



# SOCIAL EVENTS PACKAGES

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Home for All Nationalities



## VENUES & MINIMUM SPEND REQUIREMENT

VENUE	MEMBERS PRICE	NON-MEMBERS PRICE
RIFLE LOUNGE	\$2,000.00	\$2,500.00
DIETHELM KELLER & EDELWEISS	\$2,500.00	\$3,000.00
ENZIAN & ALPENROSE	\$2,500.00	\$3,000.00
PAVILION BALLROOM	\$5,000.00	\$6,000.00
TURF SQUARE (OUTDOOR)	\$1,500.00	\$2,000.00
ARBENZ	\$6,500.00 (WEEKDAYS) \$8,500.00 (WEEKENDS)	\$7,500.00 (WEEKDAYS) \$9,500.00 (WEEKENDS)

*\*Venue(s) will be subject to availability*

### The above Minimum Spend includes the following:

- Usage of venue for 4-hours (extension chargeable at \$250.00 per hour)
- Tables & Chairs set-up
- Tablecloth & Linen Napkins
- Chinaware, Glassware & Stainless-Steel Cutlery Sets
- Projector & Screen
- Basic Sound System with 1 Wireless Microphone
- Food & Beverage (Please select from available Menus)

***Note: Separate Menu(s) will be provided for Private Events at Arbenz***

### Terms & Conditions:

- All prices quoted are inclusive of prevailing taxes.
- Booking(s) will be deemed valid with a signed contract provided by our Sales Team.
- For Members of the Swiss Club, payment must be made via a Swiss Club Membership account.
- For Non-Members a 50% deposit will be required upon confirmation.
- An additional surcharge of 5% will be applicable for payments via Credit Card (Non-Members).



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## BUFFET PACKAGE (MINIMUM 30 PERSONS)

BUFFET MENU	MEMBERS PRICE	NON-MEMBERS PRICE
<b>OPTION 1</b> <i>(SELECT 3 APPETIZERS, 1 SOUP, 5 MAINS &amp; 3 DESSERT)</i>	\$70.00 PER PERSON	\$80.00 PER PERSON
<b>OPTION 2</b> <i>(SELECT 4 APPETIZERS, 1 SOUP, 6 MAINS &amp; 4 DESSERT)</i>	\$80.00 PER PERSON	\$90.00 PER PERSON

Please tick (✓) your selection

### APPETIZERS

Caesar Salad with Parmesan Cheese & Bacon Bits	
Norwegian Smoked Salmon with Sour Cream	
German Potato Salad	
Assorted Mesclun Salad with Dressing & Condiments	
Assorted Bread Roll served with Butter	

### SOUP

Cream of Mushroom	
Roasted Pumpkin	
Cream of Tomato	

### MAINS

Tandoor Butter Chicken in Tomato Fenugreek Sauce	
Chicken Fricassee, Button Mushroom with Supreme Cream	
Braised Beef Stew with Root Vegetables	
Crispy Honey Sesame Chicken	
Tandoor Fish Tikka	
Thai Style Sugarcane Prawn with Thai Chilli Sauce	
Baked Barramundi with Tomato Hazelnut Salsa & Chives	



## MAINS

Assorted Glazed Vegetables (V)	
Potato Gratin (V)	
Tawa Vegetable (V)	
Dhal Makhani (V)	
Ratatouille (V)	
Poached Shanghai Greens, Wild Mushrooms in Oyster Sauce	
Lasagna (V)	
Pilaf Rice with Raisins (V)	
Vegetarian Fried Rice (Contain Eggs)	
Phad Thai Rice Noodles (Contain Nuts)	
Plain & Garlic Naan (V)	
Briyani Rice (V)	

## DESSERT

Assorted Fruits Platter	
Mini Fruit Tartlets	
Mini Chocolate Brownies	
Assorted Mini Cheesecake	
Italian Tiramisu & Espresso	
Mango Mousse & Mango Jello	

## CARVING STATION: ADDITIONAL \$15.00 PER PERSON

Roasted Angus Ribeye with Red Wine Jus	
Roasted Rosemary Lamb Leg with Mint Sauce	
Grilled Whole Spiced Chicken with Chicken Gravy	
<b>Chef on Site will be chargeable at \$150.00 per hour with a minimum of 2-hours, otherwise selected item will be pre-sliced.</b>	
Yes, I would like to have a Chef of Site for 2-hours at \$300.00.	
No, I would like my selected item to be pre-sliced.	



