



## *Unforgettable Memories at Orchid Country Club*

*A wedding is a commemoration of lifelong dedication and commitment.*

*At the Orchid Country Club, we spare no effort to make this significant occasion truly unforgettable.*

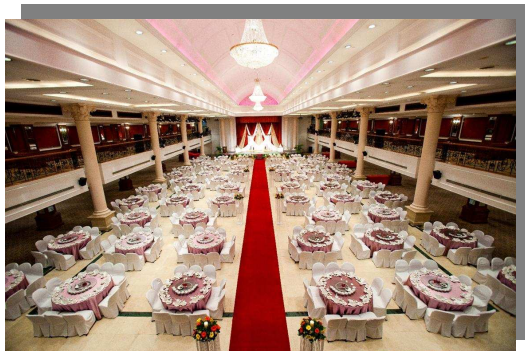
*Celebrate your wedding in the unparalleled grandeur of our Grand Ballroom accentuated by the warm glow of the chandeliers. Let your guests be charmed by this marble floored ballroom reminiscent of the Renaissance period. You can invite up to 1,200 of your distinguished guests, family and loved ones to your special day.*

*For smaller and more intimate parties, the Sapphire Suite is best for guests to mingle in cozy comfort. For al fresco, a poolside celebration set amid the tranquility of nature and lush green courses will thrill you.*

*Our banquet menus offer a myriad of choices to suit every taste bud. You can select from a traditional eight-course dinner to a more charming buffet or tea reception. Complete the perfect day with a night at the luxurious bridal suite with breathtaking views from the balcony.*

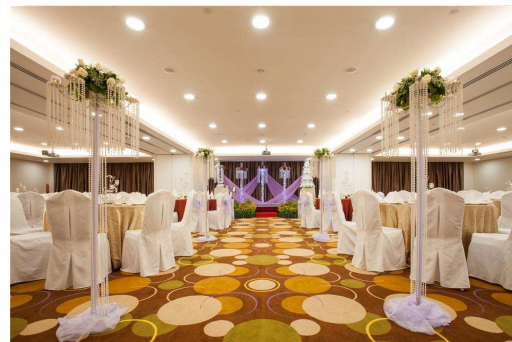
*Share your dreams with experienced wedding planner who will be delighted to craft and tailor your wedding package to suit your requirements.*

*Choose from our exclusive wedding packages complete with lavish menus, fabulous perks and personalized services.*



### **Grand Ballroom**

*Social Clubhouse, Level 3  
Seating Capacity: 120 Tables*



### **Sapphire Suite**

*Orchid Lodge, Level 2  
Seating Capacity: 34 Tables*

### **Ruby Suite**

*Social Clubhouse, Level 2  
Seating Capacity: 20 Tables*

### **Tee Garden Foyer**

*Social Clubhouse, Level 1  
Seating Capacity: 35 Tables*

### **Emerald Suite**

*Golf Clubhouse, Level 2  
Seating Capacity: 20 Tables*



## WEDDING LUNCH PACKAGE 2016

### **Passion**

Grand Ballroom

Minimum 30 Tables

from 728\* Per Table

### **Joy**

Emerald & Ruby Suites

Minimum 10 Tables

from 718\* Per Table

Sapphire Suite

Minimum 20 Tables

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### **Your wedding booking includes the following:**

- ♥ Choice of an exquisite Chinese menu specially prepared for your distinguished guests
- ♥ Free flow of beer, soft drink, and Chinese tea during the lunch for up to 4 hours
- ♥ No corkage charge for duty paid wine, hard liquor and champagne brought in
- ♥ Sparkling champagne fountain on display with complimentary bottle of champagne for toasting
- ♥ Choice of distinctively designed guest signature book to record all well wishes from your guests
- ♥ Choice of wedding decorations and specially designed floral arrangements along the red carpeted aisle to create a memorable wedding march
- ♥ Fresh floral centerpieces for bridal and family table
- ♥ A luxurious bridal room for one (1) night with welcome amenities (minimum 100 persons) or bridal suite for one (1) night (minimum 300 persons)
- ♥ Breakfast or lunch following your wedding celebrations the next working day
- ♥ An intricate designed model tier wedding cake on display with a special genuine cake for your private celebrations
- ♥ Choice of specially designed invitation cards based on 100% of your confirmed attendance (cost of printing is excluded)
- ♥ Food trial for a table of 10 persons at a special discount of 50% based on your confirmed menu
- ♥ Choice of specially designed wedding favors for your guests
- ♥ Fresh floral decorations and chair covers to enhance the entire wedding experience
- ♥ Complimentary use of our video projectors to showcase the bride and groom sweet courting memories during lunch
- ♥ Complimentary parking available for all your distinguished guests who drives
- ♥ Free shuttle bus to and from Yishun MRT Station at 20 minutes interval for the convenience of your guests arrival and departure experience
- ♥ One (1) additional 40-seater bus will be arranged to provide further comfort and convenience to your guest's arrival and departure after your dinner (applicable for minimum booking of 30 tables)
- ♥ Taxi and Limousine booking service are readily available from our Hotel Reception at anytime

