

SAY I DO AT ORCHID COUNTRY CLUB



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 and our function rooms.

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

COVID-19 Safety Measures:

All wedding setups are in strict compliance with the guidelines from the authorities for Marriages and Solemnisations. All guests attending the event must check in using SafeEntry, take their temperatures and activate the TraceTogether app on their mobile phones for contact tracing. Hand sanitisers are readily available at the Club. Leave everything to us and breeze through your big day safely!

The Team at OCC

WEDDING PACKAGES 2021:

WEEKDAY & WEEKEND LUNCH & DINNER PACKAGES

Weekday & Weekend Lunch & Dinner Package "Cherish You Always"

Lunch (Monday to Sunday)
Dinner (Sunday to Thursday)

- From \$809.00++ Per Table Chinese Lunch/Dinner

WEEKEND DINNER PACKAGES

Weekend Dinner Package "Forever Yours"

(Friday to Saturday)

- From \$909.00++ Per Table Chinese

"CHERISH YOU ALWAYS" & "FOREVER YOURS"

Your wedding journey includes the following:

The Bridal Party

- ♥ Choice of an exquisite Chinese menu specially prepared for your distinguished guests
- ♥ Free flow of soft drink and Chinese tea during dinner for up to 4 hours
- ♥ A special invitation to a dining experience for eight (8) guests of your choice based on your confirmed menu (minimum 30 tables)
- ♥ A special treat for a table of 8 persons at a special discount of 50% based on your confirmed menu (minimum 10 tables)

Enjoy the Little Things

- ♥ One (1) 22.7-litre complimentary barrel of beer for weekday packages (min 10 tables)
- ♥ Free flow of beer for weekend packages
- ♥ 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
- ♥ A luxurious bridal suite (Grand Ballroom) / bridal room (Function room) for one (1) night with welcome amenities
- ♥ Breakfast following your wedding celebrations the next morning
- ♥ An intricate designed model tier wedding cake on display
- ♥ An exclusive bottle of wine 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 Cute & 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 30 tables)
- ♥ Taxi and Limousine booking service are readily available from our Hotel Reception

MENU CHOICES "CHERISH YOU ALWAYS"

**CHERISH YOU ALWAYS
CHINESE MENU BH-I**

花月佳期大拼盘

(春卷, 咸蛋鱼皮, 烟熏鹅片, 泰式海蜇, 鸡肉腐皮宝)

Ban Heng Five Kind of Cold Dish Combination

(Spring Roll, Salted Egg Fish Skin, Smoked Goose Meat, Thai Jellyfish, Beancurd Roll stuffed with Chicken)

海参鸡丝鱼鳔羹

Braised Fish Maw Soup with Sea Cucumber & Shredded Chicken

港蒸金目鲈

Steamed Seabass Fish with Superior Soya Sauce in Hong Kong Style

芥末虾球拼麦片虾球

Fried Prawn with Wasabi Mayo & Fried Prawn with Cereals

秘制京烤骨配馒头

Braised Spare Ribs with Tangy Sauce served with Buns

潮州四宝素菜

Braised Teochew Cabbage with Four Treasure in Teochew Style

腊味荷叶饭

Steamed Rice with Preserved Meat wrapped in Lotus Leaf

奇异果籽海底椰香茅冻

Refreshing Lemongrass Jelly served with Sea Coconut & Fruit Cocktail

\$809.00++ Per Table of 8 Persons

\$898.00++ Per Table of 10 Persons (02 VIP tables)

Setup in round tables of 8 Persons in compliance with Covid-19 Safe Measurement Practices

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

**CHERISH YOU ALWAYS
CHINESE MENU BH-II**

龙虾五彩拼盘

(沙律龙虾, 春卷, 咸蛋鱼皮, 烟熏鹅片, 泰式海蜇)

Lobster Five Kind of Cold Dish Combination

(Lobster Salad, Spring Roll, Salted Egg Fish Skin, Smoked Goose Meat, Thai Jelly Fish)

干贝蟹肉蛋花翅

Braised Shark's Fin with Crabmeat, Conpoy & Egg White

潮州蒸金目鲈

Steamed Seabass Fish in Teochew Style

脆皮芝麻烧鸡

Crispy Roasted Chicken with Sesame

芥末大虾球

Fried Prawns with Special Wasabi Mayo Sauce

海参鱼鳔扣菠菜

Braised Sea Cucumber with Fish Maw & Spinach

三丝伊府面

Braised Ee-Fu Noodle with Bean Sprout & Assorted Mushrooms

杨枝甘露

Cream of Mango with QQ Balls

\$829.00++ Per Table of 8 Persons
\$918.00++ Per Table of 10 Persons (02 VIP tables)