**SWISS RACLETTE CHEESE STATION (CHEF INCLUDED FOR 2-HOURS)**

Half-Wheel (2.5KG) Cheese served with Potatoes & Condiments at \$270.00	
Full-Wheel (5KG) Cheese served with Potatoes & Condiments at \$470.00	

**“LIVE” STATION: ADDITIONAL \$10.00 PER PERSON**

Laksa Station <i>Laksa Noodles, Prawns, Beansprout, Fishcake, Sambal Onion, Laksa Leaf)</i>	
Pasta Station <i>(Linguine or Penne with 1 Choice of Sauce: Aglio Olio, Cream or Tomato)</i>	
<b>Chef on Site priced at \$150.00 per-hour</b>	
Yes, I would like to have a Chef of Site for 1-hour at \$150.00.	
Yes, I would like to have a Chef of Site for 2-hours at \$300.00.	



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## CANAPE PACKAGE (MINIMUM 20 PERSONS)

CANAPE MENU	MEMBERS PRICE	NON-MEMBERS PRICE
<b>OPTION 1</b> <i>(SELECT 5 ITEMS + 3 PREMIUM)</i>	\$55.00 PER PERSON	\$65.00 PER PERSON
<b>OPTION 2</b> <i>(SELECT 6 ITEMS + 4 PREMIUM)</i>	\$65.00 PER PERSON	\$75.00 PER PERSON

Please tick (v) your selection

### COLD CANAPES

Cherry Tomato & Mozzarella Ball Skewer in Pesto	
Vegetable Crudites in Dip Sauce	
Prosciutto Ham with Rock Melon on Stick	
Cream Cheese Tartlet	
Cucumber & Green Apple Gazpacho in Shooter Glass	
Tuna Tataki, Sesame Crusted, Wasabi Aioli	

### HOT SAVOURIES

Vegetable Samosa with Mint Yoghurt	
Vegetarian Spring Roll with Thai Chilli Dip	
Mini Mushroom Quiche	
Mini Beef Sliders with Cheese	
Cocktail Chicken Satay with Peanut Sauce	
Breaded Scallops, Honey Mustard Aioli	



## SWEETS

Assorted Mini Fruit Tartlets	
Mini Banana Cake	
Mini Chocolate Brownies	
Panna Cotta in Shooter Glass	
Mango Mousse	

## PREMIUM ITEMS

Norwegian Salmon Tartare on Toast	
Crabcakes with Horseradish Aioli	
Angus Ribeye Cubes with Black Pepper Sauce & Mashed Chives	
Calamari with Spiced Mango Puree Dip	
Assorted Macarons	

**Canape items will be served Buffet Style.**

**Butler Service can be arranged at an additional price of \$25.00 per staff, per hour with a minimum of 2-hours & 2 service staff.**

Yes, I would like to have 2 service staff for 2-hours	
No, I would like my selection to be served buffet style	



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## BBQ MENU

(MINIMUM 30 PERSONS)

BBQ MENU	MEMBERS PRICE	NON-MEMBERS PRICE
<b>OPTION 1</b> <i>(SELECT 3 APPETIZERS, 4 MAINS &amp; 2 DESSERT)</i>	\$70.00 PER PERSON	\$80.00 PER PERSON
<b>OPTION 2</b> <i>(SELECT 4 APPETIZERS, 5 MAINS &amp; 3 DESSERT)</i>	\$80.00 PER PERSON	\$90.00 PER PERSON

Please tick (v) your selection | Chef included in Package.