- **Attractive offers from Orchid Pavilion Wedding and Photography Services**



## PASSION & JOY PACKAGE

### CHINESE LUNCH MENU PG-I

#### 瑚姬大喜拼盆

(春卷, 泰式螺片, 烟鸭, 海蜇, 腐皮卷)

Orchid Happiness Combination

*(Spring Roll, Marinated Top-shell Thai Style, Marinated Smoked Duck, Marinated Jellyfish, Crispy Fried Stuffed Bean Skin)*

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#### 红烧竹笙三宝翅

Braised Shark's Fin Soup with Sea Cucumber,  
Shredded Chicken and Fish Maw

\*\*\*

#### 佛钵腰菓虾仁花枝片

Sauteed Shrimp and Cuttlefish with Cashew nut in Yam Ring

\*\*\*

#### 剁椒蒸金目鲈

Steamed Sea Bass with Sliced Chilli and Preserved Bean Sauce

\*\*\*

#### 干贝北菇豆根时蔬

Braised Seasonal Vegetable with Black Mushroom and Dried Scallops

\*\*\*

#### 脆皮烧鸡

Roasted Crispy Chicken

\*\*\*

#### 双菇银芽焖伊府面

Braised Ee-Fu Noodle with Bean Sprout and Assorted Mushrooms

\*\*\*

#### 莲子红豆沙

Cream of Red Bean with Lotus Seed

**728++ Per Table of 10 Persons (Passion)**

**718++ Per Table of 10 Persons (Joy)**

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



## **PASSION & JOY PACKAGE**

### **CHINESE LUNCH MENU PG-II**

#### **花月佳期大喜拼盆**

(沙律虾, 紫菜卷, 油鸡, 海蜇, 腐皮卷)

**Orchid Prosperity Combination**

*(Prawn Salad, Deep Fried Seaweed Roll, Soya Chicken,  
Marinated Jellyfish, Crispy Fried Stuffed Bean Skin)*

\*\*\*

#### **海参鸡丝鱼肉鳔翅**

**Braised Shark's Fin Soup with Sea Cucumber, Shredded Chicken and Fish Maw**

\*\*\*

#### **芥茉虾球拼麦片虾球**

**Fried Prawn with Wasabi Salad Cream accompanied with Fried Prawn with Cereals**

\*\*\*

#### **姜茸蒸巴丁鱼**

**Steamed Patin Fish with Minced Ginger**

\*\*\*

#### **蜜制京烤骨**

**Braised Spare Rib with Tangy Sauce served with Buns**

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#### **干贝北菇豆根时蔬**

**Braised Seasonal Vegetable with Black Mushroom, Fresh Gluten and Dried Scallops**

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#### **荷叶蒸饭**

**Steamed Lotus Leaf Rice**

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#### **椰丝白玉冰**

**Chilled Jelly Royale with Julienne of Coconut**

**758++ Per Table of 10 Persons (Passion)**

**748++ Per Table of 10 Persons (Joy)**

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



## PASSION & JOY PACKAGE

### CHINESE LUNCH MENU PG-III

#### 龙虾大喜拼盆

(龙虾沙律, 紫菜卷, 油鸡, 海蜇, 泰式螺片)

Orchid Prosperity Combination

(Lobster Salad, Deep Fried Seaweed Roll, Soya Chicken,  
Marinated Jellyfish, Marinated Top-shell)

