



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

**Lunch from \$1,028++**

**Dinner from \$1,128++**

*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

**Lunch from \$1,098++**

**Dinner from \$1,198++**

*All prices are subject to 10% service  
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

Lunch from \$1,178++

Dinner from \$1,248++

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 & Gingko Nuts  
with Coconut Milk

Lunch from \$1,318++

Dinner from \$1,378++

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"

御赐珍品聚满堂 – 红烧海味鱼鳔羹

Braised Fish Maw Delight in Aromatic Broth

鹊送报喜揭春晓 – 驰名盐水山芭鸡

Signature Salt-infused Kampong Chicken

一帆风顺年有余 – 金银蒜蒸深海斑

Steamed Grouper in Fragrant Garlic

春节团聚贺新年 – 驰名手工虾枣王

Nanyang Handmade Prawn Roll

堆金积玉映富贵 – 姜汁带子西兰花

Sauteed Scallop with Broccoli

喜庆迎春乐逍遥 – 五谷丰收腊味饭

Chinese Cured Meat Rice

合家欢乐庆团圆 – 红豆沙汤圆

Sweetened Glutinous Rice Ball Red Bean Soup

Lunch from \$1,078++

Dinner from \$1,118++

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"

Lunch from \$1,198++

Dinner from \$1,268++

喜报千声富贵年 - 羊肚菌炖山芭鸡汤

Double-boiled Kampong Chicken with  
Morel Mushrooms

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

富甲四方迎新春 - 驰名当归烧肥鸭

Angelica Roasted Duck

年年有余万象新 - 港式清蒸海红斑

Steamed Red Grouper with Fine Soy Sauce Glaze

好事连年交鸿运 - 金碧辉煌焖鲍鱼

Imperial Harmony Braised Baby Abalone

幡龙贺岁呈吉祥 - 雀巢西芹炒虾球

Stir-fried De-shelled Prawn with Celery

富贵花开乐安康 - 韭黄菌菇干烧伊面

Savory Braised Ee-Fu Noodle with  
Chive & Mushroom



甜甜蜜蜜过新年 - 香芒杨枝甘露

Chilled Mango Sago with Pomelo





*There's something for everyone.*

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