



Co. Reg. No.: 200007720Z

THE CHINA CLUB SINGAPORE

SEMINAR PACKAGE

Morning OR High-tea PACKAGE

- ☆ Complimentary use of a private room with appropriate size from 9.00am to 11.00am (**Breakfast**) OR 3.30pm to 5.30pm (**High-tea**)
- ☆ One Coffee Break with a choice of **5 snacks items** at S\$55.00 per person

HALF-DAY PACKAGE

- ☆ Complimentary use of a private room with appropriate size from 9.00am to 1.00pm OR 1.00pm to 5.00pm
- ☆ One Coffee Break with a choice of 4 snack items per break and **Buffet Lunch** at S\$75.00 per person
- ☆ One Coffee Break with a choice of 4 snack items per break and **Set Lunch** at S\$90.00 per person

FULL-DAY PACKAGE

- ☆ Complimentary use of a private room with appropriate size from 9.00am to 5.00pm
- ☆ Two Coffee Breaks with a choice of 4 snack items per break and **Buffet Lunch** at S\$95.00 per person
- ☆ Two Coffee Breaks with a choice of 4 snack items per break and **Set Lunch** at S\$115.00 per person

Package Inclusions:

- ☆ Free flow of Coffee & Tea
- ☆ Ice water and mint sweet
- ☆ Writing pads and pencils
- ☆ Complimentary use of 2 Flipcharts with markers
- ☆ Free usage of Tripod Screen
- ☆ Complimentary usage of LCD projector (minimum 35pax will be applicable)

AV EQUIPMENT CHARGES (OPTIONAL TOP UP)

- ☆ PA system with two wireless handheld microphones @S\$350.00/set
- ☆ 3000ansi Lumen LCD Projector @S\$300.00/unit
- ☆ 42" Plasma Screen with floor stand @S\$300.00/set

Choices of Room Set Up:

- ☆ Long table / Cluster Style / Theatre Style

REQUIREMENT

- ☆ A minimum requirement of 20 pax will be applicable.
- ☆ Prices are subject to prevailing taxes

➡ For more details, please contact our Event Department at: Telephone (65) 6820 2386 x 12 or email to events@chinaclub.com.sg



COFFEE BREAK MENU (BUFFET STYLE / SERVED INDIVIDUAL PLATTER)

STEAMED ITEMS

- ☆ 姜汁鲜虾饺
Steamed Har Kao with Ginger Stock
- ☆ 鱼子烧卖皇
Steamed Siew Mai topped with Fish Roe
- ☆ 上素水晶球
*Steamed Vegetarian Crystal Dumpling
- ☆ 蜜汁叉烧包
Steamed Barbecued Pork Bun
- ☆ 迷你珍珠鸡
Steamed Glutinous Rice wrapped in Lotus Leaf
- ☆ 海鲜石榴球
Steamed Pomegranate with Seafood Paste

CRISPY ITEMS

- ☆ 酥炸毛豆条
*Deep-fried Vegetarian Spring Roll with Green Soya Bean
- ☆ 腐皮花菇卷
Deep-fried Beancurd Skin Roll with Chinese Mushroom
- ☆ XO 酱煎萝卜糕
Pan-fried Radish Cake with XO Chilli Sauce
- ☆ 迷你鸡派
Baked Mini Chicken Pie

CONGEE

- ☆ 皮蛋瘦肉粥
Minced Pork & Century Egg Congee
- ☆ 皮蛋鸡丝粥
Shredded Chicken & Century Egg Congee
- ☆ 姜丝鱼片粥
Sliced Fish Congee

DESSERT ITEMS

- ☆ 忌廉马拉卷
*Steamed Sponge Cake with Custard
- ☆ 合时生果盘
*Fresh Fruit Platter

* Vegetarian 素食



**SET LUNCH
(BUFFET STYLE)**

Menu A (No Pork No Lard)	Menu B (No Pork No Lard)
<p><u>APPETIZERS</u> 水晶虾饺皇 Steamed Fresh Shrimp Dumpling ~ * * * ~</p> <p><u>MAIN DISHES</u> 什菜炒北菇 *Stir-fried Assorted Vegetables with Chinese Mushroom ~ * * * ~ 蒜香吊烧鸡 Roasted Chicken with Garlic ~ * * * ~</p> <p><u>SIDE DISH</u> 星炒米粉 Stir-fried Vermicelli, Singaporean Style ~ * * * ~</p> <p><u>DESSERTS</u> 合时生果盘 * Fresh Fruits Platter ~ * * * ~</p>	<p><u>APPETIZERS</u> 煎上素腐皮卷 *Pan-fried Vegetarian Beancurd Skin Roll ~ * * * ~</p> <p><u>MAIN DISHES</u> 金针云耳焖鸡球 Braised Chicken with Dried Lily Mushroom & Black Fungus ~ * * * ~ 芥兰炒灵芝菇 *Stir-fried Kailan with LingZhi Mushroom ~ * * * ~</p> <p><u>SIDE DISH</u> 厨师炒饭 Chef's Fried Rice ~ * * * ~</p> <p><u>DESSERTS</u> 香芒西米露 Chilled Sweetened Mango Puree with Sago and Pomelo ~ * * * ~</p>

* Vegetarian 素食



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SET LUNCH (SIT DOWN)

Menu A (No Pork No Lard)

烧味拼点心

Roasted Meats and Dim Sum Combination

迷你海鲜炖木瓜盅

Double-boiled Seafood Soup
served in Mini Papaya

清蒸鲈鱼件

Steamed Fillet of Sea Perch,
Hong Kong Style

灵芝菇扒西兰花

*Braised Broccoli with Mushroom

海鲜炒饭

Seafood Fried Rice

合时生果盆

*Fresh Fruits Platter

Menu B

(No Pork No Lard)

点心三拼盘

Dim Sum Trio Combinations

鸡油菌杞子炖螺头汤

Double-boiled Sea Whelk Soup
with Chanterelles Fungus and Wolfberries

港式蒸顺壳

Steamed Fillet of Marble Goby,
Hong Kong Style

鲜什菇扒时蔬

*Braised Mushroom with Seasonal Vegetables

干炒海鲜鱼茸面

Stir-fried Fish Paste Noodle
with Assorted Seafood

香芒西米露

Chilled Sweetened Mango Puree
with Sago and Pomelo

* Vegetarian 素食



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Long table set up with maximum 24pax



Cluster Style with maximum 32pax



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**Theatre Style
with maximum 60pax**



**Round tables (w/o presentation)
with maximum 60pax**

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