

SPARKLING DINNER & DANCE PACKAGES

Weekdays Lunch Package Chinese Lunch Buffet Lunch

Weekend Lunch Package Chinese Lunch Buffet Lunch

Weekdays Dinner Package Chinese Dinner Buffet Dinner

Weekend Dinner Package Chinese Dinner Buffet Dinner From \$750++ Per Table From \$75++ Per Person

From \$780++ Per Table From \$78++ Per Person

From \$850++ Per Table From \$85++ Per Person

From \$910++ Per Table From \$91++ Per Person



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

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 15 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



Your package includes

- Choice of an exquisite Chinese menu specially prepared for your distinguished guests (Choice of Indian, Vegetarian and Halal menus are available)
- Free flow of soft drink and Chinese tea
- One (1) 22.7-litre complimentary barrel of beer
- Corkage waiver for one bottle of sealed and duty-paid wine / hard liquor per table, additional bottle chargeable at \$15++ per open bottle
- Complimentary usage of AV system, 2 cordless mics and LCD projector and screen
- Complimentary one-night stay for the organizing committee on the date itself (Dinner Only)
- Complimentary two (2) one-night stay hotel room vouchers as lucky draw prizes for bookings above 30 tables or 300 persons
- Complimentary one (1) night stay hotel room voucher as lucky draw prizes for bookings above 15 tables or 150 persons
- Complimentary food tasting based on the choice of your selected menu
- Complimentary parking available for all your distinguished guests who drives
- Fresh floral centerpieces for reception and 2 VIP tables
- Free shuttle bus to and from Yishun MRT Station at 20 minutes interval for the convenience of your guests' arrival and departure experience
- Golf at special rates available for organizer (subject to availability)
- Preferred room rates at Orchid Lodge are available for your participants
- Taxi and Limousine booking service are readily available from our Hotel Reception at anytime

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





Chinese Lunch Menu I

万兴五福临门大拼盘 (水果沙律明虾・香脆蔬菜春卷・泰式黄瓜拌海蜇・潮州五香虾枣・金钱鸡肉干) Ban Heng Five Kind of Cold Dish Combination (Salad Prawn with Fruit, Crispy Spring Roll, Thai Style Jelly Fish with Cucumber, Teo Chew Prawn Roll, Chicken Bak Kwa)

鸡肉香菇丝鱼鳔羹 Braised Shedder Chicken, Chinese Mushroom & Fish Maw Soup

> 陈年花雕酒白灼活虾 Poach Live Prawn with Chinese Wine

泰式青柠蒸金目鲈 Steam Live Sea Bass with Thai Lime Sauce

辣子梅酱烧鸡 Roasted Crispy Chicken with Spicy Plum Sauce

蚝皇香菇扒菠菜 Braised Chinese Mushroom with Spinach

> 扬州炒饭 Yang Zhou Fried Rice

柠檬蜜桃海底椰仙草 Chilled Lemon Peach Sea Coconut Grass Jelly

\$750.00++ Per Table of 10 Persons (Weekday) \$780.00++ Per Table of 10 Persons (Weekend)





Chinese Lunch Menu II

万兴五福临门大拼盘 (水果沙律明虾・香脆蔬菜春卷・泰式黄瓜拌海蜇・潮州五香虾枣・金钱鸡肉干) Ban Heng Five Kind of Cold Dish Combination (Salad Prawn with Fruit, Crispy Spring Roll, Thai Style Jelly Fish with Cucumber, Teo Chew Prawn Roll, Chicken Bak Kwa)

鸡肉香菇丝鱼鳔羹 Braised Shedder Chicken, Chinese Mushroom & Fish Maw Soup

> 白灼活虾 Poached Live Prawn

泰式油浸金目鲈 Deep Fried Seabass with Thai Sauce

脆皮芝麻烧鸡 Crispy Roasted Chicken with Sesame

螺鲍片香菇扒菠菜 Braised Sliced Jade Abalone with Chinese Mushroom & Spinach

非皇双菇干烧伊面 Braised Ee-Fu Noodles with Chives & Duo Mushrooms

椰汁福果芋泥 Sweetened Mashed Taro with Gingko Nuts & Coconut Milk

\$780.00++ Per Table of 10 Persons (Weekday) \$810.00++ Per Table of 10 Persons (Weekend)