### APPETIZERS

Caesar Salad with Parmesan Cheese & Bacon Bits	
Norwegian Smoked Salmon with Sour Cream	
German Potato Salad	
Assorted Mesclun Salad with Dressing & Condiments	
Assorted Bread Roll served with Butter	

### FROM THE GRILL

Ribeye with Brown Sauce	
Rustica Spice Boneless Chicken	
Swiss Cervelat Sausage	
Tiger Prawn with Garlic Aioli	
Chicken with Cheese Sausages	
Baked Potatoes with Sour Cream, Bacon Bits & Spring Onions	
Vegetable Skewers	
Corn on the Cob	

### DESSERT

Assorted Fresh Fruits Platter	
Iced Grass Jelly, Longan, Lychee & Fruit Cocktail	
Mango Mousse & Mango Jello	
Mini Chocolate Brownies	





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## SET LUNCH MENU PACKAGE (MINIMUM 10 PERSONS)

SET MENU	MEMBERS PRICE	NON-MEMBERS PRICE
3-COURSE MENU	\$70.00 PER PERSON	\$80.00 PER PERSON
4-COURSE MENU	\$95.00 PER PERSON	\$105.00 PER PERSON

### 3-COURSE SET LUNCH MENU

*Please select 1 item per category per individual*

#### Appetizers

Quinoa Bowl (V)

Avocado, Cucumber, Mango, Mixed Green, Yuzu Ponzu

**OR**

Grilled Prawn Salad, Bean Sprouts, Coriander, Roasted Peanut & Thai Chili Dressing

#### Mains

Angus Beef Rump Steak

*Smoked Celeriac Puree, Crispy Kale, Creamy Tarragon & Mushroom Sauce*

**OR**

Barramundi Fillet

*Lap Chong Jam Fried Rice, Oi Muchim, Cucumber Oil, Mentaiko Mayo*

**OR**

Ricotta Ravioli (V)

*Sage Butter, Cherry Tomato, Sautéed Baby Spinach, Pine Kernels*

#### Dessert

Modern Apple Strudel & Vanilla chantily Cream

**OR**

Mango Mousse with Mango Cube & Crispy Rice



## SET LUNCH MENU PACKAGE (MINIMUM 10 PERSONS)

SET MENU	MEMBERS PRICE	NON-MEMBERS PRICE
3-COURSE MENU	\$70.00 PER PERSON	\$80.00 PER PERSON
4-COURSE MENU	\$95.00 PER PERSON	\$105.00 PER PERSON

### 4-COURSE SET LUNCH MENU

*Please select 1 item per category per individual*

#### Appetizers

Falafel Salad

Cucumber Salsa, Corn, Passionfruit & Vinaigrette

**OR**

Tuna Tataki

Mango & Guava Salad & Black Tobiko

#### Entrée

Seared Scallop, Beetroot, Dill Dressing & Smoked Olive Oil

**OR**

Grilled Courgette, Green Hummus, Pita Chips & Lemon Capers Dressing (V)

#### Mains

Veal Zurich Style

*Sliced Veal in Cream Mushroom Sauce, Swiss Potato Gratin, Side Salad*

**OR**

Grilled Tuna Steak

*Charred Broccoli, Smashed Cucumber Salad & Olive Tapenade*

**OR**

Tawa Vegetable (V)

*French Beans, Carrot, Potato, Eggplant, Okra, Onion & Kadai Masala served with Biryani Rice*

#### Dessert

Modern Apple Strudel & Vanilla Chantilly Cream

**OR**

Mango Mousse with Mango Cube & Crispy Ric



## SET DINNER MENU PACKAGE (MINIMUM 10 PERSONS)

SET MENU	MEMBERS PRICE	NON-MEMBERS PRICE
3-COURSE MENU	\$90.00 PER PERSON	\$100.00 PER PERSON
4-COURSE MENU	\$115.00 PER PERSON	\$125.00 PER PERSON

### 3-COURSE SET DINNER MENU

*Please select 1 item per category per individual*

#### Appetizers

Borlotti Bean Salad (V)

Edamame, Grilled Zucchini, Cucumber, Broccoli, Tahini-Lemon Dressing

**OR**

Omega 3 Salad (Gluten Free)

Mixed Greens, Smoked Salmon, Olives, Avocado, Macadamia Nut, Sunflower Seeds, Vinaigrette

