to Black Chicken Soup with American Ginseng, Bamboo Pith & Fish Maw at additional \$28.00++ per table of 10 persons*

**** Upgrade to Double-boiled Shark Bone Soup with Fish Maw at additional \$28.00++ per table of 10 persons*

SEAFOODS *(Please select One item)*

- Stir-fried Prawns, Squids, Mushrooms, Cashew Nuts & Broccoli in X.O. Sauce
- Deep-fried Yam Ring with Diced Chicken & Prawns
- Cereal Prawns

** Upgrade to Wok Fried Scallops & Prawn with X.O. Sauce and Broccoli at additional \$38.00++ per table of 10 persons*

*** Upgrade to Drunken Live Prawns in Angelic Broth and Chinese Wine at additional \$28.00++ per table of 10 persons*



FISH (Please select One item)

- Deep-fried Soon Hock (Marble Goby) with Superior Soya Sauce
- Steamed Sea Bass with Superior Soya Sauce
- Steamed Sea Bass with "Teochew" Style
- Steamed Patin with Minced Garlic
- Steamed Patin with "Nyonya" Style
- Steamed Patin with Soybean Crisp

**Upgrade to Steamed Red Garoupa with Superior Soya Sauce OR in "Yangzhou" Style with Soybean Crisp at additional \$58.00++ per table of 10 persons*

VEGETABLES (Please select One item)

- Braised Chinese Mushrooms, Gluten & Seasonal Greens in Conpoy Sauce
- Stir Fried Broccoli with Bamboo Pith & Crabmeat
- Stir Fried Broccoli with "Ling Zhi" Mushrooms & Shiitake Mushrooms
- Pacific Clams & Oriental Mushrooms with Spinach

**Upgrade to Braised Sea Cucumber with Mushrooms at additional \$80.00++ per table of 10 persons*

***Upgrade to Braised Baby Abalone with Sea Cucumbers and Spinach at additional \$168.00++ per table of 10 persons*

****Upgrade to Braised Sliced Abalone with Mushrooms at additional \$180.00++ per table of 10 persons*

MEAT (Please select One item)

- Roasted "Nam Yee" Chicken
- Roasted Crispy Chicken with Prawn Crackers
- Steamed Chicken with Chinese Herbs & Wine
- Braised Chicken with Ginseng
- Deep-fried Honey Glazed Pork Ribs with Sichuan Pepper
- Deep-fried Spare Ribs coated with Sesame Seeds
- Thai-style Deep-fried Pork Ribs

**Upgrade to Roasted Spicy Duck OR Roasted Herbal Duck at additional \$20.00++ per table of 10 persons*


RICE & NOODLES (Please select One item)

- Braised "Ee Fu" Noodles with Mushrooms & Chives
- Hong Kong Noodles with Shimeji Mushroom in Dried Scallop Sauce
- Glutinous Rice with Preserved Meat wrapped in Lotus Leaf

DESSERT (Please select One item)

- Chilled Lemongrass Jelly with Aloe Vera
- Chilled Cream of Sago with Honeydew Melon
- Cream of Red Bean Paste with Lotus Seeds
- Sweet Yam Paste with Pumpkin Puree & Gingko Nut

**Upgrade to Double-boiled Bird's Nest and Hashima with Red Dates at additional \$200.00++ per table of 10 persons*





Weekend Wedding - Set Dinner

For Friday, Saturday, Sunday, Eve of Public Holidays and Public Holidays

\$988.00++ per table of 10 persons

Making of a Dream Wedding

- ❖ Design your own sumptuous 8-course Chinese Dinner our Chinese Banquet Menu below
 - ❖ Free flow of Chinese tea and soft drinks (excluding juices) during pre-dinner cocktail reception and banquet
 - ❖ Waiver of corkage charge for sealed and duty-paid hard liquor only
 - ❖ Corkage fee of \$30++ for each bottle of wine/champagne
 - ❖ Champagne pyramid with a complimentary bottle of champagne
 - ❖ Complimentary pre-event food tasting of selected menu (Chinese menu only) 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
 - ❖ Intricately designed 5-tier model wedding cake for cake-cutting ceremony
 - ❖ Elegant fresh floral decorations and centerpieces to accentuate every table
 - ❖ Complimentary seat covers for all chairs (sash tie-backs for 2 VIP tables)
 - ❖ 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 1 night's stay in our Bridal Suite with breakfast for two the next morning at The Café & Terrace
 - ❖ Pre-dinner snacks for the couple
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Customise Your Dream Wedding (Please select 4 wishes from the following):

- 1 x 30 litre barrel of beer (Subsequent barrel 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
- Assorted canapés at 30% of total attendance to be served during the pre-dinner cocktail reception
- Additional 1 Night Stay at our Bridal Suite with breakfast for two the next morning at The Café & Terrace
- 1 night stay for Wedding Helpers at our Studio Room with breakfast for two the next morning at The Café & Terrace
- Additional in-room dining credit of \$100.00nett
- Food & Beverage Voucher worth \$100 (Available for The Dining Room, The Chinese Restaurant and Miyabi Japanese Restaurant ONLY)
- Additional 10% car park passes for guaranteed attendance

Terms & Conditions:

- *Each wish can only be selected once and is subject to availability upon confirmation (non-transferable and non-exchangeable)*
- *Selections of the 4 wishes must be confirmed at least 1 month prior to wedding date*
- *Selections of the 4 wishes are applicable for Wedding Weekend 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) & Chinese Vegetarian set menu can be arranged at **\$98.80++** per person in addition to the Chinese Dinner table price or **\$988.00++** for table of 10 persons.
 - Should Halal Certified Muslim Food is required, additional food charges of **\$98.80++** per person will be imposed.
 - Additional **\$50.00++** of transportation will be imposed if there are 5 persons and below.
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8-Course Weekend Wedding Chinese Set Dinner Menu

APPETISER PLATTER *(Please select Five items)*

- Roasted Duck
- Smoked Duck
- Drunken Chicken
- Chicken Pomegranate
- Chicken Char Siew
- Marinated Jellyfish
- Phoenix Prawn
- Baby Octopus
- Crabmeat Egg Omelette
- Vegetable Spring Rolls
- Seafood Prosperous Parcel
- Vietnamese Spring Roll
- Spice Top Shell
- Suckling Pig slices *(Additional \$40.00++ per table of 10 persons)*

** Upgrade to Lobster Salad Platter at additional \$160.00++ per table of 10 persons*

SOUP *(Please select One item)*

- Braised Superior Shark's Fin Soup with Shredded Chicken & Bamboo Pith
- Pumpkin-infused Soup with Fish Maw, Crabmeat & Conpoy
- Double Boiled Chicken Consommé with Sea Whelk & Conpoy
- Braised Shark's Fin Soup with Dried Scallops & Crabmeat
- Herbal Chicken Soup with Chinese Mushroom & Bamboo Pith

** Upgrade to Braised Shark's Fin Soup with Seafood Treasures (Sea Cucumbers, Dried Scallops & Crabmeat) at additional \$18.00++ per table of 10 persons*

*** Upgrade to Black Chicken Soup with American Ginseng, Bamboo Pith & Fish Maw at additional \$28.00++ per table of 10 persons*

**** Upgrade to Double Boiled Shark Bone Soup with Fish Maw at additional \$28.00++ per table of 10 persons*

SEAFOODS *(Please select One item)*

- Stir-fried Prawns, Squids, Mushrooms, Cashew Nuts & Broccoli in X.O. Sauce
- Deep-fried Yam Ring with Diced Chicken & Prawns
- Cereal Prawns
- Drunken Live Prawns in Angelic Broth & Chinese Wine

**Upgrade to Wok Fried Scallops & Prawn with X.O. Sauce and Broccoli at additional \$38.00++ per table of 10 persons*



FISH (Please select One item)

- Deep-fried Soon Hock (Marble Goby) with Superior Soya Sauce
- Steamed Sea Bass with Superior Soya Sauce
- Steamed Sea Bass with "Teochew" Style
- Steamed Red Garoupa with Minced Garlic
- Steamed Red Garoupa with "Teochew" Style
- Steamed Red Garoupa with Superior Soya Sauce

**Upgrade to Steamed Cod Fish with Superior Soya Sauce OR Teriyaki-Balsamic Sauce at additional \$68.00++ per table of 10 persons*

VEGETABLES (Please select One item)

- Braised Chinese Mushrooms, Gluten & Seasonal Greens in Conpoy Sauce
- Stir-fried Broccoli with Bamboo Pith & Crabmeat
- Stir-fried Broccoli with Abalone Mushrooms & Shiitake Mushrooms
- Pacific Clams & Oriental Mushrooms with Spinach
- Braised Sea Cucumber & Mushroom with Spinach in Conpoy Sauce

** Upgrade to Braised Baby Abalone with Sea Cucumbers and Spinach at additional \$168.00++ per table of 10 persons*

*** Upgrade to Braised Sliced Abalone with Mushrooms at additional \$180.00++ per table of 10 persons*

MEAT (Please select One item)

- Roasted "Nam Yee" Chicken
- Roasted Crispy Chicken with Prawn Crackers
- Steamed Chicken with Chinese Herbs & Wine
- Braised Chicken with Ginseng
- Pi-pa Duck
- Deep-fried Honey Glazed Pork Ribs with Sichuan Pepper
- Deep-fried Spare Ribs coated with Sesame Seeds
- Thai-style Deep-fried Pork Ribs

**Upgrade to Roasted Spicy Duck OR Roasted Herbal Duck at additional \$20.00++ per table of 10 persons*

RICE & NOODLES (Please select One item)

- Braised "Ee Fu" Noodles with Mushrooms & Chives
- Hong Kong Noodles with Shimeji Mushroom in Dried Scallop Sauce
- Wok-fried Rice with Silver Fish
- Glutinous Rice with Preserved Meat wrapped in Lotus Leaf
- Braised Noodle with Seafood wrapped in Lotus Leaf
- Braised Hong Kong Noodle with Crabmeat, Seafood & Egg Gravy



DESSERT (Please select One item)

- Chilled Lemongrass Jelly with Aloe Vera
- Chilled Cream of Sago with Honeydew Melon
- Cream of Red Bean Paste with Lotus Seeds
- Chilled Mango Sago and Pomelo
- Sweet Yam Paste with Pumpkin Puree & Gingko Nuts

**Upgrade to Double Boiled Bird's Nest and Hashima with Red Dates at additional \$200.00++ per table of 10 persons*

