

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: Outside E-Suite Main Entrance | |
| E mail Address | No of Stools: | No of Tables: |
| Menu : Buffet Menu A (No Pork No Lard) | | |

| | |
|---|---|
| Aranda Country Club Contact Person: Peter Quay (Operations Executive) peter_quay@arandaclub.org.sg Duty Manager Hp number 96784453 | Tel: 6584 6811 ext 31 Fax: 6584 1036 / 6585 6472 |
|---|---|

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: Outside E-Suite Main Entrance | |
| E mail Address | No of Stools: | No of Tables: |
| Menu : Buffet Menu B (No Pork No Lard) | | |

| | |
|---|---|
| Aranda Country Club Contact Person: Peter Quay (Operations Executive) peter_quay@arandaclub.org.sg Duty Manager Hp number 96784453 | Tel: 6584 6811 ext 31 Fax: 6584 1036 / 6585 6472 |
|---|---|

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: Outside E-Suite Main Entrance | |
| E mail Address | No of Stools: | No of Tables: |
| Menu : Buffet Menu C (No Pork No Lard) | | |

| | |
|---|---|
| Aranda Country Club Contact Person: Peter Quay (Operations Executive) peter_quay@arandaclub.org.sg Duty Manager Hp number 96784453 | Tel: 6584 6811 ext 31 Fax: 6584 1036 / 6585 6472 |
|---|---|

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