

THE IDEAL VENUE WHERE BUSINESS MEETS PLEASURE



Whether for business or pleasure, for an hour or a day, Orchid Country Club is the idyllic place to escape the chaos.

More than a golf and country club, we offer a venue for corporate functions and meetings. Overlooking the lush rolling golf course and enchanting placid waterways, the natural surroundings provide the ideal ambience for clear minds and fruitful agendas.

SOCIAL MENUS 2024

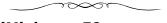
Buffet Lunch Menu A Buffet Lunch Menu B	Min 50 F	0.000	\$63++ Per Person \$68++ Per Person
Buffet Dinner Menu A	Min 50 Persons		\$73++ Per Person
Buffet Dinner Menu B	Min 50 Persons		\$78++ Per Person
Chinese Lunch/Dinner Menu A	Min 5 Tables		\$780++ Per Table
Chinese Lunch/Dinner Menu B	Min 5 Tables		\$830++ Per Table
Cocktail Reception Menu A	Min 50 Persons		\$58++ Per Person
Cocktail Reception Menu B	Min 50 Persons		\$63++ Per Person
International Buffet Menu (Lunch/Dinner)		Min 50 Persons	\$78++ Per Person
Malay Buffet Menu (Lunch/Dinner)		Min 50 Persons	\$78++ Per Person
Indian Buffet Menu (Lunch/Dinner)		Min 50 Persons	\$78++ Per Person

All above menus are inclusive free flow of soft drinks for 4 hours



CHOICE OF BUFFET LUNCH MENUS

BUFFET LUNCH MENU A



(Minimum 50 persons)

APPETIZERS

Potato Waldorf Salad with Apple, Celery and Potato Roasted Pumpkin Salad with Cucumber, Tomato and Balsamic Dressing

GARDEN SALAD WITH CONDIMENTS

Garbanzo Bean/Corn Kennel/Cucumber/Kidney Beans

SALAD DRESSING

Italian Dressing/Thousand Island

SOUP

Cream of Cauliflower with Garlic Crouton

HOT DISHES

Kam Heong Chicken with Curry leaves and Bird Eye Chilli
Fried Fish tossed with Salted Egg Sauce
Braised Nonya Chap Chye
Ngoh Hiang server with Sweet Chilli Sauce
Fried Popcorn Chicken
Oriental Fried Rice

DESSERTS

Chilled Sea Coconut with Longan and Aloe Vera

Tropical Fruits Platter

Coffee & Tea

\$63.00 ++ Per Person



CHOICE OF BUFFET LUNCH MENUS

BUFFET LUNCH MENU B



APPETIZERS

German Pasta & Smoked Chicken with Sesame Soy
'Thai Style' Glass Noodles

GARDEN SALAD WITH CONDIMENTS

Garbanzo Bean/Corn Kennel/Cucumber/Kidney Beans

SALAD DRESSING

Italian Dressing/Thousand Island

SOUP

Wild Mushroom Soup Soft Rolls & Butter

HOT DISHES

Sweet & Sour Fish with Capsicum and Pineapple
Braised Beancurd with Broccoli and Assorted Mushroom
Ayam Masak Merah with Capsicums
Potato Croquette server with Thai Chilli Sauce
Crispy Prawn tossed with Oat Cereal
Malay Style Nasi Goreng

DESSERTS

Assorted Mini Pastries Tropical Fruits Platter

Coffee & Tea



CHOICE OF BUFFET DINNER MENUS

BUFFET DINNER MENU A

(Minimum 50 persons)

APPETIZERS

Potato Waldorf Salad with Apple, Celery and Potato Roasted Pumpkin Salad with Cucumber, Tomato and Balsamic Dressing

GARDEN SALAD WITH CONDIMENTS

Garbanzo Bean/Corn Kennel/Cucumber/Kidney Beans

SALAD DRESSING

Italian Dressing/Thousand Island

SOUP

Cream of Cauliflower with Garlic Crouton

HOT DISHES

Kam Heong Chicken with Curry leaves and Bird Eye Chilli
Fried Fish tossed with Salted Egg Sauce
Braised Nonya Chap Chye
Ngoh Hiang server with Sweet Chilli Sauce
Fried Popcorn Chicken
Oriental Fried Rice

DESSERTS

Chilled Sea Coconut with Longan and Aloe Vera

Tropical Fruits Platter

Coffee & Tea



CHOICE OF BUFFET DINNER MENUS

BUFFET DINNER MENU B

(Minimum 50 persons)