Setup in round tables of 8 Persons in compliance with Covid-19 Safe Measurement Practices

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**CHERISH YOU ALWAYS
CHINESE MENU BH-III**

龙虾五彩拼盘
(沙律龙虾, 春卷, 咸蛋鱼皮, 烟熏鹅片, 泰式海蜇)
Lobster Five Kind of Cold Dish Combination
(*Lobster Salad, Spring Roll, Salted Egg Fish Skin, Smoked Goose Meat, Thai Jelly Fish*)

红烧四宝翅
Braised Shark's Fin Soup with Four Treasures

港蒸龙虎斑鱼
Steamed Sea Garoupa with Superior Soya Sauce in Hong Kong Style

芥末虾球拼麦片虾球
Fried Prawn with Wasabi Mayo & Fried Prawn with Cereals

脆皮芝麻烧鸡
Crispy Roasted Chicken with Sesame

香菇西兰花
Braised Chinese Mushroom with Broccoli

双菇银芽伊府面
Braised Ee-Fu Noodle with Bean Sprout & Assorted Mushrooms

椰汁芋泥
Sweetened Yam Paste Ginkgo Nuts & Coconut Milk

\$849.00++ Per Table of 8 Persons
\$938.00++ Per Table of 10 Persons (02 VIP tables)

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

**CHERISH YOU ALWAYS
CHINESE MENU FF-I**

花月佳期喜盘

(烟熏鸭鸡五香, 芋头卷, 桂花蛋, 沙律虾, 石榴炸香鸡)

Orchid Celebration Cold Dish Combination

(Sliced Smoke Duck, Yam Roll, Egg Fu Yong, Fresh Prawn Salad, Deep Fried Pomegranate Chicken)

红烧鱼漂蟹肉羹

Braised Fish Maw Soup with Crab meat

港蒸/油浸石斑鱼

Steamed/ Deep Fried Garouper with Superior Sauce

麦片香炸虾球

Cereal Prawns with Curry Leave

白灵菠菜杞子

Braised Bailing Mushrooms and Spinach with Wolfberries

明炉蒜味吊烧鸡

Roasted Chicken with Crispy Minced Garlic

干烧天王伊面

Stewed Ee Fu Noodles with Yellow Chives and Mushrooms

杨枝甘露

Chilled Mango with Pomelo and Sago

\$809.00++ Per Table of 8 Persons

\$898.00++ Per Table of 10 Persons (02 VIP tables)

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**CHERISH YOU ALWAYS
CHINESE MENU FF-II**

翡翠喜宴拼盘

(石榴炸鸡, 烟熏鸭, 鸡肉五香卷, 桂花蛋, 蒜蓉白肉)

Jade Celebration Cold Dish Combination

(Deep Fried Pomegranate Chicken, Sliced Smoked Duck, Chicken Ngoh Hiang, Egg Fu Yong,
Sliced Pork with Garlic)

鱼漂鲍丝鲜菇羹

Braised Fish Maw Soup with Shredded Abalone and Mushroom

港蒸/油浸石斑鱼

Steamed/ Deep Fried Garoupa with Superior Sauce

麦片香炸虾球

Cereal Prawns with Curry Leave

白灵菠菜杞子

Braised Bailing Mushrooms and Spinach with Wolfberries

明炉芝麻吊烧鸡

Roasted Chicken with Sesame Seed

干烧天王伊面

Stewed Ee Fu Noodles with Yellow Chives and Mushrooms

奶香莲子红豆沙

Cream Red Bean with Lotus Seeds

\$829.00++ Per Table of 8 Persons
\$918++ Per Table of 10 Persons (02 VIP tables)

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**CHERISH YOU ALWAYS
CHINESE MENU FF-III**

特式五拼盘

(蒜蓉白猪肉, 沙律虾, 醉鸡, 石榴炸香鸡, 春卷)

Five Combination Cold Dish Delight "Pearl Celebration"

(Sliced Pork with Garlic, Fresh Prawn Salad, Drunken Chicken, Deep Fried Pomegranate Chicken,
Fried Spring Roll)

