# CNY Banquet Packages

Usher in the year of the Dragon at Orchid Country Club with exquisite Chinese New Year delights.

Let the God of Fortune unlock and bring boundless prosperity to your event!

EUNCH \$1,018++

DINNER \$1,088++

Event to be held within 1 Jan 2024 to 25 Feb 2024. Minimum number of tables or persons required. Complimentary One Night Deluxe Room stay with minimum booking of 20 tables. Complimentary God of Fortune appearance with minimum booking of 50 tables. T&Cs apply.





## **Emerald Suite**

78ft x 37ft x 10ft

Overlooking the golf course and Lower Seletar Reservoir, the Emerald suite is an ideal event venue for an intimate, yet elegant event.

Minimum 10 tables Maximum 20 tables

## Sapphire Suite

71ft x 80ft x 8ft

This elegant suite with full glass windows offers a breathtaking view of lush greenery and waterways, adding its own unique elegance-within-a-resort flavour to your event.

Minimum 20 tables Maximum 28 tables





## **Grand Ballroom**

105ft x 156ft x 22ft

Orchid Country Club's pride and joy – our gorgeous marble-floored Grand Ballroom is an awe-inspiring event venue that will lend an air of grandeur to any event.

Minimum 30 tables Maximum 120 tables

## Package includes

#### **EXQUISITE CUISINE**

 Choice of an exquisite Lunar New Year menus specially prepared for your distinguished guests (choice of Muslim and Vegetarian menus are available upon request)

#### REFRESHING BEVERAGES

- Free flow of soft drink and Chinese tea
- One (1) 22.7litre complimentary barrel of beer for minimum booking of 20 tables
- No corkage charge for duty paid wine, hard liquor and champagne brought in
- Exclusive discount for beer and wines purchased from the Club

#### TABLE DECORATION

• Fresh floral centerpieces for two (2) VIP tables

#### THOUGHTFUL GESTURES

- Food tasting based on the choice of your selected menu at 50% discount if required (for minimum bookings of 20 tables)
- Complimentary Food Tasting based on the choice of your selected menu for 1 table of 10 persons (for minimum bookings of 30 tables)
- Complimentary parking available for all your distinguished guests who drives
- Complimentary One Night Deluxe Room stay with minimum booking of 20 tables
- Complimentary God of Fortune appearance with minimum booking of 50 tables
- Free shuttle bus to and from Yishun MRT Station at 20 minutes interval for the convenience of your guest's arrival and departure experience