#### Mains

Angus Beef Rump Steak,

*Mashed Potatoes, Seasonal Vegetables, Yellow Squash Verde*

**OR**

Grilled Tuna Steak

*Warm Pinto Bean and Spinach & Lemon Worcestershire Sauce*

**OR**

Dal Makhani (VG & Gluten Free)

*Black Lentil, Kidney Bean Cooked with Tomato Puree, Spices, Butter*

#### Dessert

Modern Apple Strudel & Vanilla Chantilly Cream

**OR**

Mango Mousse with Mango Cube & Crispy Rice



## SET DINNER MENU PACKAGE (MINIMUM 10 PERSONS)

SET MENU	MEMBERS PRICE	NON-MEMBERS PRICE
3-COURSE MENU	\$90.00 PER PERSON	\$100.00 PER PERSON
4-COURSE MENU	\$115.00 PER PERSON	\$125.00 PER PERSON

### 4-COURSE SET DINNER MENU

*Please select 1 item per category per individual*

#### Appetizers

Chickpea Shawarma Salad  
Spring Mix salad, Tomato, Pita Chip, Garlic Chervil Hummus

**OR**

Tuna Aguachile  
Cucumber, Lime Juice, Green Chili & Olive Oil

#### Entrée

Scallop Carpaccio, Asian Vinaigrette, Quail Egg, Mix Herb

**OR**

Grilled Courgette, Green Hummus, Pita Chips & Lemon Capers Dressing (V)

#### Mains

Australian Wagyu Sirloin Marbling score 6 -7  
*Roasted Thyme Potatoes, Seasonal Vegetables & Port Reduction*

**OR**

Tandoor Tuna Steak  
*Ghee Rice, Indian Spice Cucumber salad & Raita*

**OR**

Ricotta Ravioli (V)  
*Shitake Mushroom, Soy Cream Sauce & Pine Nut*

#### Dessert

Modern Apple Strudel & Vanilla Chantilly Cream

**OR**

Mango Mousse with Mango Cube & Crispy Ric



## BEVERAGE PACKAGE

<b>Option 1: Free Flow Beverage Package</b>	<b>1.</b> Free flow of Soft Drinks (Coke & Sprite), Coffee & Tea priced at <b>\$20.00 per person for 4-hours. Subsequent hour priced at \$5.00 per person.</b>
	<b>2.</b> Free flow of Tiger Beer, Soft Drinks (Coke & Sprite), Coffee & Tea priced at <b>\$60.00 per person for 4-hours. Subsequent hour priced at \$20.00 per person.</b>
	<b>3.</b> Free flow of Tiger Beer, House Wine (Red/White), Soft Drinks (Coke & Sprite), Coffee & Tea priced at <b>\$80.00 per person for 4-hours. Subsequent hour priced at \$25.00 per person.</b>
	<b>4.</b> Free flow of Tiger Beer, House Wine (Red/White), Prosecco, Soft Drinks (Coke & Sprite), Coffee & Tea priced at <b>\$95.00 per person for 4-hours. Subsequent hour priced at \$30.00 per person.</b>
<b>Option 2: Beverage Prices by Consumption</b>	Soft Drinks (Coke, Coke Zero, Sprite) \$3.00 each
	Sparkling/Still Water (750ml) priced at \$7.50 each
	Tiger Beer \$9.00 (Reg)   \$13.00 (Large)
	Erdinger Beer \$11.00 (Reg)   \$15.00 (Large)
	House Wine (Red/White) \$13.00 (Glass)   \$60.00 (bottle)
	Prosecco \$65.00 per bottle
<b>Corkage (Duty Paid &amp; Sealed)</b>	Wine/Champagne priced at \$28.00 per bottle
	Hard Liquor priced at \$75.00 per bottle, mixers will be provided by Swiss Club
	Beer priced at \$200.00 per barrel. <b><i>Beer cans are <u>NOT</u> permitted</i></b>
<b>Miscellaneous</b>	Butler Service chargeable at \$25.00 per staff, per hour
	Bartender Service chargeable at \$100.00 per staff, per hour
	Extension of duration chargeable at \$250.00 per hour