



nuss
The Graduate Club

WEDDING PACKAGES

SUNTEC CITY GUILD HOUSE



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www.nuss.org.sg

CHINESE SET PACKAGES

Package Includes:

- Choice of customisable menu curated by our culinary chefs
- Complimentary food tasting for 10 persons from Mondays to Thursdays only (excluding Eve of Public Holidays & Public Holidays)
- Exclusive use of the venue for up to a maximum of 4 hours
- Exquisite floral arrangements for the stage and pedestal stands along the aisle
- Unique decorations for VIP tables and chairs
- Elegant dining table setting with crockery, cutlery, table centrepieces, cloth napkins & seat covers
- A Champagne fountain and 1 bottle of Sparkling Wine for toasting
- An elegant tiered wedding cake display for cake cutting ceremony
- Wedding favours for all guests
- Wedding invitation cards for up to 60% of guaranteed attendance (excludes printing costs & accessories)
- Provision of Ang Bao box and guest book
- Complimentary usage of LCD projector with screen and in-house sound system with 1 wireless microphone
- Free-flow of Soft Drinks (Coke and F&N Orange) and Chinese Tea
- Corkage waiver for 1 bottle of Hard Liquor / Wine brought-in with every guaranteed table of 10 persons duty-paid and sealed (75cl / 750ml)
- Complimentary 1 x 30-litre barrel of Heineken Beer
- Complimentary 1 bottle of House Wine / Shin Yuzu Wine / Shin Whisky Umeshu with every guaranteed table of 10 persons

Terms and Conditions apply.

ENCHANTED GETAWAY
PACKAGES

8-COURSE CHINESE SET LUNCH MENU

\$888 per table of 10 pax

(Minimum of 10 tables, Maximum of 12 tables)

COMBINATION PLATTER

香芒熏鸭片, 日式章鱼, 泰式螺片, 蟹肉炒蛋, 酥炸海鲜豆腐
Smoked Duck with Mango Salad Sauce
Japanese Octopus with Sesame
Top Shell with Thai Chilli
Crab Meat & Fried Egg Omelette
Deep-fried Seafood Bean Curd Roll

SOUP

干贝蟹肉鱼肚羹
Braised Fish Maw Soup with Crab Meat and Conpoy

POULTRY

金牌烧鸭
Roast Duck with Peking Sauce

FISH

港蒸老虎斑
Hong Kong-style Steamed Tiger Garoupa

SEAFOOD

松子西兰花炒虾球
Stir-fried Broccoli with Jumbo Prawns and Pine Nuts

VEGETABLE

蚝皇鲍鱼东菇扒时蔬
Braised Baby Abalone with Black Mushrooms and Seasonal Vegetables

NOODLES / RICE

松露油金针菇焖伊面
Stewed Ee-Fu Noodles with Golden Mushrooms and Truffle Oil

DESSERT

杨枝甘露
Chilled Mango Pomelo Sago

8-COURSE CHINESE SET DINNER MENU

\$988 per table of 10 pax

(Minimum of 10 tables, Maximum of 12 tables)

COMBINATION PLATTER

鲜虾沙律, 椒盐白饭鱼, 泰式螺片, 蟹肉炒蛋, 酥炸海鲜豆腐
Prawn Salad
Salt & Pepper Crispy White Bait
Top Shell with Thai Chilli
Crab Meat & Fried Egg Omelette
Deep-fried Seafood Bean Curd Roll

SOUP

干贝蟹肉鱼唇肉羹
Braised Fish Lips Soup with Crab Meat and Conpoy

POULTRY

金牌烧鸡
Roasted Chicken with Japanese Chilli Powder

FISH

潮洲蒸红斑
Teochew-style Steamed Red Garoupa

SEAFOOD

酱爆西芹炒虾球
Stir-fried Celery and Jumbo Prawns with Hot Chilli Sauce

VEGETABLE

蚝皇鲍鱼海参扒时蔬
Braised Baby Abalone with Sea Cucumber and Seasonal Vegetables

NOODLES / RICE

鲍汁干烧伊面
Ee-Fu Noodles with Abalone Sauce

DESSERT

红莲雪耳炖桃胶
Double-boiled Peach Gum with White Fungus and Red Dates

BUFFET PACKAGE

Package Includes:

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- Exclusive use of the venue for up to a maximum of 4 hours
- Exquisite floral arrangements for the stage and pedestal stands along the aisle
- Unique decorations for VIP tables and chairs
- Elegant dining table setting with crockery, cutlery, table centrepieces, cloth napkins & seat covers
- A Champagne fountain and 1 bottle of Sparkling Wine for toasting
- An elegant tiered wedding cake display for cake cutting ceremony
- Wedding favours for all guests
- Wedding invitation cards for up to 60% of guaranteed attendance (excludes printing costs & accessories)
- Provision of Ang Bao box and guest book
- Complimentary usage of LCD projector with screen and in-house sound system with 1 wireless microphone
- Free-flow of Soft Drinks (Coke and F&N Orange)
- Corkage waiver for 1 bottle of Hard Liquor / Wine brought-in with every guaranteed table of 10 persons duty-paid and sealed (75cl / 750ml)
- Complimentary 1 x 30-litre barrel of Heineken Beer
- Complimentary 1 bottle of House Wine / Shin Yuzu Wine / Shin Whisky Umeshu with every guaranteed table of 10 persons

