



## THE CHINA CLUB SINGAPORE STANDING COCKTAIL RECEPTION



### PRIVATE ROOM

- ☆ Complimentary use of private room with appropriate size from **12pm – 2.30pm** OR **6pm – 8.30pm**

### MENU

- ☆ A choice of sumptuous menus created by our team of master chefs.
- ☆ Please see the enclosed Deluxe Cocktail Menus. – Buffet Style
- ☆ For Butler-passed service, a surcharge of S\$3.00 per person is applicable
- ☆ Menu price from S\$68.00–S\$88.00 per person (**Prices subjected to prevailing taxes**)

### BEVERAGE

- ☆ All beverages are based on consumption basis chargeable into master bill. Please see enclosed the beverage prices range and beverage packages.

### AV EQUIPMENT CHARGES APPLICABLE IF REQUIRED:

- ☆ Rostrum, PA system with 1 microphone @\$350
- ☆ Tripod Screen @\$100
- ☆ 3000ansi Lumen LCD projector @ S\$300
- ☆ 40" plasma TV @ S\$450

### OTHERS [OPTIONAL]

- ☆ 2ft - high cocktail table with ivory dressing @\$60 each
- ☆ Floral on cocktail table @\$40 each.
- ☆ Floral on buffet table @\$100 each.

### RESERVATION

- ☆ Minimum requirement of 30 persons.

**Prices above subjected to prevailing taxes**

## Deluxe Cocktail Menu A

### Buffet Style

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萝卜, 西芹, 青瓜沙律  
Crunchy Vegetable Sticks with Dip

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越式甘蔗虾  
Vietnamese Sugar Cane Shrimp

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米网炸春卷  
Deep-fried Spring Roll Wrapped in Vermicelli Rice Sheet

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晶莹鲜虾饺  
Steamed Shrimp Dumpling

\*\*\*

鸡肉蚧子烧卖  
Steamed Chicken 'Siew Mai' with Crab Roe

\*\*\*

花菇扒时蔬  
Braised Fresh Mushroom with Seasonal Vegetable

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金针云耳蒸滑鸡  
Steamed Chicken with Fungus and Golden Mushroom

\*\*\*

豉油皇炒面  
Fried Noodles with Superior Soya Sauce

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### Desserts 甜品

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迷你豆沙锅饼  
Mini Red bean Paste Pancake

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迷你鸡蛋挞  
Mini Egg Tart

\*\*\*

合时生果盘  
Fresh Fruit Platter

**S\$68.00per person [Minimum 30 Persons]**

Price subjected to prevailing taxes  
Price may change without prior notice

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## Deluxe Cocktail Menu B

### Carving Station

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北京鸭  
Peking Duck

### Buffet Style

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香蒜牛柳粒  
Wok-fried Diced Beef with Crispy Garlic

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脆皮烧腩肉  
Crispy Pork Belly

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避风塘鸡中亦  
Deep-fried Chicken Wing with Chili and Curry Leaves

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晶莹鲜虾饺  
Steamed Shrimp Dumpling

\*\*\*

鸡肉蚬子烧卖  
Steamed Chicken 'Siew Mai' with Crab Roe

\*\*\*

米网炸春卷  
Deep-fried Spring Roll Wrapped in Vermicelli Rice Sheet

\*\*\*

沙律明虾角  
Deep-fried Shrimp Dumpling accompanied with Salad Sauce

\*\*\*

素丁四季豆炒香苗  
Vegetarian Fried Rice with French Bean

\*\*\*

家乡炒米粉  
Sauteed Vermicelli with Shredded Meat and Mushroom

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### Desserts 甜品

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香芒甘露  
Chilled Mango Puree with Pomelo and Sago

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迷你瑞士蛋糕卷  
Mini Swiss Rolls

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合时生果盘  
Fresh Fruits Platter

**S\$88.00 per person [Minimum 30 Persons]**

Price subjected to prevailing taxes