Chinese Dinner Menu I

万兴五福临门大拼盘 (水果沙律明虾・香脆蔬菜春卷・泰式黄瓜拌海蜇・潮州五香虾枣・金钱鸡肉干) Ban Heng Five Kind of Cold Dish Combination (Salad Prawn with Fruit, Crispy Spring Roll, Thai Style Jelly Fish with Cucumber, Teo Chew Prawn Roll, Chicken Bak Kwa)

> 高汤香菇烩鱼鳔 Braised Fish Maw Soup with Shredded Mushroom

> > 陈花雕白灼活虾 Pouch Live Prawn with Chinese Wine

泰式油浸金目鲈 Deep Fried Seabass with Thai Sauce

辣子梅酱烧鸡 Roasted Crispy Chicken with Spicy Plum Sauce

枸杞百灵菇扒菠菜 Braised Bailing Mushroom with Wolfberry and Spinach

韭皇双菇干烧伊面 Braised Ee-Fu Noodles with Chives & Duo Mushrooms

奇异果籽龙眼香茅冻 Refreshing Lemon Grass Jelly served with Longan & Fruit Cocktail

> \$850.00++ Per Table of 10 Persons (Weekday) \$910.00++ Per Table of 10 Persons (Weekend)





Chinese Dinner Menu II

万兴五福临门大拼盘 (水果沙律明虾・香脆蔬菜春卷・泰式黄瓜拌海蜇・潮州五香虾枣・金钱鸡肉干) Ban Heng Five Kind of Cold Dish Combination (Salad Prawn with Fruit, Crispy Spring Roll, Thai Style Jelly Fish with Cucumber, Teo Chew Prawn Roll, Chicken Bak Kwa)

鸡肉香菇丝鱼鳔羹 Braised Shedder Chicken, Chinese Mushroom & Fish Maw Soup

> 避风塘炒活虾 Stir Fried Live Prawn with Garlic & Chili

港式蒸金目鲈 Steam Live Sea Bass with Hong Kong Style

脆皮芝麻烧鸡 Crispy Roasted Chicken with Sesame

螺鲍片香菇扒菠菜 Braised Sliced Jade Abalone with Chinese Mushroom & Spinach

虾粒叉烧炒面线 Wok Fried Vermicelli with Dice BBQ Pork and Dice Prawn

椰汁福果芋泥 Sweetened Mashed Taro with Gingko Nuts & Coconut Milk

\$870.00++ Per Table of 10 Persons (Weekday)
\$930.00++ Per Table of 10 Persons (Weekend)





Chinese Dinner Menu III

万兴五福临门大拼盘

(水果沙律明虾・香脆蔬菜春卷・泰式黄瓜拌海蜇・苹果酱熏鸭片青瓜・金钱鸡肉干)
 Ban Heng Five Kind of Cold Dish Combination
 (Salad Prawn with Fruit, Crispy Spring Roll, Thai Jelly Fish with Cucumber,
 Sliced Smoke Duck with Japanese Cucumber Top Apple Sauce, Chicken Bak Kwa)

高汤干贝蟹肉 烩鱼鳔 Braised Fish Maw Soup with Crabmeat & Dried Scallop

> 奶油麦片活虾 Stir Fried Live Prawn with Cereal

油浸顺壳鱼 Deep Fried Soon Hock Fish with Superior Soya Sauce

脆皮一品烧鸡 Crispy Roasted Chicken with Homemade Special Sauce

十头鲍鱼香菇扒菠菜 Braised 10 Headed Abalone with Chinese Mushroom & Spinach

> 非皇焖伊面 Braised Ee-Fu Noodles with Chives & Mushrooms

椰汁福果芋泥 Sweetened Mashed Taro with Gingko Nuts & Coconut Milk

\$910.00++ Per Table of 10 Persons (Weekday) \$950.00++ Per Table of 10 Persons (Weekend)



