



SOCIAL EVENTS PACKAGES



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	MEMBERS PRICE	NON-MEMBERS PRICE
WEEKDAYS & SUNDAYS LUNCH	\$3,000.00	\$4,000.00
FRIDAYS & SATURDAYS LUNCH	\$5,000.00	\$6,000.00
WEEKDAYS & SUNDAYS DINNER	\$6,500.00	\$7,500.00
FRIDAYS & SATURDAYS DINNER	\$8,500.00	\$9,500.00

**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 with 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)

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).



BUFFET PACKAGE (MINIMUM 30 PERSONS)

BUFFET MENU	MEMBERS PRICE	NON-MEMBERS PRICE
OPTION 1 <i>(SELECT 3 APPETIZERS, 1 SOUP, 5 MAINS & 3 DESSERT)</i>	\$75.00 PER PERSON	\$95.00 PER PERSON
OPTION 2 <i>(SELECT 4 APPETIZERS, 1 SOUP, 6 MAINS & 4 DESSERT)</i>	\$85.00 PER PERSON	\$110.00 PER PERSON

Please tick (v) 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	
Butterfly Prawn with Thai Chilli Sauce	
Baked Barramundi with Tomato Hazelnut Salsa & Chives	



MAINS

Assorted Glazed Vegetables (V)	
Potato Gratin (V)	
Tawa Vegetable (V)	
Yellow Dahl Tadka (V)	
Ratatouille (V)	
Poached Shanghai Greens, Wild Mushrooms in Oyster Sauce	
Lasagna (V)	
Pilaf Rice with Raisins (V)	
Vegetarian Fried Rice (<i>Contain Eggs</i>)	
Vegetarian Fried Kway Teow (<i>Contain Eggs</i>)	
Plain & Garlic Naan (V)	
Briyani Rice (V)	

DESSERT

Assorted Fruits Platter	
Mini Fruit Tartlets	
Strawberry Shortcake	
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	
Chef on Site will be chargeable at \$150.00 per hour with a minimum of 2-hours, otherwise selected item will be pre-sliced.	
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 \$300.00	
Full-Wheel (5KG) Cheese served with Potatoes & Condiments at \$500.00	

“LIVE” STATION: ADDITIONAL \$15.00 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>	
Kebab Station <i>(Marinated Chicken, Lettuce, Aioli, Onions)</i>	
Chef on Site priced at \$150.00 per-hour	
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.	



CANAPE PACKAGE (MINIMUM 20 PERSONS)

CANAPE MENU	MEMBERS PRICE	NON-MEMBERS PRICE
OPTION 1 <i>(SELECT 5 ITEMS + 3 PREMIUM)</i>	\$60.00 PER PERSON	\$75.00 PER PERSON
OPTION 2 <i>(SELECT 6 ITEMS + 4 PREMIUM)</i>	\$70.00 PER PERSON	\$90.00 PER PERSON

Please tick (v) your selection

COLD CANAPES

Tomato Tartlet, Tomato Relish, Ricotta with Chives	
Vegetable Crudites in Dip Sauce	
Prosciutto Ham with Rock Melon on Stick	
Cream Cheese Tartlet	

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	
Mini Turkey Bacon Quiche	
Breaded Scallops, Honey Mustard Aioli	
Twister Prawns with Thai Chilli Sauce	



SWEETS

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

PREMIUM ITEMS

Norwegian Salmon Tartare on Toast	
Crabcakes with Horseradish Aioli	
Mini Mexican Beef Pie	
Mini Black Pepper Chicken Pie	
Angus Sirloin Cubes with Black Pepper Sauce & Mashed Chives	
Tuna Tataki, Sesame Crusted, Wasabi Aioli	

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	



EST. 1871
SINGAPORE

BBQ MENU (MINIMUM 30 PERSONS)

BBQ MENU	MEMBERS PRICE	NON-MEMBERS PRICE
OPTION 1 <i>(SELECT 3 APPETIZERS, 4 MAINS & 2 DESSERT)</i>	\$75.00 PER PERSON	\$95.00 PER PERSON
OPTION 2 <i>(SELECT 4 APPETIZERS, 5 MAINS & 3 DESSERT)</i>	\$85.00 PER PERSON	\$110.00 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	
Smoked Chicken Cheese Sausage	
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	
Almond Jelly Milk Curd with Longan	
Mango Mousse & Mango Jello	



SET LUNCH MENU PACKAGE (MINIMUM 10 PERSONS)

