



RAFFLES TOWN CLUB 2018 & 2019 SOLEMNIZATION PACKAGES

Chinese Set Menu

\$688.00++ per table / Min 5 tables (7-courses. Available Daily)

International Buffet Menu

\$68.80++ per person / Min 30 persons (Available Daily)

High Tea Reception

\$58.80++ per person / Min 30 persons (Available Daily)

*This package are available from June 2018 to April 2019.

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.
- ❖ 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 of \$10++ per person if the minimum requirement is not met.

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*






Making of a Dream Wedding

- ❖ Design your own sumptuous 7-course Chinese Banquet / High Tea / International Buffet from our Banquet Menu listed below
- ❖ Free flow of assorted soft drinks (excluding juices) and Coffee & Tea (Buffet Menu) & Oriental tea (Chinese Sit Down) during pre-event 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
- ❖ A choice of elegant wedding invitation cards for up to 70% of your guaranteed attendance (Excluding printing of inserts)
- ❖ Elegant fresh floral decorations and centerpieces to accentuate every table including Solemnization table
- ❖ Complimentary seat covers for all chairs (sash tie-backs for 1 VIP table)
- ❖ Complimentary parking coupons for up to 20% of your guaranteed attendance (*Availability of the parking lots are based on first-come-first-served basis*)
- ❖ Complimentary 01 bottle of House Wine per table of 10pax
- ❖ Enjoy 1 night's stay in our Bridal Suite with breakfast for two the next morning at The Café & Terrace

Special Meal Requirements:

- 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.
- 

CHINESE SET MENU

Please select 7 items per below



APPETIZER

Roasted duck, Spring Roll, Baby Octopus, Crabmeat Egg Omlette, Chilled Prawn Salad

SOUP

- Braised Crabmeat with Shredded Chicken & Mushroom
- Herbal Chicken Soup with Fish Maw, Crabmeat & Conpoy

FISH

- Steamed Seabass with Superior Soya Sauce
- Deep-fried Soon Hock (Marble Goby) with Superior Soya Sauce

POULTRY

- Roasted Crispy Chicken with Prawn Cracker
- Roasted “Nam Yee” Chicken

VEGETABLE

- Braised Gluten with Seasonal Greens
- Stir-fried Vegetables with Bamboo Pith and Crabmeat

STARCH

- Glutinous Rice with Preserved Meat wrapped in Lotus Leaf
- Braised “Ee Fu” Noodles with Mushrooms and Chives

DESSERT

- Chilled Sea Coconut & Longan
- Cream of Red Bean Paste with Lotus Seeds



INTERNATIONAL BUFFET MENU

BEGINNING SELECTION (Please Select Two Items)

- Poached Chicken Breast with Peanut Butter Sauce
- Smoked Duck Breast with Rock Melon
- Smoked Duck Breast with Orange and Sugar Snap
- Smoked Salmon with Condiments
- Smoked Salmon with Avocado Salad and Tobiko
- Poached Prawn on Ice with Condiments
- Pesto-marinated Seafood with Bean
- Spicy Tanghoon with Dried Shrimp

SALAD SELECTION (Please select Three Items)

- Gado Gado
- Fruit Rojak
- Greek Salad
- "Tahu Goreng" with Condiments
- Charred Trio of Mushroom with Balsamic Reduction
- Romaine Lettuce with Caesar Dressing and Parmesan Cheese
- Slice Roman Tomato, Mozzarella Ball and Antipasto Salad
- Marinated Vegetable Salad, Feta Cheese and Pine Nuts
- Marinated Beetroot Salad with Orange
- Fried Eggplant with Hot Bean Sauce

SOUP (Please Select One Item)

- Cream of Wild Mushroom
- Seafood Chowder
- Cream of Pumpkin
- Szechuan Hot and Sour
- Soto Ayam with Condiments

Fresh Baked Soft Bread and Butter



HOT SELECTION (Please Select Five Items)

a. POULTRY (Please select Two items)

- Pan-sealed Chicken Breast with Cilantro & Mango Salsa
- Marinated Lemongrass Chicken with Thai Chili Sauce
- Wok-fried Kong-Po Chicken with Cashew Nut
- Chicken Curry & Potato
- Poached Hainanese Chicken with Condiments
- Tandoori Chicken with Lemon & Cucumber Raitta
- Mutton Madras Potato
- Mutton Rendang with Grated Coconut
- Hainanese Mutton Stew
- Wok-fried Ginger Slice Beef with Spring Onion
- Wok-fried Black Pepper Beef with Sugar Pea
- Beef-fried Rendang Coconut Grated

b. SEAFOOD (Please select Two items)