### Add-ons

22.7-litre Barrel Beer \$645++ Per Barrel

10% discount for minimum purchase of 3 barrels

**House Wine** \$38++ Per Bottle

10% discount for minimum purchase of 24 bottles



## Lunar New Year Halal Menu I

#### 珠光宝气显富贵

传统七彩鸿运鲍鱼捞生 Prosperity Abalone Yu Sheng

#### 四海同心财源进

红烧野菌海味鱼鳔羹

Thick Soup of Fish Maw with Sea Treasure & Wild Mushroom

#### 喜哈欢笑聚一堂

白灼美人虾

Poached Prawns served with Scallion-Soy Sauce

#### 风调雨顺有一春

港式清蒸活龙虎斑

Steamed Tiger Grouper served with Fine Soy Sauce in Hong Kong Style

#### 飞雁临门报新春

人参帝皇鸡

Steamed Farmed Chicken with Chinese Ginseng & Herbs

#### 福禄金钱滚滚来

发菜碧緑鲍鱼仔扣冬菇

Braised Baby Abalone with Chinese Mushroom & Sea Moss

#### 长寿延年乐消遥

鲍汁瑶柱焖伊面

E-fu Noodles with Sun-dried Scallop and Yellow Chive

## 瑞雪临门庆丰年

杨枝甘露

Refreshing Mango Cream with Pomelo Sago

LUNCH \$1,018++ DINNER \$1,118++



## Lunar New Year Halal Menu II

#### 珠光宝气显富贵

传统七彩鸿运鲍鱼捞生 Prosperity Abalone Yu Sheng

#### 名成利就扬四海

干贝蟹肉鱼鳔羹

Superior Fish Maw Soup with fresh Crab Meat & Sun-dried Scallop

#### 喜跃龙门庆有余

豉油王清蒸野生笋壳 Steamed Wild Soon Hock served with Fine Soy Sauce

#### 喜哈欢笑聚一堂

当归药膳浸生虾

Signature Live Prawns Infused with Dang Gui & Chinese Herbal Consommé

#### 金鸣报喜迎新春

芝麻肉松吊烧鸡

Crispy Roasted Farmed Chicken Served with Sesame Chicken Floss

#### 包罗万有创新兴

发财金鲍冬菇

Stewed Golden Abalone with Oriental Mushroom & Sea Moss in Brown Sauce

#### 金银珠宝拱照影

秋风腊味荷叶饭

Lotus Leaf Jasmine Rice with Chinese Sausage

#### 瑞雪临门庆丰年

莲子红豆沙汤丸

Warm Sweetened Red Bean Cream Infused with Lotus Seeds & Dumplings

LUNCH \$1,088++ DINNER \$1,188++





# Lunar New Year Chinese Menu I

鸿运三文鱼鱼生 Fortune Salmon Yusheng

高汤干贝蟹肉烩鱼翅 Braised Shark's Fin Soup with Shredded Dried Scallops & Crab Meat

港蒸游水龙虎斑 Steamed Live Garoupa with Superior Soya Sauce in Hong Kong Style

> 脆皮芝麻烧鸡伴虾饼 Crispy Roasted Chicken with Cracker

花旗参杞子上汤活虾 Poached Live Prawn with American Ginseng & Wolfberries in Superior Stock

发财螺鲍片扒菠菜 Braised Sliced Jade Abalone with Spinach & Black Moss

飘香腊味荷叶饭 Fried Rice with Chinese Sausage in Lotus Leaf

冰镇桃胶红枣白果清汤 Chilled Double Boiled Peach Gum Red Date & Gingko Nut Sweet Soup

LUNCH \$1,168++ DINNER \$1,238++





# Lunar New Year Chinese Menu II

鸿运双鱼鱼生 Fortune Salmon & Fish Skin Yusheng

高汤干贝蟹肉金菇烩鱼翅 Braised Shark's Fin Soup with Shredded Dried Scallops, Enoki & Crab Meat

港蒸游水笋壳鱼 Steamed Live Soon Hock Fish with Superior Soya Sauce in Hong Kong Style

> 脆皮芝麻烧鸡伴虾饼 Crispy Roasted Chicken with Cracker

圣女果雪梨沙律虾球 Deep Fried De Shell King Prawn with Snow Pear & Cherry Tomato

原粒发财十头鲍鱼菠菜 Braised 10-headed Abalone with Seasonal Vegetables & Black Moss

鲍汁韭皇干烧伊面 Braised Ee-fu Noodles with Chives and Abalone Sauce

椰汁福果芋泥 Sweetened Yam Paste Gingko Nuts with Coconut Milk

LUNCH \$1,298++ DINNER \$1,368++





## Lunar New Year Chinese Menu I

鸿运发财捞生 Fortune Yu Sheng

#### 事事如意

干贝花胶海味羹 Braised Sea Treasure Soup

#### 喜雀迎春

脆皮烧烤菜园鸡 Crispy Roasted Chicken

#### 年年有余

娘惹酱蒸金目鲈 Steamed Sea Bass in Nyonya Style

#### 招财进宝

瑶柱豆根扒菠菜 Braised Bean Gluten with Spinach & Dried Scallop

#### 群龍贺岁

西芹清炒明虾球 Stir Fried De-Shelled Prawn with Celery

> 新年年味腊味饭 Chinese Cured Meat Rice

#### 甜甜蜜蜜过新年

桔汁龙眼爱玉冰 Chilled Ai Yu Jelly with Longan

LUNCH \$1,038++ DINNER \$1,108++





## Lunar New Year Chinese Menu II

迎春接福鲍鱼生 Prosperity Abalone Yu Sheng

御赐珍品聚满堂 干贝花胶海味羹 Braised Sea Treasure Soup

**富甲四方迎新春** 脆皮当归烧肥鸭 Roasted Duck with Angelica Herb

一帆风顺年有余 港式清蒸海斑 Steamed Grouper in Hong Kong Style

春节团聚贺新年 南洋风味虾枣王 Nanyang Handmade Prawn Roll

堆金积玉映富贵 雀巢芦笋炒带子 Stir Fried Scallop with Asparagus

**喜庆迎春乐逍遥** 菌菇干烧伊面 Braised Ee-Fu Noodle with Mushroom

**合家欢乐庆团圆** 红豆沙汤圆 Sweetened Glutinous Rice Ball Red Bean Soup

LUNCH \$1,188++ DINNER \$1,258++