Chinese Lunch Halal Menu I

胡姬锦绣五彩拼

 (杂果沙律虾,迷你八爪鱼,自制韩国泡菜,酸辣海蜇海带丝, 蜜汁鸡叉烧,黄金春卷,石榴鸡球,酥炸龙珠球)
 Orchid Hot & Cold Combination Platter
 Please select five (5) items

(Prawn Fruit Salad, Japanese Mini Octopus, Homemade Kimchi, Spicy Jelly Fish, Honey Chicken Char Siew, Crispy Spring Roll, Pomegranate Chicken, Golden-fried Dragon Ball)

> 白灼美人虾 Poached Prawns served with Ginger-soy Sauce

凤丝蟹肉鱼鳔羹 Thick Soup of Fish Maw with Crab meat & shredded Chicken

港式豉油王蒸西曹 Steamed Sea Bass with Soy Sauce & Scallion, Hong Kong Style

泰式酱芒果去骨酥鸡扒 Crispy Boneless Chicken topped with Spicy Thai Mango Dressing

> 碧绿蚝皇扒双菌 Braised dual Mushroom with Green in Brown Sauce

> > 韭黄干烧伊面 Ee-Fu Noodles with Yellow Chive

蜜柠龙眼海底椰 Refreshing Sea Coconut with Longan & Honey Lemon

\$750.00++ Per Table of 10 Persons (Weekday) \$780.00++ Per Table of 10 Persons (Weekend)



Chinese Lunch Halal Menu II

胡姬锦绣五彩拼

 (杂果沙律虾,迷你八爪鱼,自制韩国泡菜,酸辣海蜇海带丝, 蜜汁鸡叉烧,黄金春卷,石榴鸡球,酥炸龙珠球)
 Orchid Hot & Cold Combination Platter
 Please select five (5) items

(Prawn Fruit Salad, Japanese Mini Octopus, Homemade Kimchi, Spicy Jelly Fish, Honey Chicken Char Siew, Crispy Spring Roll, Pomegranate Chicken, Golden-fried Dragon Ball)

> 干贝鲍丝海味羹 Thick Soup of Shredded Abalone with Conpoy & Sea Treasures

金银蒜蒸红鲷 Steamed Live Snapper with minced Garlic & Soy Sauce

朝天椒麦香老虎虾球 Sautéed Tiger Prawns with Oat Cereal & Bird's Eye Chili

脆皮吊烧鸡伴虾饼 Crispy Roasted Chicken served with Cracker

翡翠松菇扒鲍鱼仔 Baby Abalone with Shimeji Mushroom & Greens in Brown Sauce

松子榄菜蟹肉炒饭 Aromatic Fried Rice with Crab Meat & Olive Vegetable, Topped with Pine Nuts

> 香芒杨枝甘露 Chilled Mango Cream with Pomelo Sago

\$780.00++ Per Table of 10 Persons (Weekday) \$810.00++ Per Table of 10 Persons (Weekend)



Buffet Lunch Menu I

SALADS

Chick-Pea with Lemon Dressing & Tomatoes Seasonal Gardens Green Salad Salad of Giant Beans

DRESSING & CONDIMENTS

Thousand Island Dressing, House Dressing, Italian Dressing

SOUP

Cream of Mushroom Soup

HOT SELECTIONS

Fried Chicken with Thai Chili Sauce Herbs Roast Breast of Chicken with Capsicum Coulis & Mango Fried Fish Medallion with Water-Cress Sauce Sambal Egg Otah Otah Braised Cabbage with Black fungus Oriental Fried Rice Fried Sin Chew Bee Hoon

DESSERTS

Tropical & Seasonal Sliced Fruits Mango Pudding Chocolate Eclairs Chilled Grass Jelly Coffee & Tea

\$75.00++ Per Person (Weekday) \$78.00++ Per Person (Weekend)