鱼漂蟹肉鲜菇羹

Braised Fish Maw Soup with Crab meat and Mushrooms

港蒸/油浸顺壳鱼

Steamed/ Deep Fried Soon Hock with Superior Sauce

麦片香炸虾球

Cereal Prawns with Curry Leave

白灵菠菜杞子

Braised Bailing Mushrooms and Spinach with Wolfberries

明炉蒜味吊烧鸡

Roasted Chicken with Crispy Minced Garlic

飘香荷叶饭

Fried Fragrant Rice Wrapped in Lotus Leaves

甜甜蜜蜜

Puree of Pumpkin & Yam with Gingko Nuts

\$849.00++ Per Table of 8 Persons
\$938++ Per Table of 10 Persons (02 VIP tables)

Setup in round tables of 8 Persons in compliance with Covid-19 Safe Measurement Practices

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

**FOREVER YOURS
CHINESE MENU BH-I**

龙虾五彩拼盘

(沙律龙虾, 春卷, 咸蛋鱼皮, 烟熏鹅片, 泰式海蜇)

Lobster Five Kind of Cold Dish Combination

(Lobster Salad, Spring Roll, Salted Egg Fish Skin, Smoked Goose Meat, Thai Jelly Fish)

干贝蟹肉蛋花翅

Braised Shark's Fin with Crabmeat, Conpoy & Egg White

潮州蒸金目鲈

Steamed Seabass Fish in Teochew Style

脆皮芝麻烧鸡

Crispy Roasted Chicken with Sesame

芥末大虾球

Fried Prawns with Special Wasabi Mayo Sauce

海参鱼鳔扣菠菜

Braised Sea Cucumber with Fish Maw & Spinach

三丝伊府面

Braised Ee-Fu Noodle with Bean Sprout & Assorted Mushrooms

杨枝甘露

Cream of Mango with QQ Balls

\$909.00++ Per Table of 8 Persons
\$1,008.00++ Per Table of 10 Persons (02 VIP tables)

Setup in round tables of 8 Persons in compliance with Covid-19 Safe Measurement Practices

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**FOREVER YOURS
CHINESE MENU BH-II**

花月佳期大拼盘

(春卷, 咸蛋脆鱼皮, 烟熏鹅片, 泰式海蜇, 鸡肉腐皮宝)

Ban Heng Five Kind of Cold Dish Combination

(Spring Roll, Salted Egg Fish Skin, Smoked Goose Meat, Thai Jellyfish, Beancurd Roll stuffed with Chicken)

红烧四宝翅

Braised Shark's Fin Soup with Four Treasures

港蒸龙虎斑鱼

Steamed Sea Garoupa with Superior Soya Sauce in Hong Kong Style

芥末虾球拼麦片虾球

Fried Prawn with Wasabi Mayo & Fried Prawn with Cereals

脆皮芝麻烧鸡

Crispy Roasted Chicken with Sesame

潮州四宝素菜

Braised Teochew Cabbage with Four Treasure in Teochew Style

双菇银芽伊府面

Braised Ee-Fu Noodle with Bean Sprout & Assorted Mushrooms

杨枝甘露

Cream of Mango with QQ Balls

\$969.00++ Per Table of 8 Persons
\$1,068.00++ Per Table of 10 Persons (02 VIP tables)

Setup in round tables of 8 Persons in compliance with Covid-19 Safe Measurement Practices

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**FOREVER YOURS
CHINESE MENU BH-III**

特式五彩拼盘

(沙律虾, 春卷, 咸蛋鱼皮, 烟熏鹅片, 炸龙虾球)

Fried Lobster Ball Five Kind of Cold Dish Combination

(Salad Prawn, Spring Roll, Salted Egg Fish Skin, Smoked Goose Meat, Deep-fried Lobster Ball)

干贝蟹肉鱼翅

Braised Shark's Fin Soup with Conpoy & Crabmeat

港蒸笋壳鱼

Steamed Soon Hock Fish with Superior Soya Sauce in Hong Kong Style

黄金大虾球

Crispy-Fried De-Shellied King Prawns with Salted Egg Yolk

芋头扣肉包

Braised Pork Belly & Yam served with Steamed Butterfly Bun

原粒十头鲍鱼菠菜

Braised 10-Headed Abalone with Seasonal Vegetables

飘香腊味荷叶饭

Steamed Rice with Preserved Meat wrapped in Lotus Leaf

金瓜福果芋泥

Sweetened Mashed Taro with Gingko Nuts & Pumpkin

\$1,009.00++ Per Table of 8 Persons
\$1,108.00++ Per Table of 10 Persons (02 VIP tables)