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ETERNAL JOURNEY
PACKAGES

INTERNATIONAL BUFFET LUNCH MENU

\$78 per pax

Selection of 12 items

(Minimum of 100 pax, Maximum of 120 pax)

APPETISER (SELECT 1)

- Assorted Cold Cut Platter
- Chickpeas, Capsicum and Feta Cheese Salad
- Hainanese Chicken with Condiment
- Smoked Chicken with Apple and Walnut Salad
- Potato Salad with Chive Egg Mayo
- Vine Tomatoes and Mozzarella Drizzled with Basil Oil

SALAD (SELECT 1)

- Iceberg Lettuce
 - Mesclun Salad
- With Tomatoes, Kalamata Olives, Capers, Onion, Cucumbers, Balsamic and Ranch Dressing*

SOUP (SELECT 1)

- Chicken Sweet Corn
- Ham and Chickpeas
- Hot and Sour Szechuan
- Minestrone
- Seafood Tom Yam
- Wild Mushroom

MAINS (SELECT 3)

- Chicken Curry with Potato
- Lemon Chicken
- Pan-fried Pacific Cajun Dolly with Leek Fondue
- Sautéed Prawn and Squid with Sambal Chili
- Sweet and Sour Fish Fillet with Bell Pepper
- Sweet and Sour Pork with Bell Pepper
- Stir-fried Black Pepper Beef with Ginger and Scallions
- Wok-fried Ginger and Onion Chicken
- Wok-fried Coffee Pork Ribs

VEGETABLES (SELECT 2)

- Baby Kai Lan with Oyster Sauce
- Bai Ling Mushrooms with Shimeji and Broccoli
- Braised Mushrooms and Broccoli
- Braised Mushrooms with Tofu
- Braised Root Vegetables with Celeriac
- Seasonal Vegetables tossed with Almond Butter

RICE / NOODLE

(SELECT 1 RICE & 1 NOODLE)

- Hong Kong Fried Noodles
- Seafood Fried Rice
- Seafood Mee Goreng
- Sin Chew Fried Bee Hoon
- Steamed Rice
- Vegetarian Pesto Spaghetti
- Vegetarian Linguine Aglio Olio
- Yang Chow Fried Rice

DESSERTS (SELECT 2)

- American Cheese Cake
- Assorted Nyonya Kueh
- Brownie Walnut
- Carrot Walnut Cake
- Chilled Lemon Grass Jelly with Longan
- Fresh Seasonal Fruit Platter
- Mini Apple Crumble
- Mini Chocolate Brownie
- Mini Fruit Tartlet
- Sweetened Green Bean Soup

INTERNATIONAL BUFFET DINNER MENU

\$98 per pax

Selection of 14 items

(Minimum of 100 pax, Maximum of 120 pax)

APPETISER (SELECT 2)

- Assorted Cold Cut Platter
- Chickpeas, Capsicum and Feta Cheese Salad
- Hainanese Chicken with Condiment
- Japanese Kani and Tamago Platter
- Norwegian Smoked Salmon, Capers, Onion and Horseradish Cream
- Vine Tomatoes and Mozzarella Drizzled with Basil Oil

SALAD (SELECT 2)

- Iceberg Lettuce
 - Mesclun Salad
- With Tomatoes, Kalamata Olives, Capers, Onion, Cucumbers, Balsamic and Ranch Dressing*

SOUP (SELECT 2)

- Chicken Chowder
- Braised Assorted Seafood Soup
- Honey Butternut Bisque
- Minestrone
- Sweet Corn Soup with Bean Curd
- Wild Mushrooms

MAINS (SELECT 3)

- Chicken Teriyaki topped with Sesame Seeds
- Crispy Cereal Tiger Prawns
- Grilled Boneless Chicken Thigh with Capsicum Chutney
- Kung Po Chicken with Cashew Nuts
- Pan-seared Halibut with Tomato Cream Reduction
- Roast Leg of Lamb with Mint Sauce
- Sautéed Seafood with Mushrooms and Cheese Sauce
- Stir-fried Pork Spicy Szechuan Sauce
- Sweet and Sour Fish Fillet with Bell Pepper
- Sweet and Sour Pork with Bell Pepper

VEGETABLES (SELECT 2)

- Baby Kai Lan with Oyster Sauce
- Bai Ling Mushrooms with Shimeji and Broccoli
- Braised Mushrooms and Broccoli
- Braised Mushrooms with Tofu
- Braised Root Vegetables with Celeriac
- Seasonal Vegetables tossed with Almond Butter

RICE / NOODLE

(SELECT 1 RICE & 1 NOODLE)

- Butter Rice with Raisin and Almond
- Hong Kong Fried Noodles
- Seafood Fried Rice
- Seafood Mee Goreng
- Sin Chew Fried Bee Hoon
- Vegetarian Pesto Spaghetti
- Vegetarian Linguine Aglio Olio
- Yang Chow Fried Rice

DESSERTS (SELECT 2)

- Assorted Nyonya Kueh
- Chilled Sea Coconut with Grass Jelly and Longan
- Chilled Mango Puree Sago
- Fresh Seasonal Fruit Platter
- Hazelnut Praline
- Mini Apple Crumble
- Mini Chocolate Brownie
- Mini Fruit Tartlet
- Red Bean Soup with Dumpling
- Red Velvet Cheese Cake



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