

# Executive Suite Catering

*Leave the hassle of planning your Catering Event with our professional team..., who are committed to deliver quality food and friendly services beyond your expectation!*

## Booking Period

*Advance booking is encouraged. However booking within four (4) days prior to event are subject to our Executive Chef Confirmation.*

## Buffet Set-Up

*Our menu prices include the provision of all essential chaffing dishes, disposable cutleries, serving utensils, buffet table set-up, skirting and all necessary catering accessories for a ready-to-serve buffet.*

## Catering Duration

*All function catered are for a period not exceeding four (4) hours or up to 11.00pm whichever is the earlier. A surcharge of \$50.00 per hour will be levied for extension.*

## Optional Requirements

*Additional tables and chairs can be arranged at a fee for the Plastic Chair (without back-rest) at \$1.00 each and Square Table at \$5.00 each per day*

## Settlement Terms

*Full payment must be made upon your check in by Cash, Nets or Credit Card.*

## Cancellation Charges

*7 days before date of event 20%  
3 days before date of event 50%  
1 day before date of event 100%*

Dr / Mr /Mrs / Mdm / Ms		
Address:		
Tel:	Mobile:	Fax:

Catering Day & Date:	Time required:	No of Guests:
E-suite No:	Catering Location: <b>Outside E-Suite Main Entrance</b>	
E mail Address	No of Stools:	No of Tables:
Menu : <b>Buffet Menu A (No Pork No Lard)</b>		

Aranda Country Club Contact Person: Peter Quay (Operations Executive) <a href="mailto:peter_quay@arandaclub.org.sg">peter_quay@arandaclub.org.sg</a> Duty Manager Hp number 96784453	Tel: 6584 6811 ext 31 Fax: 6584 1036 / 6585 6472
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### Aranda Buffet Menu A

**\$12.00+ per person  
(minimum of 30 persons)**

#### Mixed Station

Thai Pineapple Rice  
Fried Vegetarian Bee Hoon

Sio Peh Chye with Mushrooms  
Braised Egg Beancurd with Green Pea

Chicken Curry with Potatoes  
Sweet and Sour Fish  
Fried Szechuan Prawns  
Fried FishBall

#### Dessert Station

Almond Beancurd with Fruit

#### Beverage

Orange Cordial Drink

"No Pork No Lard"  
Prices are subject to 7% GST

Dr / Mr /Mrs / Mdm / Ms		
Address:		
Tel:	Mobile:	Fax:

Catering Day & Date:	Time required:	No of Guests:
E-suite No:	Catering Location: <b>Outside E-Suite Main Entrance</b>	
E mail Address	No of Stools:	No of Tables:
Menu : <b>Buffet Menu B (No Pork No Lard)</b>		

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### Aranda Buffet Menu B

**\$15.00+ per person  
( minimum of 30 persons)**

#### Mixed Station

Seafood Fried Rice  
Fried Hokkien Mee with Crab Stick & Fishcake

Gado Gado with Peanut Sauce  
Curry Vegetables with Tou Poh  
Casserole of Beancurd with Crabmeat Sauce  
Wok-Fried Chicken Leg Boneless with Sze Chuan sauce & Capsicum  
Stir-Fried sliced Fish with Ginger & Spring Onion  
Chicken Chipolata Sausages with BBQ Sauce  
Fried Sambal Prawns

#### Dessert Station

Sliced Fresh Fruits Platter  
Cheng Thng (Hot or Cold)

#### Beverage

Orange Cordial Drink

"No Pork No Lard"  
Prices are subject to 7% GST

Dr / Mr /Mrs / Mdm / Ms		
Address:		
Tel:	Mobile:	Fax:

Catering Day & Date:	Time required:	No of Guests:
E-suite No:	Catering Location: <b>Outside E-Suite Main Entrance</b>	
E mail Address	No of Stools:	No of Tables:
Menu : <b>Buffet Menu C (No Pork No Lard)</b>		

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### Aranda Buffet Menu C

**\$18.00+ per person  
( minimum of 30 persons)**

#### Salad Station

American Potato Salad with Chives  
Shrimps and Pasta Salad  
Garden Green Salad

#### Mixed Station

Fried Mee Siam with Shrimps  
Fried Rice with salted Fish & diced Chicken  
Stir-Fried Broccoli with Mushrooms  
Chicken Chipolata Sausages with BBQ Sauce  
Grilled Salmon with Teriyaki  
Fried sliced Beef with Capsicum  
Roasted Rosemary Chicken  
Mutton Curry

#### Dessert Station

Sliced Fresh Fruits platter  
Mango Pudding

#### Beverage

Orange Cordial Drink