



## 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**
- ☆ 2ft - high cocktail table

### MENU

- ☆ A choice of sumptuous menus created by our team of master chefs.
- ☆ Please see the enclosed Deluxe Cocktail Menus. – Buffet or Butler-passed Style
- ☆ Menu price from S\$68.00 – S\$88.00 per person

### 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 @S\$350
- ☆ Tripod Screen @S\$100
- ☆ 3000ansi Lumen LCD projector @ S\$300
- ☆ 42" Plasma Screen with floor stand @ S\$350

### OTHERS [OPTIONAL]

- ☆ Floral on cocktail table @S\$50 each.
- ☆ Floral on buffet table @S\$120 each.

### RESERVATION

- ☆ Minimum requirement of 30 persons.

**Prices are subject to prevailing taxes**

**Packages quoted subject to change depending on availability of materials and/or price fluctuations.**

➡ **For enquiries on our standing cocktail packages, please contact our Event Department at: Telephone [65] 6820 2386 x 12 or Facsimile [65] 6820 2788 or email to [events@chinaclub.com.sg](mailto:events@chinaclub.com.sg)**



## Deluxe Cocktail Menu A

### Buffet Style



越式甘蔗蝦

Deep-fried Sugar Cane coated with Minced Shrimp

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米網炸春卷

Deep-fried Spring Roll wrapped with Rice Sheet

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水晶鮮蝦餃

Steamed Shrimp Dumpling

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蚵子雞肉燒賣

Steamed Chicken Siew Mai topped with Crab Roe

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鹽香鮮冬菇

Deep-fried Fresh Mushroom

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蒜香焗雞件

Baked Chicken Cutlet with Minced Garlic

\*\*\*

豉油皇炒面

Sautéed Hong Kong Noodles

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### Desserts 甜品



迷你豆沙餅

Mini Red bean Paste Pastry

\*\*\*

迷你雞蛋挞

Mini Egg Tart

\*\*\*

合時生果盤

Fresh Fruit Platter

**S\$68.00per person**  
**[Minimum 30 Persons]**  
**Price is subject to prevailing taxes**



## Deluxe Cocktail Menu B

### Carving Station



北京鴨  
Peking Duck

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### Buffet Style



黑椒牛柳挞  
Black Pepper Beef Tart  
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脆皮烧腩肉  
Crispy Pork Belly  
\* \* \*

水晶鲜虾饺  
Steamed Shrimp Dumpling  
\* \* \*

杞子鸡肉烧卖  
Steamed Chicken Siew Mai topped with Wolfberries  
\* \* \*

土司焗鵝肝醬  
Baked Foie Gras on French Toast  
\* \* \*

沙律明虾角  
Deep-fried Shrimp Dumpling served with Mayonnaise Sauce  
\* \* \*

野菌四季豆炒香苗  
Fried Rice with Stringbean & Mushroom  
\* \* \*

星州炒米粉  
Stir-fried Rice Vermicelli, Singaporean Style  
\* \* \*

### Desserts 甜品



迷你豆沙餅  
Mini Red bean Paste Pastry  
\* \* \*

迷你瑞士蛋糕卷  
Mini Swiss Roll  
\* \* \*

合时生果盘  
Fresh Fruit Platter

**S\$88.00 per person**  
**[Minimum 30 Persons]**  
**Price is subject to prevailing taxes**