APPETIZERS

German Pasta & Smoked Chicken with Sesame Soy
'Thai Style' Glass Noodles

GARDEN SALAD WITH CONDIMENTS

Garbanzo Bean/Corn Kennel/Cucumber/Kidney Beans

SALAD DRESSING

Italian Dressing/Thousand Island

SOUP

Wild Mushroom Soup Soft Rolls & Butter

HOT DISHES

Sweet & Sour Fish with Capsicum and Pineapple
Braised Beancurd with Broccoli and Assorted Mushroom
Ayam Masak Merah with Capsicums
Potato Croquette server with Thai Chilli Sauce
Crispy Prawn tossed with Oat Cereal
Malay Style Nasi Goreng

DESSERTS

Assorted Mini Pastries Tropical Fruits Platter

Coffee & Tea



CHOICE OF CHINESE DINNER MENUS

CHINESE SET DINNER MENU A

(Minimum 5 Tables)

胡姬五谷丰登拼盘

(鲜虾沙律,酸辣海蜇丝,麻酱熏鸭片,越南炸芋卷,烧鸡肉干)

Orchid Deluxe Combination Platter

(Prawn Fruit Salad, Hot & Sour Jelly Fish, Smoked Duck Goma Dressing, Vietnamese Yam Roll, Honey-baked Chicken Char Siew)

蟹肉鱼鳔双宝羹

Thick Soup of Fish Maw with Crabmeat & Double Treasures

金蒜港式蒸金目鲈

Steamed Sea Bass in Hong Kong Style, topped with Golden Garlic, served with Fine Soy Sauce

麦香奶油老虎虾

Crispy Cereal Prawns with Butter & Curry Leaf

当红炸子鸡

Crispy Roasted Spring Chicken

干贝扒双菇菠菜

Braised Dual Mushroom with Spinach in Dried Scallop Sauce

鲜菇韭黄焖伊面

Ee-Fu Noodles with Yellow Chive

冻龙眼雪耳莲子炖桃胶

Refreshing Wild White Fungus with dried Longan, Lotus Seeds & Peach Rasin

Chinese Tea

\$780++ Per Table of 10 Persons



CHOICE OF CHINESE DINNER MENUS

CHINESE SET DINNER MENU B

(Minimum 5 Tables)

胡姬五谷丰登拼盘

(鲜虾沙律, 泰式熏鸭片, 日本墨鱼仔, 传统手工虾枣,炭烧鸡肉干)

Orchid Deluxe Combination Platter

(Prawn Fruit Salad, Thai Sauce Smoke Duck, Japanese Mini Octopus, Prawn Dates, Char-grilled Chicken Bak Kwa)

干贝蟹肉鱼肚羹

Thick Soup of Fish Maw with Crab meat & Sun-dried Scallop

港式蒸老虎斑

Steamed Tiger Grouper with Fine Soy Sauce, Hong Kong Style

甘香酱爆碧绿带子

Sautéed Canadian Scallops with Celery & Capsicum in Homemade Gan Xiang Sauce

药膳帝皇鸡

Signature Herbal Chicken

碧绿蚝皇鲍鱼仔冬菇

Baby Abalone with Oriental Mushroom with Brown Sauce & Seasonal Vegetables

银鱼仔扬州炒饭

Yang Chow Fried Rice topped with Silver Bait

杨枝甘露

Refreshing Mango Puree with Pomelo Sago

Chinese Tea

\$830++ Per Table of 10 Persons



CHOICE OF COCKTAIL RECEPTION MENUS

COCKTAIL MENU A



SNACK & APPETIZERS

Egg Mimosa with Truffles Oil

Egg Mayo/Chives

Golden Takoyaki

Takoyaki/Mayo/Scallions/Sesame Seeds

HOT DISHES

Steamed Chicken Siew Mai

Chili Sauce

Fried Ngoh Hiang

Crispy Shrimp Wonton

Thai Chili Sauce

Tom Tam Fried Rice

Baby Shrimp/Mixed Vegetable/Eggs/Pineapple Chunky/Coriander

DESSERTS

Mini Swiss Roll Mini Cream Puff Marble Cake

Coffee & Tea



CHOICE OF COCKTAIL RECEPTION MENUS

COCKTAIL MENU B

 \sim (Minimum 50 persons)

