



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 (Minimum 200 persons, excluding Buffet Menu)
- Complimentary parking is available for all your distinguished guests who drive
- Fresh floral centerpieces for reception and 2 VIP tables
- Free shuttle bus is available to and from Yishun MRT.
 New pick-ups point effective 1st April 2024: Boarding and alighting at Pick-up Point outside Yishun MRT Exit B
 - Watch how to get to OCC https://www.orchidclub.com/contact-us.
- Golf at special rates available for organizers (subject to availability)
- Preferred room rates at Orchid Lodge are available for your participants
- Taxi and Limousine booking services are readily available from our Hotel Reception at any time.

Add-ons

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

10% discount for the 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 Shredded 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

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

韭皇双菇干烧伊面

Braised Ee-Fu Noodles with Chives & Duo Mushrooms

椰汁福果芋泥

Sweetened Mashed Taro with Gingko Nuts & Coconut Milk

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

\$840.00++ 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

\$880.00++ Per Table of 10 Persons (Weekday)

\$940.00++ 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 Shredded 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

\$900.00++ Per Table of 10 Persons (Weekday)

\$960.00++ 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

干烧伊面

Braised Ee-Fu Noodles with Chives & Mushrooms

蜜柠龙眼海底椰

Refreshing Sea Coconut with Longan & Honey Lemon

\$940.00++ Per Table of 10 Persons (Weekday) \$980.00++ Per Table of 10 Persons (Weekend)



Halal Chinese Lunch Menu I

胡姬锦绣五彩拼

(鲜虾沙律,酸辣脆海蜇,迷你八爪鱼,蒜香陈醋鸡腿,脆皮春卷,黄金石榴鸡,港式豉油鸡,蟹肉银芽桂花蛋,越南芋卷) 请选择五(5)样

Orchid Hot & Cold Combination Platter

(Prawn Fruit Salad, Hot & Sour Jelly Fish, Seasoned Mini Octopus, Poached Chicken sliced topped with Garlic Vinaigrette, Crispy Spring Roll, Golden Chicken Pocket 'Shi Liu Ji', Soy Sauce Chicken, Wok-fried Scrambled Egg with Crab Meat & Bean Sprout, Vietnamese Yam Roll)

Please select Five (5) items

蟹肉鸡丝鱼鳔羹

Thick Soup of Fish Maw with Crab meat & shredded Chicken

港式蒸金目鲈

Hong Kong Style Steamed Sea Bass with Soy Sauce & Scallion

朝天椒麦香老虎虾

Sautéed Tiger Prawns with Oat Cereal & Bird Eye Chili

脆皮吊烧鸡伴虾饼

Crispy Roasted Chicken served with Cracker

翡翠蚝皇扒双菇

Braised dual Mushroom with Green Field Vegetable in Brown Sauce

鲍汁鲜菇焖伊面

Braised Ee-Fu Noodles with Mushroom & Abalone Sauce

蜜柠龙眼海底椰

Refreshing Sea Coconut with Longan & Honey Lemon

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



Halal Chinese Lunch Menu II

胡姬锦绣五彩拼

(鲜虾沙律,酸辣脆海蜇,迷你八爪鱼,蒜香陈醋鸡腿,脆皮春卷,黄金石榴鸡,港式豉油鸡,蟹肉银芽桂花蛋,越南芋卷)请选择五(5)样

Orchid Hot & Cold Combination Platter

(Prawn Fruit Salad, Hot & Sour Jelly Fish, Seasoned Mini Octopus, Poached Chicken sliced topped with Garlic Vinaigrette, Crispy Spring Roll, Golden Chicken Pocket 'Shi Liu Ji', Soy Sauce Chicken, Wok-fried Scrambled Egg with Crab Meat & Bean Sprout, Vietnamese Yam Roll)

Please select Five (5) items

干贝鲍丝海味鱼鳔羹

Thick Soup of Fish Maw with Conpoy & shredded Abalone

金蒜豉油皇蒸红鲉

Steamed Live Snapper with Golden minced Garlic & Fine Soy Sauce

甘香酱爆西芹彩椒带子 Sautéed Canadian Scallops with Gan Xiang Sauce, Bell Pepper & Greens

盐水甘榜鸡

Salted Free Range Kampong Chicken

碧绿滑子菇伴小鲍鱼 Braised mini-Abalone with Nameko Mushroom & Green in Brown Sauce

银鱼仔杨州炒饭

Jasmine Fried Rice, Yang Chow Style topped with Silver Fish

龙眼雪耳红枣炖莲子清汤 Refreshing Wild White Fungus with dried Longan, Lotus Seeds & Red Dates