- Deep-fried Red Snapper Fillet with Sweet & Sour Sauce
- Fried Red Snapper with Green Mango & Thai Chili Sauce
- Pan-seared Fish Fillet with Lemon Butter Sauce
- Pan-seared Fish Fillet with Dill Cream Sauce
- Fish Curry with Lady Finger & Eggplant
- Red Snapper Fillet with Spicy “Nyonya” Sauce
- “Nyonya” Style Spicy Pineapple Prawn
- Fried Prawn with Egg Chili Gravy
- Black Pepper Prawn
- Spicy Masala Prawn
- Cereal Prawn with Chili Padi & Curry Leaf

c. VEGETABLE (Please select One item)

- Sautéed Seasonal Vegetable and Mushroom with Oyster Sauce
- “Lor Han Chye” Vegetarian
- “Malay” Sayur Lodeh
- Vegetable Ratatouille






MAIN SELECTION (Please Select Two Items)

- Stir-fried “Hong-Kong” Style Noodle with Seafood
- Braised Ee Fu Noodle with Yellow Chive & Straw Mushroom
- Wok-fried “Sin Chow” Rice Noodle
- Spaghetti Aglio Olio with Parmesan Cheese
- Pilaf Rice with Cashew Nut & Raisin
- Steamed Lemongrass-Turmeric Rice
- Pineapple Fried Rice with Chicken Floss
- Baked Tomato Rice with Green Peas
- Fried Rice with Egg & Vegetable / Seafood / Chicken Dice & Vegetable
- Oven-baked Potato Gratin-Cheese
- Mashed Potato, Dice Spring Onion
- Potato Lyonnaise with Herb

DESSERT TEMPTATION (Please select Four items)

- Selection of French Pastries (4 Types, Chef’s Choice)
 - Chilled Mango Pudding
 - Chilled Almond Bean-curd and Longan
 - Chilled Sea Coconut and Longan
 - Assorted Swiss Roll
 - “RTC” Bread Butter Pudding with Vanilla Sauce
 - Exotic Fruits Tart
 - Chocolate Éclair
 - Apple Crumble
 - Strawberry Cheese Cake
 - Tiramisu Cake
 - Pandan Kaya Cake
 - Chocolate Muffin
 - Hot Cheng T’ng
 - Bubur Terigu
 - Bubur Pulut Hitam
 - Assorted Seasonal Fruit Platter
- 

HIGH TEA RECEPTION MENU

BEGINNING SELECTION (Please Select Three Items)

- Assorted Open Face Sandwich
- Croissant with Crab Stick Mayonnaise
- Prawn Cocktail Salad
- Waldorf Raisin Salad
- Potato and Smoked Salmon Salad
- Greek Salad
- Smoked Chicken Breast and Green Mango Salad
- Smoked Duck Breast with Orange Salsa
- Mix Mesclun Salad, Tomato Cherry and Dressing

DIM SUM (Please select Four Items)

- Steamed Superior Prawn Dumpling
- 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 Chee Cheong Fun with Condiments
- Steamed Char Siew Pau (Pork)

SAVOURY HOT SNACKS (Please Select Four Items)

- Crispy Pop-Corn Chicken
- Crispy Seafood Bean-Curd Roll with Thai Chili Sauce
- Crispy Vegetable Spring Roll
- Spicy Chicken Mid-Joint Wing
- Breaded Fish Finger with Tartar Sauce
- Breaded Potato-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 Chilli Sauce
- Chicken Nugget with Tartar Sauce





MAIN SELECTION (Please Select One Item)

- Stir-fry “Hong-Kong” Style Noodle with Seafood
- “Indian” Style Seafood Mee Goreng
- Fried Vegetarian Beehoon with Mock Ham
- Sambal Ikan Fried Rice
- “Yang Chow” Fried Rice
- Oven Baked Cheese Pasta with Mushroom

DESSERT TEMPTATION (Please select Four items)

- Chilled Mango Pudding
 - Chilled Almond Bean-curd and Longan
 - Chilled Sea Coconut and Longan
 - Assorted Swiss Roll
 - “RTC” Bread Butter Pudding with Vanilla Sauce
 - Exotic Fruits Tart
 - Chocolate Éclair
 - Apple Crumble
 - Strawberry Cheese Cake
 - Tiramisu Cake
 - Pandan Kaya Cake
 - Chocolate Muffin
 - Hot Cheng T’ng
 - Hot Bubur Terigu
 - Bubur Pulut Hitam
 - Assorted Seasonal Fruit Platter
- 