SET MENU	MEMBERS PRICE	NON-MEMBERS PRICE
3-COURSE MENU	\$70.00 PER PERSON	\$90.00 PER PERSON

3-COURSE SET LUNCH MENU

Please select 1 item per category per individual

Appetizers

Farmer's Salad

*Ovolini, Grilled Asparagus, Avocado, Almond,
Herbs Balsamic Vinaigrette (V)*

OR

Wild Truffle Mushroom Velouté

with Sour Dough Toast (V)

Mains

Grilled Slow Cooked French Chicken Breast

Smoked Piquillo Puree, US Asparagus, Pepper Jus

OR

Seared Salmon

White Wine Parsley Emulsion, Sweet Basil Oil

OR

Fregola Sarda

*Thyme Roasted Roma Tomato, Seasonal Vegetables, Pecorino,
Charred Zucchini (V)*

Dessert

Modern Apple Strudel

Vanilla Chantilly Cream

OR

Chocolate Delice Crumble

Wild Berries



SET DINNER MENU PACKAGE (MINIMUM 10 PERSONS)

SET MENU	MEMBERS PRICE	NON-MEMBERS PRICE
3-COURSE MENU	\$90.00 PER PERSON	\$115.00 PER PERSON
4-COURSE MENU	\$115.00 PER PERSON	\$145.00 PER PERSON

3-COURSE SET DINNER MENU

Please select 1 item per category per individual

Appetizers

Tomato Mozzarella Salad

Farm Leaves, Walnut & Balsamic Dressing (V)

OR

Tasmanian Salmon Tartare

Mango, Cucumber, Avocado, Shallots, Citrus – Mustard Dressing & Chives

Mains

Seared Angus Sirloin

Caramelised Onion Potato Puree, Broccolini, Au Jus

OR

Grilled Barramundi

Cherry Tomato, Baby Spinach, White Wine Parsley Beurre Blanc

OR

Wild Mushroom Fettuccine

Parmigiano Reggiano, Chive (V)

Dessert

Modern Apple Strudel

Vanilla Chantilly Cream

OR

Chocolate Delice Crumble

Wild Berries



SET DINNER MENU PACKAGE (MINIMUM 10 PERSONS)

SET MENU	MEMBERS PRICE	NON-MEMBERS PRICE
3-COURSE MENU	\$90.00 PER PERSON	\$115.00 PER PERSON
4-COURSE MENU	\$115.00 PER PERSON	\$145.00 PER PERSON

4-COURSE SET DINNER MENU

Please select 1 item per category per individual

Appetizers

Tomato Mozzarella Salad

Farm Leaves, Walnut & Balsamic Dressing (V)

OR

Tasmanian Salmon Tartare

Mango, Cucumber, Avocado, Shallots, Citrus – Mustard Dressing & Chive

Entrée

Hokkaido Scallops *with Bacon & Tomato Ala Meunière, Parsley*

OR

Pumpkin Soup *with Sliced Asparagus (V)*

Mains

Seared Angus Sirloin

Caramelised Onion Potato Puree, Broccolini, Au Jus

OR

Grilled Barramundi

Cherry Tomato, Baby Spinach, White Wine Parsley Beurre Blanc

OR

Wild Mushroom Fettuccine

Parmigiano Reggiano & Chives (V)

Dessert

Modern Apple Strudel *Vanilla Chantilly Cream*

OR

Chocolate Delice Crumble *Wild Berries*



BEVERAGE PACKAGE

Option 1: Free Flow Beverage Package	1. Free flow of Soft Drinks (Coke & Sprite), Coffee & Tea priced at \$25.00 per person for 4-hours. Subsequent hour priced at \$5.00 per person.
	2. Free flow of Tiger Beer, Soft Drinks (Coke & Sprite), Coffee & Tea priced at \$65.00 per person for 4-hours. Subsequent hour priced at \$20.00 per person.
	3. Free flow of Tiger Beer, House Wine (Red/White), Soft Drinks (Coke & Sprite), Coffee & Tea priced at \$85.00 per person for 4-hours. Subsequent hour priced at \$25.00 per person.
	4. Free flow of Tiger Beer, House Wine (Red/White), Prosecco, Soft Drinks (Coke & Sprite), Coffee & Tea priced at \$95.00 per person for 4-hours. Subsequent hour priced at \$30.00 per person.
Option 2: Beverage Prices by Consumption	Soft Drinks (Coke, Coke Zero, Sprite) \$3.50 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)
	Premium Housepour Wine (Red/White) \$14.00 (Glass) \$65.00 (bottle)
	Torresella Prosecco \$65.00 per bottle
	Tiger Beer 20L Barrel \$480.00 30L \$580.00 Erdinger Beer 20L Barrel \$550.00 30L \$650.00
Corkage (Duty Paid & Sealed)	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. <i>Beer cans are <u>NOT</u> permitted</i>
Miscellaneous	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