Buffet Lunch Menu II

SALADS

Seasonal Salad Leaves Tauhu Goreng with Peanut Sauce German Potatoes Salad

DRESSING & CONDIMENTS Thousand Island Dressing, House Dressing, Italian Dressing

> SOUP Cream of Asparagus with Roasted Pine Nuts

HOT SELECTIONS

Roasted Rosemary Chicken with Nature Jus Chicken Curry with Potatoes Sweets & Sour Fish with Pineapple Mushroom Chipolatas with Sautéed Onion & Capsicum Breaded Prawns with Tartar Sauce Prawns Wanton with Thai Chilli Sauce Sauteed Garden Young Vegetables Fragrant Butter Pilaf Rice Fried Mee Goreng

DESSERTS

Tropical & Seasonal Sliced Fruits Cold Cheng Tng Assorted Nyonya Kueh Mini French Pastries Coffee & Tea

\$78.00++ Per Person (Weekday) \$80.00++ Per Person (Weekend)



Chinese Dinner Menu I

胡姬五谷丰登拼盘

请选择五(5)样

(杂果沙律虾,迷你八爪鱼,酸辣海蜇海带丝,自制韩国泡菜,蒜泥白切鸡, 蜜汁鸡叉烧,黄金春卷,蟹肉桂花蛋,脆皮越南芋卷,酥炸龙珠球) Orchid Hot & Cold Combination Platter

Please select five (5) items

(Prawn Fruit Salad, Japanese Mini Octopus, Spicy Jelly Fish, Homemade Kimchi, Poached Chicken topped with Garlic-vinaigrette Dressing, Honey Chicken Char Siew, Crispy Spring Roll, Scramble Egg with fresh Crab Meat & Bean Sprout, Crispy Vietnamese Yam Roll, Golden-fried Dragon Ball)

> 蟹肉鱼鳔双宝羹 Thick Soup of Fried Fish Maw with Crab Meat & Double Treasures

> 港式蒸金目鲈 Steamed Sea Bass in Hong Kong Style, served with Fine Soy Sauce

> > 药材浸生虾 Poached Prawns in Chinese Herbal Consommé

当红炸子鸡

Crispy Roasted Chicken

碧绿蚝皇扒双菌 Braised Dual Mushroom with Green in Brown Sauce

鲜菇韭黄焖伊面 Ee-Fu Noodles with Yellow Chive & Straw Mushroom

冻红枣莲子炖野山雪耳 Refreshing Wild White Fungus with Dried Longan, Lotus Seeds & Red Dates

\$850.00++ Per Table of 10 Persons (Weekday) \$910.00++ Per Table of 10 Persons (Weekend)



Chinese Dinner Menu II

胡姬五谷丰登拼盘

请选择五(5)样

(杂果沙律虾,迷你八爪鱼,酸辣海蜇海带丝,自制韩国泡菜,蒜泥白切鸡, 蜜汁鸡叉烧,黄金春卷,蟹肉桂花蛋,脆皮越南芋卷,酥炸龙珠球) Orchid Hot & Cold Combination Platter

Please select five (5) items

(Prawn Fruit Salad, Japanese Mini Octopus, Spicy Jelly Fish, Homemade Kimchi, Poached Chicken topped with Garlic-vinaigrette Dressing, Honey Chicken Char Siew, Crispy Spring Roll, Scramble Egg with fresh Crab Meat & Bean Sprout, Crispy Vietnamese Yam Roll, Golden-fried Dragon Ball)

> 干贝蟹肉鱼肚羹 Thick Soup of Fish Maw with Crab meat & Sun-dried Scallop

龙眼糖醋油浸西曹 Deep-fried Seabass topped with Sweet & Sour Sauce

松露酱爆彩椒虾仁 Sautéed Prawns with Truffle Sauce & Assorted Capsicum

芝麻蒜香烧鸡 Crispy Roasted Chicken with Fried Garlic & Sesame Seeds

蚝皇白玉鲍片扒菠菜 Sliced White Jade Abalone with Brown Sauce & Spinach

银鱼仔扬州炒饭 Yang Chow Fried Rice topped with Silver Fish

杨枝甘露 Refreshing Mango Puree with Pomelo Sago

\$870.00++ Per Table of 10 Persons (Weekday)
\$930.00++ Per Table of 10 Persons (Weekend)



