



ORCHID COUNTRY CLUB

CNY BANQUET

Packages



金蛇贺岁

欢乐祥瑞

*Where Every Celebration
finds its Perfect Moment*

With our stunning banquet venues, impeccable service, and breathtaking surroundings, we provide the perfect backdrop for your Chinese New Year celebration.

Trust us to host you and slither into a mesmerizing night of celebration as we usher in the Year of the Wood Snake with a grand dinner and dance.

Indulge in a delectable feast featuring auspicious dishes inspired by the serpent's wisdom and nature's abundance.



Grand Ballroom

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.

Arrangement & Seating

105ft x 156ft x 22ft | MIN. 30 TABLES | MAX. 120 TABLES



Sapphire Suite

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.

Arrangement & Seating

71ft x 80ft x 8ft | MIN. 15 TABLES | MAX. 28 TABLES



Emerald Suite

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

Arrangement & Seating

78ft x 37ft x 10ft | MIN. 10 TABLES | MAX. 18 TABLES

The Package

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 30 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



CNY HALAL MENU I

For per table of 10 persons

七彩锦绣鲍鱼捞起

Prosperity Abalone "Lo Hei"

红烧蟹肉海味鱼鳔羹

Thick Soup of Fish Maw with
Crab Meat & Sea Treasures

当归药膳浸美人虾

Signature Emerald Prawns Infused
with "Dang Gui" & Chinese Herbal
Consommé

港式清蒸活龙虎斑

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

芝麻肉松吊烧鸡

Roasted Crispy Farm Chicken
served with Sesame & Chicken Floss

发菜碧綠鲍鱼仔扣冬菇

Braised Baby Abalone with
Chinese Mushroom & Sea Moss

鲍汁瑶柱焖伊面

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

杨枝甘露

Refreshing Mango Puree with
Pomelo & Sago

WEEKDAY

Lunch from \$898++

Dinner from \$938++

WEEKEND

Lunch from \$978++

Dinner from \$1,048++

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



CNY HALAL MENU II

For per table of 10 persons

七彩锦绣鲍鱼捞起

Prosperity Abalone "Lo Hei"

干贝蟹肉鱼鳔羹

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

豉油王油浸笋壳

Deep-fried Wild "Soon Hock" served
with Fine Soy Sauce & Scallion

甘香酱爆彩椒带子

Sauteed Canadian Scallops with
Assorted Bell Pepper in Homemade
"Gan Xiang" Sauce

人参帝皇鸡

Steamed Farm Chicken with
Chinese Ginseng & Herbs

翡翠发财金鲍冬菇

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

腊味荷叶饭

Fragrant Jasmine Rice with Chinese
Sausage & Diced Chicken wrapped
in Lotus Leaves

红豆沙莲子汤丸

Warm Sweetened Red Bean Cream
Infused with Lotus Seeds &
Glutinous Rice Ball

WEEKDAY

Lunch from \$968++

Dinner from \$1,019++

WEEKEND

Lunch from \$1,078++

Dinner from \$1,138++

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charge and prevailing government taxes.*



CNY CHINESE MENU I

For per table of 10 persons

鸿运三文鱼鱼生

Fortune Smoked 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 Grouper with Superior
Soya Sauce in Hong Kong Style

脆皮芝麻烧鸡伴虾饼

Roasted Crispy Chicken with
Prawn 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 & Ginkgo Nut

WEEKDAY

Lunch from \$1,008++

Dinner from \$1,068++

WEEKEND

Lunch from \$1,119++

Dinner from \$1,188++

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



CNY CHINESE MENU II

For per table of 10 persons

鸿运双鱼生

Fortune Smoked 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
Mushroom & 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

Roasted Crispy Chicken with
Prawn 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-head 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 & Ginkgo Nuts
with Coconut Milk

WEEKDAY

Lunch from \$1,128++

Dinner from \$1,178++

WEEKEND

Lunch from \$1,258++

Dinner from \$1,309++

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



CNY CHINESE MENU I

For per table of 10 persons

好运发财鲍鱼生

Prosperity Abalone "Yu Sheng"

红烧海味鱼鳔羹

Braised Fish Maw Delight in
Aromatic Broth

驰名盐水山芭鸡

Signature Salt-infused Kampong Chicken

金银蒜蒸深海斑

Steamed Grouper with Fragrant Garlic

花胶酿肉扒时蔬

Nanyang Handmade Prawn Roll

兰花百合炒明虾

Stir-fried Scallop with Asparagus

五谷丰收腊味饭

Chinese Cured Meat Rice

红豆沙汤圆

Sweetened Red Bean Soup with
Glutinous Rice Ball

WEEKDAY

Lunch from \$928++

Dinner from \$998++

WEEKEND

Lunch from \$1,028++

Dinner from \$1,098++

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





CNY CHINESE MENU II

For per table of 10 persons

好运发财鲍鱼生

Prosperity Abalone "Yu Sheng"

羊肚菌炖山芭鸡

Double-boiled Kampong Chicken Soup
with Morel Mushrooms

驰名当归烧肥鸭

Roasted Duck with Angelica Herb

港式清蒸海红斑

Steamed Red Grouper with Fine Soy
Sauce Glaze

红烧白玉鲍鱼粒 (10头)

Braised Bean Gluten with Spinach &
Dried Scallop

雀巢芦笋炒虾球

Stir-fried De-shelled Prawn with Celery

上海炸酱稻庭面

Savory Noodles with Homemade
Minced Meat

香芒杨枝甘露

Chilled Mango Puree with Sago & Pomelo

WEEKDAY

Lunch from \$1,019++

Dinner from \$1,068++

WEEKEND

Lunch from \$1,138++

Dinner from \$1,208++

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There's something for everyone.

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