\$810.00++ Per Table of 10 Persons (Weekday) \$840.00++ Per Table of 10 Persons (Weekend)



Halal Buffet Lunch Menu I

Appetizers

Shredded Chicken & Potatoes Salad with Grated Egg Tahu Goreng with Shredded Cucumber and Peanut Sauce

Garden Salad with Condiments

Garbanzo bean | Corn kennel | Cucumber | Kidney Beans <u>Salad Dressing</u> Italian Dressing | Thousand Island

Soup

Tomato & Carrot Soup Soft Roll & Butter

Hot Dishes

Signature Chicken Curry with Potatoes
Sweet & Sour Fish with Capsicum and Longan
Seasonal Green with Beancurd and Oyster Sauce
Seaweed Chicken with Thai Chili Sauce
Vietnamese Yam Roll
Fried White Vermicelli with Mock Goose
Fried Rice with garlic and Egg

Desserts

Pulut Hitam Mango Pudding with Tropical Fruit Kaya Cake

Coffee & Tea

\$78.00++ Per Person (Weekday) \$81.00++ Per Person (Weekend)



Halal Buffet Lunch Menu II

Appetizers

Summer Corn Salad with Lemon Vinaigrette
Cold Pasta with Shredded Tuna, Black Olives and Basil Pesto

Garden Salad with Condiments
Garbanzo bean | Corn kennel | Cucumber | Kidney Beans
Salad Dressing
Italian Dressing | Thousand Island

Soup

Cream of Pumpkin Soup Soft Roll & Butter

Hot Dishes

Grilled BBQ Chicken with Orange Brown Sauce Tempura Prawn with Wasabi Tatar Mayo Baked Fish Fillet with Creole Sauce and Fried Capers Roasted Broccoli & Cauliflower with Herbs Butter Garlic Mashed Potato with Parsley Mushroom Spaghetti Aglio Olio

Desserts

Chilled Sea Coconut with Longan and Aloe Vera Kueh Dadar Tropical Fruits Platter

Coffee & Tea

\$81.00++ Per Person (Weekday) \$83.00++ Per Person (Weekend)



Halal Chinese Dinner Menu I

胡姬五谷丰登拼盘

(鲜虾沙律,酸辣海蜇丝,麻酱熏鸭片,日本墨鱼仔,越南炸芋卷,传统手工虾枣,蜜汁鸡叉烧,黄金春卷,炭烧鸡肉干) 请选择五(5)样

Orchid Deluxe Combination Platter

(Prawn Fruit Salad, Hot & Sour Jelly Fish, Smoke Duck Goma Dressing, Japanese Mini Octopus, Vietnamese Yam Roll, Prawn Dates, Honey-baked Chicken Char Siew, Golden Spring Roll, Char-grilled Chicken Bak Kwa)

Please select Five (5) items

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

人参药材浸生虾

Poached Prawns in Chinese Ginseng & Herbal Consommé

当红炸子鸡

Crispy Roasted Chicken

蚝皇扒双菇菠菜

Braised dual Mushroom with Spinach in Superior Oyster Sauce

鲍汁鲜菇韭黄焖伊面

Ee-Fu Noodles with Yellow Chive in Abalone Sauce

龙眼雪耳红枣炖莲子清汤

Refreshing Wild White Fungus with dried Longan, Lotus Seeds & Red Dates

\$880.00++ Per Table of 10 Persons (Weekday)

\$940.00++ Per Table of 10 Persons (Weekend)



Halal Chinese Dinner Menu II

胡姬五谷丰登拼盘

(鲜虾沙律,酸辣海蜇丝,泰式熏鸭片,日本墨鱼仔,越南炸芋卷,传统手工虾枣,蜜汁鸡叉烧,黄金春卷,炭烧鸡肉干) 请选择五(5)样

Orchid Deluxe Combination Platter

(Prawn Fruit Salad, Hot & Sour Jelly Fish, Thai Sauce Smoke Duck, Japanese Mini Octopus, Vietnamese Yam Roll, Prawn Dates, Honey-baked Chicken Char Siew, Golden Spring Roll, Char-grilled Chicken Bak Kwa)

