



## THE CHINA CLUB SINGAPORE SEMINAR PACKAGE

### FULL-DAY SEMINAR PACKAGE

- ☆ Complimentary use of private room with appropriate size from 0800hrs to 1700hrs
- ☆ Two Coffee Breaks with a choice of 4 snacks per break and Buffet Lunch at S\$95.00 per person
- ☆ Two Coffee Breaks with a choice of 4 snacks per break and Set Lunch at S\$115.00 per person

### HALF-DAY MEETING PACKAGE

- ☆ Complimentary use of private room with appropriate size from 0800hrs to 1300hrs **or** 1200hrs to 1700hrs
- ☆ One Coffee Break with a choice of 4 snacks per break and Buffet Lunch at S\$75.00 per person
- ☆ One Coffee Break with a choice of 4 snacks per break and Set Lunch at S\$90.00 per person
- ☆ One Coffee Break with a choice of 5 snacks at S\$55.00 per person

### PACKAGE INCLUDES

- ☆ Free flow of Coffee, Tea & Iced Water
- ☆ Mints, writing pads and pencils
- ☆ Complimentary use of 2 Flipcharts with colour markers

### RENTAL OF AV EQUIPMENT (OPTIONAL)

- ☆ PA system with two wireless handheld microphones at S\$350.00/set
- ☆ Tripod Screen at S\$100.00/unit
- ☆ 3000ansi Lumen LCD Projector at S\$300.00/unit
- ☆ 42" Plasma Screen with floor stand at S\$450.00/set

### REQUIREMENT

- ☆ A minimum requirement of 20 persons
- ☆ Prices are subject to prevailing taxes



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## COFFEE BREAK MENU (SERVED IN BUFFET STYLE / 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
- ☆ 百花水晶球  
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

- ☆ 鲜什菇素春卷  
Deep-fried Assorted Mushroom & Vegetarian Spring Roll
- ☆ 芝士龙须卷  
Deep-fried Shrimp & Fresh Scallop Dumpling Wrapped with Crispy Bread Roll
- ☆ 香茜腐皮卷  
Deep-fried Beancurd Skin Roll with Chinese Parsley
- ☆ 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

- ☆ 豆沙锅饼  
Chinese Pancake
- ☆ 合时生果盘  
Fresh Fruit Platter



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**SET LUNCH  
(BUFFET STYLE)**

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



**SET LUNCH  
(SIT DOWN)**

<b>Menu A (No Pork No Lard)</b>	<b>Menu B (No Pork No Lard)</b>
<p>烧味拼点心 Roasted Meats and Dim Sum Combination ***</p>	<p>点心三拼盘 Dim Sum Trio Combinations ***</p>
<p>迷你海鲜炖木瓜盅 Double-boiled Seafood Soup served in Mini Papaya ***</p>	<p>鸡油菌杞子炖螺头汤 Double-boiled Sea Whelk Soup with Chanterelles Fungus and Wolfberries ***</p>
<p>清蒸鲈鱼件 Steamed Fillet of Sea Perch, Hong Kong Style ***</p>	<p>港式蒸顺壳 Steamed Fillet of Marble Goby, Hong Kong Style ***</p>
<p>灵芝菇扒西兰花 Braised Broccoli with Mushroom ***</p>	<p>鲜什菇扒时蔬 Braised Mushroom with Seasonal Vegetables ***</p>
<p>海鲜炒饭 Seafood Fried Rice ***</p>	<p>干炒海鲜鱼茸面 Stir-fried Fish Paste Noodle with Assorted Seafood ***</p>
<p>合时生果盆 Fresh Fruits Platter</p>	<p>香芒西米露 Chilled Cream of Mango with Sago</p>