



Dinner & Dance Package

(Minimum 30 pax)

PACKAGE PRICES:

S\$65.00+ (Members) | S\$68.00+ (Non-Members)

Package is Inclusive of: -

- Complimentary use of a venue for 5hrs
- Reception Table with Lucky Draw bowl
- Venue set up with tables and chairs, including Linen and Chair covers
- LCD Projector with a screen (if applicable)
- Free Flow of Soft Drinks (Coke/Sprite) throughout the event
- Pre-Dinner Reception with Soft Drinks
- PA System with Speakers and 02 Wireless Microphones
- Complimentary Car Park Coupons for up to 20% of your guaranteed attendance (capped at 20 pieces)

Additional Privileges: -

- Complimentary 08 bottles of Wine or 20L Barrel of Beer (minimum 120pax)
- Special Room Rate of S\$132.00+ for a Superior Room inclusive of 02 Breakfasts with a minimum booking of 3 Rooms. U.P. S\$265.00+

FOR RESERVATIONS & ENQUIRES

Please call us at +65 6768 9288 or email banquet@rsyc.org.sg

Buffet Selection Menu

Appetizer

(Kindly select 1 item from the following)

- Garden Salad with Dressing
- Mixed of Roman Lettuce, Cherry Tomato, Cucumber & Seasonal Green
Served with Thousand Island Dressing
- Red Onion Cherry Tomato with Olive & Pesto
- Spicy Pineapple Salad
- Thai Seafood Tung Hoon Salad

Select either
International OR Western Selection

International Selection

Braised Beancurd with Mushroom Sauce
OR Japanese Crispy Marinated Tori Wrapped with Seaweed

Braised Spicy Garden Vegetable with Coconut Cream
OR Traditional Slow Braised Nonya Vegetables

Oriental Wok Seafood Fried Rice with Silver Fish
OR Thai Style Olive Seafood Fried Rice

Rocky Shrimp Bomb with Chilli Dip
OR Homemade Banana Leaf Otah Fish

Sauteed Butter Garlic Prawn
OR Wok Fried Prawn with Cereal Crisps & Curry Leaves

Signature Curry Chicken with Confit Potato & Kaffir Leave
OR Visayas Style Chicken Inasal

Slow-Roasted River Sutchi Fillet with King Oyster Mushrooms in Spicy Garlic Sauce
OR Simmered Sutchi Fillet with Miso

Tom Yum Seafood Bee Hoon
OR Vegetarian “Lo Han Chai” Bee Hoon

Select either
International OR Western Selection

Western Selection

Butter Broccoli & Glazed Carrot

OR Sauteed Cabbage with Chicken Bacon & Carrot

Chateau Steamed Butter Raisin Rice with Herb

OR Steamed Olive Pilaf Rice with Trio Pepper & Mushroom

Cheese Croquette with Mayo Dip

OR Deep Fried Crispy Fish Nugget “Bites” with Curry Mayo

Chicken Bolognese Spaghetti Rigate

OR Sauteed Penne Rigate with Tomato & Mushroom

Pan Seared Sutchi Fillet with Confit Tomato & Black Olive Garnish with Basil

OR Sizzling Grilled Pangasius Fish Fillet with Confit of Mediterranean Vegetables

Swedish Meat Ball with Fragrant Mushroom Gravy

OR Deep Fried Crab Claw with Curry Mayo

Thyme Signature Herb Baked Chicken with Pineapple Salsa

OR Oven Baked Auckland Style Cardamom Honey Chicken

Wok Fried Seafood Pot in Tomato Pomodoro

OR Sauteed Prawn with Black Peppery Corn

Sweet Temptation

(Kindly select 2 items from the following)

- Bubur Hitam with Coconut Cream
- Chilled Sea Coconut with Longan
 - Four Seasons Mochi
- Mango Jelly with Fruits Combo & Longan
 - Mini Chocolate Éclair
 - Mini Oreo Cheese Cake
 - Mini Swiss Profiterole
 - Sago Gula Melaka