SNACK & APPETIZERS

Tuna Remoulade Sandwich Tuna/Mayo/Chopped Onion Turkey Ham & Cheese Sandwich Slice Turkey Ham/Cheddar Cheese/Butter

HOT DISHES

Fried Chicken Drumlet Thai Chili Sauce Steamed Shrimp Dumpling Chili Sauce Mini Cheese Sausage Onion Brown Sauce Deep Fried Fish Finger Tatar Lime Mayo Seafood Fried Rice

Daybreaks Eggs/Baby Shrimp/Surimi Mixed Vegetable/Spring Onion

DESSERTS

Tropical Fruits Platter Mini Swiss Roll Banana Muffin

Coffee & Tea

\$63.00 ++ Per Person



INTERNATIONAL BUFFET MENU - Minimum 50 Persons (Royal Palm)

BUFFET LUNCH/DINNER MENU



APPETIZER & SALAD

Tahi Seafood Salad Poached Fresh Seafood with Vermicelli Mixed with Thai Spicy Sauce

Spiral Pasta with Smoked Chicken & Sundried Tomatoes Italian Style Pasta Salad with Smoked Chicken Chunks & Tomatoes

SOUP

Cream of Mushroom Soup

Pureed Mushroom Soup with Cream

MAIN DISHES

Seafood Fried Rice Stir Fried Thai Rice with Seafood

Stir Fried Mixed Vegetables Chef Choice Mixed Vegetables Stir Fried with Seasoning

Grilled Honey Mustard Chicken
Honey Mustard Flavored Chicken Grilled to Perfection

Black Pepper Prawn
Sauteed Prawn with Fiery Black Pepper

Dory Fish with Almond Butter Sauce
Pan Fry Seasoned Dory & Top with Almond Butter Sauce

DESSERT

Assorted Pastries
Mixed of Red Velvet, Brownie & Cheesecake

Fresh Fruits
Mixed of Watermelon, Honeydew & Pineapple Slices



MALAY BUFFET MENU - Minimum 50 Persons (Royal Palm)

BUFFET LUNCH/DINNER MENU



APPETIZER & SALAD

Gado Gado Indonesian Style of Blanched Boiled Long Beans, Cabbage, Egg & Fried Tempe & Tofu served with Peanut Sauce

Malay Achar
Vinegared Cut Cucumber & Carrot Mixed with Local Spices

MAIN DISHES

Nasi Minyak Flavored Basmati Rice with Spices & Ghee

Vegetable Dalcha Slow Cooked Lentils with Vegetables

Ayam Masak Merah Chicken Cooked In Spicy Tomato Sauce

Beef Rendang
Slow Cooked Beef Cubes In Coconut Milk & Local Spices Indonesian Style

Sambal Prawn
Sauteed Fresh Prawn Cooked in Fresh Chili Paste

Ikan 3 Rasa
Deep Fried Fillet of Fish with Homemade Sweet, Sour & Spicy Sauce

DESSERT

Assorted Malay Kueh *Chef Selection*
3 Types of Homemade Malay Dessert Delicacies

Bubur Pulut Hitam Black Glutinous Rice served with Coconut Milk



INDIAN BUFFET MENU - Minimum 50 Persons (Royal Palm)

BUFFET LUNCH/DINNER MENU



APPETIZER & SALAD

Punjabi Samosa with Mint Sauce Crispy Indian Puff Stuffed with Savored Potatoes & Green Peas

SALADS & CONDIMENTS

Garden Salad, Mixed Raita & Achar

MAIN DISHES

Briyani Rice Basmati Rice Cooked with Indian Spices

Yellow Dal Tadka Yellow Lentils Cooked in Mild Indian Spices for Flavor

Black Pepper Chicken Chicken Pieces Marinated in Indian Spices & Cooked with Chopped Onions, Black Peppers & Curry Leaf

Chicken Tikka
Tandoor Cooked Boneless Chicken with Indian Spices

Mutton Masala Delicious Indian Curried Dish of Soft Tender Chunks of Meat in Spicy Onion Tomato Gravy

> Chili Fish Sauteed Dory Fish Fillet Cooked in Fresh Chili Paste

DESSERT

Gulab Jamun A Milk-Solid-Based Sweet

Fresh Fruits
Mixed of Watermelon, Honeydew & Pineapple Slices



- ❖Award-winning 27-hole golf courses
- ❖160-bay Driving Range with automated teeup 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

GETTING HERE