\*\*\*

#### 干贝竹笙蟹肉翅

Braised Shark's Fin Soup with Crabmeat, Bamboo Pith and Dried Scallop

\*\*\*

#### XO 西兰花虾球

Sauteed Prawn with Broccoli and XO Sauce

\*\*\*

#### 油浸顺壳鱼

Deep Fried Soon Hock Fish with Superior Soya Sauce

\*\*\*

#### 金鲍仔豆根菠菜

Braised Baby Abalone with Fresh Gluten and Spinach

\*\*\*

#### 脆皮芝麻琵琶鸡

Deep Fried Pi Pa Chicken with Sesame

\*\*\*

#### 鸿图蟹焖伊府面

Brasied Ee-Fu Noodle with Crabmeat

\*\*\*

#### 杨枝甘露

Chilled Mango with Sago and Pomelo

**788++ Per Table of 10 Persons (Passion)**

**778++ Per Table of 10 Persons (Joy)**

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



## **PASSION & JOY PACKAGE**

### **CHINESE LUNCH MENU OCC-I**

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花月佳期喜盘

Orchid Celebration Cold Dish Combination

(Smoked Duck, Japanese Octopus, Jellyfish, Crispy Vegetarian Goose, Otah Roll)

\*\*\*

红烧鱼翅海鲜汤文房四宝

Braised Shark's Fin Soup with Seafood Four Treasures

\*\*\*

炒大虾球烧烤酱合甜椒

Stir Fried Prawn Ball with BBQ Sauce & Mixed Bell Pepper

\*\*\*

清蒸鲈鱼在“潮州”风格

Steamed Sea Bass in “Teochew” Style

\*\*\*

红烧双菇西兰花和干贝

Braised Double Mushroom with Broccoli & Dried Scallop

\*\*\*

脆皮鸡泰式柠檬酱

Crispy Chicken with Thai Lemon Sauce

\*\*\*

红烧怡富面豆芽

Braised Ee Fu Noodles with Bean sprout

\*\*\*

**莲子红豆沙**

Cream of Red Bean Paste with Lotus Seed

**728++ Per Table of 10 Persons (Passion)**

**718++ Per Table of 10 Persons (Joy)**

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



## **PASSION & JOY PACKAGE**

### **CHINESE LUNCH MENU OCC-II**

花月佳期喜盘

Orchid Celebration Cold Dish Combination  
(Tempura Scallop, Japanese Octopus, Kimchi, Seafood Roll, Otah Roll)

\*\*\*

红烧鱼翅汤鸡丝

Braised Shark's Fin Soup with Shredded Chicken

\*\*\*

清蒸鲈鱼与高级柠檬草

Steamed Sea Bass with Superior Lemon Grass

\*\*\*

印尼风格脆皮鸡

Crispy Chicken in Indonesia Style

\*\*\*

脆皮虾谷咖喱叶

Golden Cereal Prawn with Curry Leaf

\*\*\*

红烧香菇与菠菜干贝

Braised Fragrant Scented Mushroom with Chinese Spinach with  
Dried Scallop

\*\*\*

炖伊府面与韭黄及草菇

Stewed Ee Fu Noodle with Yellow Chives & Straw Mushroom

\*\*\*

百年好合

Puree of Pumpkin & Yam with Ginko Nut

**758++ Per Table of 10 Persons (Passion)**

**748++ Per Table of 10 Persons (Joy)**

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



## **PASSION & JOY PACKAGE**

### **CHINESE LUNCH MENU OCC-III**

瑚姬什锦喜盘

Cold Dish Combination (Orchid Happiness)  
(Fresh Prawn Salad, Soya Chicken, Jellyfish, Mushroom Ball, Japanese Octopus)  
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红烧鱼翅汤蟹肉

Braised Shark's Fin Soup with Crabmeat  
\*\*\*\*\*

炒大虾配烤腰果

Stir-Fried Prawn with Roasted Cashew Nut in Gold Basket  
\*\*\*\*\*

清蒸石斑鱼的切片辣椒&豆腐酱

Steamed Grouper with Sliced Chilli and Bean Sauce  
\*\*\*\*\*

葱烧海参和蘑菇配菠菜

Braised Sea Cucumber & Mushroom with Spinach  
\*\*\*\*\*

烤脆皮鸡酱四川

Oven-Baked Crispy Chicken in Szechuan Sauce  
\*\*\*\*\*

炸香米饭包在荷叶

Fried Fragrant Rice Wrapped in Lotus Leaves  
\*\*\*\*\*

百年好合

Red Bean Cream with Lotus Seeds

**788++ Per Table of 10 Persons (Passion)**

**778++ Per Table of 10 Persons (Joy)**

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