



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 8.00am to 1.00pm OR 12.00pm to 5.00pm
- ☆ One Coffee Break with a choice of 4 snacks items per break and **Buffet Lunch** at S\$75.00 per person
- ☆ One Coffee Break with a choice of 4 snacks 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 8.00am to 5.00pm
- ☆ Two Coffee Breaks with a choice of 4 snacks items per break and **Buffet Lunch** at S\$95.00 per person
- ☆ Two Coffee Breaks with a choice of 4 snacks items per break and **Set Lunch** at S\$115.00 per person

### Package Inclusions:

- ☆ Free flow of Coffee, Tea & Iced Water
- ☆ 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\$450.00/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 Facsimile (65) 6820 2788 or email to [events@chinaclub.com.sg](mailto: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

### CRISPY ITEMS

- ☆ 酥炸毛豆条  
\*Deep-fried Vegetarian Spring Roll with Green Soya Bean
- ☆ 芝士龙须卷  
Deep-fried Shrimp & Fresh Scallop Dumpling Wrapped with Crispy Bread Roll
- ☆ 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)

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

\* Vegetarian 素食



## SET LUNCH (SIT DOWN)

### Menu A (No Pork No Lard)

烧味拼点心

Roasted Meats and Dim Sum Combination

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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

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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

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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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