Chinese Dinner Menu III

胡姬五福临门拼盘 请选择五(5)样 (杂果沙律虾,酸辣海蜇丝,日式墨鱼仔,当归浸鸡卷,泰式熏鸭片, 脆皮石榴鸡,腐皮海鲜卷,金钱肉干,黄金素春卷,蟹肉桂花蛋) Orchid Deluxe Combination Platter Please select five (5) items

(Prawn Fruit Salad, Hot & Sour Jelly Fish, Japanese Mini Octopus, Poached Chicken Roulade with Angelica Sinensis, Thai Spicy Smoke Duck, Golden Fried Pomegranate Chicken, Seafood Bean Curd Roll, Chicken Bak Kwa, Vegetarian Spring Roll, Scramble Egg with Fresh Crab Meat & Bean Sprout)

鲍丝蟹肉海味羹 Thick Soup of Crab Meat with Shredded Abalone & Sea Treasures

油浸笋壳鱼 Deep-fried Soon Hock Fish with Fine Soy Sauce & Scallion

> 麦香奶油老虎虾 Crispy Cereal Prawns with Butter & Curry Leaf

> > 芝麻酱鸡肉松吊烧鸡

Crispy Chicken topped with Chicken Floss & Chef's Special Goma Dressing

碧绿贵妃鲍片扒花菇 Braised Gui-Fei Abalone with Flower Mushroom & Seasonal Green

鲍汁双菇干烧伊面 Ee-Fu Noodles with Assorted Mushroom in Abalone Sauce

椰汁白果芋泥 Warm Yam Paste Orni & Gingko Nuts, topped with Coconut Milk

> \$910.00++ Per Table of 10 Persons (Weekday) \$950.00++ Per Table of 10 Persons (Weekend)



Buffet Dinner Menu I

SALADS

Sliced Tomatoes Swiss Style & Chives Corn Salad Celery and Tomatoes Salad

APPETIZERS Macaroni and Shrimp with Basil & Olive Oil

DRESSING & CONDIMENTS

Thousand Island Dressing, House Dressing, Italian Dressing

SOUP Cream of Asparagus with Roasted Pine Nuts

HOT SELECTIONS

Oven Seared Chicken Leg Boneless with Creole Sauce Paprika Chicken with Rosemary Gravy Stir-Fried Sliced Beef with Black Pepper "Oriental Style" Pan-Fried Fish with Thai Yam Gravy & Burnoose Capsicum Otah Otah Prawns Wanton with Thai Chilli Sauce Sayur Lodeh with Beancurd Steamed Rice with Lotus Leaf Fried Sin Chew Bee Hoon

DESSERTS

Tropical & Seasonal Sliced Fruits Chocolate Mousse with Berries Topping Assorted Nyonya Kueh Coffee & Tea

\$85.00++ Per Person (Weekday) \$91.00++ Per Person (Weekend)



Buffet Dinner Menu II

SALADS

California Coleslaw with Raisin Seasonal Salad Leaves Chicken and Pasta Salad

APPETIZERS

Marinated Prawns in Thai Style Smoked Salmon with Onion & Creamy Horseradish Sauce

DRESSING & CONDIMENTS

Thousand Island Dressing, House Dressing, Italian Dressing

SOUP Italian Garden Vegetables with Mushroom & Herbs

HOT SELECTIONS

Teriyaki Chicken with Green Chives Chicken Curry with Potatoes Stir Fried Sliced Beef with Black Pepper "Oriental Style" Deep Fried Fish Fillet with Cereal Salad Roll & Steamed Har Kow Sauteed Garden Young Vegetables Seafood Fried Rice Ravioli in Tomato Meat Sauce & Green Chives

DESSERTS

Tropical & Seasonal Sliced Fruits Apple Tart Mini French Pastries Cold Cheng Tng Coffee & Tea

\$88.00++ Per Person (Weekday) \$98.00++ Per Person (Weekend)