Please select Five (5) items

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

麦香奶油虾球

Crispy Cereal Prawns with Butter & Curry Leaf

药膳帝皇鸡 Signature Herbal Chicken

碧绿蚝皇白玉鲍片冬菇

Sliced White Jade Abalone with Oriental Mushroom with Brown Sauce & Seasonal Vegetables

银鱼仔扬州炒饭

Yang Chow Fried Rice topped with White Bait

椰汁白果芋泥

Warm Yam Paste Orni & Gingko Nuts, topped with Coconut Milk

\$900.00++ Per Table of 10 Persons (Weekday) \$960.00++ Per Table of 10 Persons (Weekend)



Halal Chinese Dinner Menu III

胡姬五谷丰登拼盘

(鲜虾沙律,酸辣海蜇丝,泰式熏鸭片,日本墨鱼仔,越南炸芋卷,传统手工虾枣,蜜汁鸡叉烧,黄金春卷,炭烧鸡肉干) 请选择五(5)样

Orchid Deluxe Combination Platter

(Prawn Fruit Salad, Hot & Sour Jelly Fish, Thai Sauce Smoke Duck, Japanese Mini Octopus, Vietnamese Yam Roll, Prawn Dates, Honey-baked Chicken Char Siew, Golden Spring Roll, Char-grilled Chicken Bak Kwa)

Please select Five (5) items

鲍丝蟹肉海味羹

Thick Soup of Crab meat with shredded Abalone & Sea Treasures

港式头抽蒸笋壳鱼

Steamed Soon Hock Fish with Fine Soy Sauce & Scallion

极品XO酱碧绿带子

Sautéed Canadian Scallops with Celery & Capsicum in Homemade XO Sauce

泰式鸡肉松吊烧鸡

Thai Sauce Crispy Roasted Chicken topped with Chicken Floss

翡翠十头金鲍扣花菇

Braised 10 heads Abalone with Flower Mushroom & Green Field Vegetable

荷香腊味珍珠饭

Steamed Fragrant Rice with Chinese Sausage wrapped in Lotus Leaf

杨枝甘露

Refreshing Mango Puree with Pomelo Sago

\$940.00++ Per Table of 10 Persons (Weekday)

\$980.00++ Per Table of 10 Persons (Weekend)



Halal Buffet Dinner Menu I

Appetizers

Shredded Chicken & Potatoes Salad with Grated Egg Tahu Goreng with Shredded Cucumber and Peanut Sauce

Garden Salad with Condiments

Garbanzo bean | Corn kennel | Cucumber | Kidney Beans <u>Salad Dressing</u> Italian Dressing | Thousand Island

Soup

Tomato & Carrot Soup Soft Roll & Butter

Hot Dishes

Signature Chicken Curry with Potatoes Sweet & Sour Fish with Capsicum and Longan Seasonal Green with Beancurd and Oyster Sauce Seaweed Chicken with Thai Chili Sauce Vietnamese Yam Roll Fried White Vermicelli with Mock Goose Fried Rice with garlic and Egg

Desserts

Pulut Hitam Mango Pudding with Tropical Fruit Kaya Cake

Coffee & Tea

\$88.00++ Per Person (Weekday) \$94.00++ Per Person (Weekend)



Halal Buffet Dinner Menu II

Appetizers

Summer Corn Salad with Lemon Vinaigrette
Cold Pasta with Shredded Tuna, Black Olives and Basil Pesto

Garden Salad with Condiments
Garbanzo bean | Corn kennel | Cucumber | Kidney Beans
Salad Dressing
Italian Dressing | Thousand Island

Soup

Cream of Pumpkin Soup Soft Roll & Butter

Hot Dishes

Grilled BBQ Chicken with Orange Brown Sauce Tempura Prawn with Wasabi Tatar Mayo Baked Fish Fillet with Creole Sauce and Fried Capers Roasted Broccoli & Cauliflower with Herbs Butter Garlic Mashed Potato with Parsley Mushroom Spaghetti Aglio Olio

Desserts

Chilled Sea Coconut with Longan and Aloe Vera Kueh Dadar Tropical Fruits Platter

Coffee & Tea

\$91.00++ Per Person (Weekday) \$101.00++ Per Person (Weekend)



CONTACT US NOW