Setup in round tables of 8 Persons in compliance with Covid-19 Safe Measurement Practices

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MENU CHOICES FOREVER YOURS™

**FOREVER YOURS PACKAGE
(WEEKEND)
CHINESE DINNER MENU FF-I**

花月佳期喜盘

(沙律虾, 石榴炸香鸡, 鸡五香, 蒜蓉白猪肉, 迷你八爪鱼)

Orchid Celebration Cold Dish Combination

(Fresh Prawn Salad, Deep Fried Pomegranate Chicken, Chicken Ngoh Hiang, Sliced Pork with Garlic, Marinated Octopus)

红烧鱼漂蟹肉羹

Braised Fish Maw Soup with Crab meat

港蒸/油浸石斑鱼

Deep Fried / Steamed Garouper Fish with Superior Sauce

麦片香炸虾球

Cereal Prawns with Curry Leave

白灵菇西兰花杞子

Braised Bailing Mushrooms and Broccoli with Wolfberries

明炉蒜味吊烧鸡

Roasted Chicken with Crispy Minced Garlic

干烧天王伊面

Stewed Ee Fu Noodles with Yellow Chives and Mushrooms

杨枝甘露

Chilled Mango with Pomelo and Sago

\$909.00++ Per Table of 8 Persons
\$1,008.00++ Per Table of 10 Persons (02 VIP tables)

Setup in round tables of 8 Persons in compliance with Covid-19 Safe Measurement Practices

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**FOREVER YOURS PACKAGE
(WEEKEND)
CHINESE DINNER MENU FF-II**

翡翠喜宴拼盘

(醉鸡卷, 迷你八爪鱼, 海鲜卷, 桂花蛋, 蒜蓉白猪肉)

Jade Celebration Cold Dish Combination

(Drunken Chicken, Marinated Octopus, Deep Fried Seafood Roll, Egg Fu Yong, Sliced Pork with Garlic)

鱼漂鲍丝鲜菇羹

Braised Fish Maw Soup with Shredded Abalone and Mushrooms

港蒸/油浸顺壳鱼

Steamed/ Deep Fried Soon Hock with Superior Sauce

麦片香炸虾球

Cereal Prawns with Curry Leave

白灵菇西兰花杞子

Braised Bailing Mushrooms and Broccoli with Wolfberries

脆皮烧鸭

Crispy Roast Duck

飘香荷叶饭

Fried Fragrant Rice Wrapped in Lotus Leaves

福果芋泥

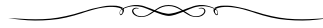
Sweetened Mashed Taro with Gingko Nuts

\$969.00++ Per Table of 8 Persons
\$1,068.00++ Per Table of 10 Persons (02 VIP tables)

Setup in round tables of 8 Persons in compliance with Covid-19 Safe Measurement Practices

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**FOREVER YOURS PACKAGE
(WEEKEND)
CHINESE DINNER MENU FF-III**



大喜拼盘

(沙律虾, 迷你八爪鱼, 海鲜卷, 金钱鸡肉干, 醉鸡卷)

Combination Deluxe

(Fresh Prawn Salad, Marinated Octopus, Deep Fried Seafood Roll, Barbecue Chicken Coin, Drunken Chicken)

鱼漂鲍丝蟹肉羹

Braised Fish Maw Soup with Shredded Abalone and Crabmeat

港蒸石斑鱼

Steamed Sea Garouper with Superior Sauce

芥末美乃滋虾球

Deep Fried Prawns with Cream of Wasabi

海参鲜菇菠菜

Braised Sea Cucumber with Mushroom and Spinach

明炉蒜味吊烧鸡

Roasted Chicken with Crispy Minced Garlic

干烧天王伊面

Stewed Ee Fu Noodles with Yellow Chives and Mushrooms

奶香莲子红豆沙

Cream Red Bean with Lotus Seeds

\$1,009.00++ Per Table of 8 Persons

\$1,108.00++ Per Table of 10 Persons (02 VIP tables)

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WESTERN MENU

(Catered by OCC Banquet Kitchen)

APPETIZER

Tuna & Onion in Tartlets,
Crabmeat with Mayo "Bouchess"
and
Chicken with Corn Salad

SOUP

Roasted Wild Mushroom Soup
Soft Rolls and Butter

MAIN COURSE

Oven Seared Boneless Chicken Leg
Sautéed Garden Young Vegetables
Thyme Potato Wedges

OR

Pan Fried Fillet Red Snapper
Sautéed Garden Young Vegetables
Thyme Potato Wedges

DESSERT

Chocolate Cake
Coffee / Tea

\$83.00++ per person

Setup in round tables of 8 Persons in compliance with Covid-19 Safe Measurement Practices

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MALAY SET MENU

(Catered by Royal Palm)

SALAD

Gado Gado

*(Cabbage, Potato & Fried Tempe
Indonesian Style of Blanched Boiled Long Beans)*

SOUP

Soto Ayam with Condiments

(Indonesian Clear Chicken Soup)

HOT DISHES

Vegetables Dalcha

(Mixed Vegetables with Lentils cooked in Indian Spices)

Ayam Masak Merah

(Chicken cooked in Spicy Tomato Sauce)

Beef Rendang

(Slow cooked Beef Cubes in Coconut Milk & Local Spices Indonesian Style)

Sweet & Sour Fish

(Fish with Homemade Sweet & Sour Sauce)

Nasi Minyak

(Flavoured Basmati Rice with Spices & Ghee)

DESSERT

Mango Pudding

(Milk mixed with Mango Puree)

Coffee / Tea

\$809.00++ (weekday & weekend lunch/weekday dinner) per table of 8 persons

\$898.00++ Per Table of 10 Persons (02 VIP tables)

\$909.00++ (weekend dinner) per table of 8 persons

\$1,108.00++ Per Table of 10 Persons (02 VIP tables)

Setup in round tables of 8 Persons in Compliance with Covid-19 Safe Measurement Practices

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INDIAN SET MENU

(Catered by Gayatri)

APPETIZER

Mini Vegetarian Samosa
Chicken Tikka
Mint & Chilli Sauce

MAIN COURSE

Biryani Rice
Vegetarian Dalcha
Cucumber Pineapple Achar
Butter Naan
Mutton Mysore
Chicken Masala
Fish Varuval
Prawn Sambal
Bindi Fry
Pappadam

DESSERT

(please select one item)

Gulab Jamun
Honeydew Sago
Pulut Hitam
Caramel Custard
Fresh Cut Fruits

Coffee /Tea

\$809.00++ (weekday & weekend lunch/weekday dinner) per table of 8 persons

\$898.00++ Per Table of 10 Persons (02 VIP tables)

\$909.00++ (weekend dinner) per table of 8 persons

\$1,108.00++ Per Table of 10 Persons (02 VIP tables)

Setup in round tables of 8 Persons in Compliance with Covid-19 Safe Measurement Practices

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-----OCC FACILITIES @ A GLANCE-----

- Award-winning 27-hole golf courses
- 160-bay Driving Range with automated tee-up system
- Orchid Lodge with 75 hotel rooms
- Pillar-less Grand Ballroom (for max 1,500 pax) and meeting venues
- 8 F&B outlets serving Western, Local, Chinese, Indian and Japanese cuisines
- Gymnasium
- Lifestyle Studio
- Tennis courts
- 3 swimming pools
- Jackpot & Mahjong rooms
- Karaoke rooms
- 36-lane bowling alley
- Supermarket

GETTING HERE:



If you are driving, you may take one of the following recommended routes to arrive at Orchid Country Club:

From City:

- Via CTE
 - SLE and exit at Lentor Avenue
 - Right turn at Yishun Avenue 1
 - Orchid Country Club

Alternatively:

- Via CTE
 - SLE and exit at Upper Thomson Road
 - Right turn to Upper Thomson Road
 - Sembawang Road
 - Right turn to Yishun Avenue 1
 - Orchid Country Club

Alternatively:

- Via CTE
 - SLE and exit at Mandai Road
 - Left turn to Mandai Road
 - Mandai Avenue
 - Yishun Avenue 1
 - Orchid Country Club

From North:

- Via Yishun Avenue 2
 - Left turn Yishun Avenue 1
 - Orchid Club Road

Alternatively:

- Via BKE
 - SLE and exit at Mandai Avenue
 - Yishun Avenue 1
 - Orchid Club Road

From Seletar Aerospace Drive:

- Right turn to Seletar West Link
 - Left turn to Yishun Avenue 1
 - Slight left at Yishun Avenue 1
 - Left turn to Orchid Club Road



By Public Transport

Free shuttle bus available from Yishun MRT Station daily.

For detailed schedule, please refer to www.orchidclub.com