



TANAH MERAH COUNTRY CLUB

Chinese Wedding Package



Rate Guide 2027

(Minimum booking of 15 tables required)

Lunch/Dinner Package

Eternity

Forever Yours

Romance

Price

S\$1,560.00 per table of 10 pax

S\$1,888.00 per table of 10 pax

S\$248.00 per pax

Garden Banquet Room at Garden Course

Tampines Banquet Room at Tampines Course

Inclusions:

- Choice of sumptuous 6 or 8 course Chinese Cuisine.
 - Unlimited soft drinks throughout the duration of the event.
 - Complimentary 1 barrel of 30 liters draught beer for every 10 confirmed tables.
 - Champagne pyramid with one bottle of Champagne for toasting.
 - Waiver of corkage charge for hard liquor brought in by guest (sealed and duty-paid).
 - Complimentary food tasting for up to 6 persons on weekdays (Tuesday to Thursday only), excluding eve of Public Holiday and Public Holidays.
 - Complimentary usage of projectors and screens.
 - 2 reserved VIP parking lots for the bridal car and wedding entourage.
 - Complimentary parking for all the attendees is subject to availability on a first-come, first-served basis.
 - Complimentary use of a Club Buggy for the bridal couple's arrival from VIP changing room to the Tampines Banquet Room. (Applicable to Tampines Banquet Room booking only).
- All prices stated are inclusive of prevailing government taxes.
• Non-TMCC members are subject to a 15% surcharge on the total bill.
• Terms and conditions apply.*



Eternity Wedding Lunch/Dinner Package

\$1,560.00 per table of 10pax

Oriental Cold Dish Combination

Please select 4 items

- ☐ BBQ Teriyaki Chicken
- ☐ Crispy Fish Skin with Salted Egg Yolk
- ☐ Gourmet Sliced Duck Breast with Peach Essence
- ☐ Honey-Glazed Pork
- ☐ Hong Kong Roast Duck
- ☐ Japanese Prawn
- ☐ Netted Skin Spring Roll

GVR Soup

- ☐ Braised Fish Maw in Yellow Supreme Stock
- ☐ Braised Conpoy with Sea Treasures and Baby Abalone
- ☐ Double-boiled Kampong Chicken Soup with Pine Mushroom

Poultry

- ☐ Crispy Roast Chicken
- ☐ Thai Style Boneless Chicken with Mango
- ☐ Steamed Herbal Chicken with Ginseng

Fish

Choice of:

- ☐ Red Snapper
- ☐ Rock Garoupa

Cooking Style:

- ☐ Steamed Hong Kong Style
- ☐ Steamed with Supreme Soya Sauce and Chye Poh
- ☐ Thai Style Deep-fried with Mango

Garden Vegetable

- ☐ Braised Spinach Bean Curd with Abalone and Seasonal Vegetables
- ☐ Tianjin Mushroom with Abalone in Supreme Oyster Sauce
- ☐ Twin Mushrooms with Abalone and Seasonal Vegetables in Supreme Oyster Sauce

Prawn/Meat

- ☐ Crispy Cereal Prawns
- ☐ Poached Prawns with Chinese Herbs
- ☐ Espresso Pork Chop

Noodle/Rice

- ☐ Braised Ee Fu Noodles with Pine Mushroom Essence
- ☐ Silver Fish Fried Rice with Seafood
- ☐ Hong Kong Fried Noodles with Sea Treasures

Dessert

- ☐ Chilled Lemongrass Jelly with Sea Coconut & Aloe Vera
 - ☐ Velvety Red Bean Soup with Glutinous Rice Dumplings
 - ☐ Yam Paste with Pumpkin in Coconut Sauce
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Forever Yours Wedding Lunch/Dinner Package

\$1,888.00 per table of 10pax

Oriental Cold Dish Platter

Please select 5 items

- ☐ Crab Claw with Thai Sweet Chilli Sauce
- ☐ Crab Meat Omelette
- ☐ Crispy Roast Pork Cubes
- ☐ Crispy Soft Shell Crab
- ☐ Golden Salted Egg Prawns
- ☐ Honey-Glazed Char Siew
- ☐ Prawn Salad with Mayonnaise
- ☐ Smoked Gourmet Duck Breast

GVR Soup

- ☐ Braised Supreme Yellow Stock with Fish Maw & Abalone
- ☐ Braised Young Abalone, Dried Scallops and Sea Cucumber Soup
- ☐ Double-boiled Shiitake Mushroom Soup with Kampong Chicken, Fish Maw and Dried Scallops

Poultry

- ☐ Crispy Roast Chicken
- ☐ Steamed Chicken with Chinese Herbs
- ☐ Hong Kong Roast Duck

Fish

Choice of:

- ☐ Red Garoupa
- ☐ Marble Goby

Cooking Style:

- ☐ Steamed Hong Kong Style
- ☐ Steamed with Supreme Soya Sauce and Chye Poh
- ☐ Thai Style Deep-fried with Mango

Garden Vegetable

- ☐ Braised Fresh Abalone with Shiitake Mushroom and Seasonal Vegetables
- ☐ Poached Baby Cabbage and Fish Maw in Fish Cartilage Essence
- ☐ Stir-fried French Beans with Minced Meat in Supreme XO Sauce

Prawn

- ☐ Wok-fried Prawn with Black Truffle, Macadamia Nuts and Scallops
- ☐ Wok-fried Prawn with Asparagus in XO Sauce
- ☐ Wok-fried Prawn with Crab Meat, Egg White and Truffle Oil

Noodle/Rice

- ☐ Braised Ee Fu Noodles with Dried Scallop, Pine Mushroom and Truffle Oil
- ☐ Wok-fried Fish Noodles with Assorted Seafood
- ☐ Olive Fried Rice with Assorted Seafood

Dessert

- ☐ Chilled Lemongrass Jelly with Sea Coconut & Aloe Vera
 - ☐ Chilled Mango Sago with Pomelo
 - ☐ Velvety Red Bean Soup with Glutinous Rice Dumplings
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Romance Wedding Lunch/Dinner Package

\$248.00 per pax
(Individual Serving)

Please select one (1) items per course



Petite Duo Combo

- ☐ Crispy Roast Pork Cubes with Crispy Eggplant topped with Chicken Floss
- ☐ Cereal Prawns with Crispy Soft-Shell Crab
- ☐ Golden Sand Prawns with Gourmet Duck Breast

Master Chef Specialty Soup

- ☐ Braised Supreme Soup with Sea Cucumber and Dried Scallop
- ☐ Double-boiled Fish Cartilage Soup with Fish Maw and Conpoy
- ☐ Double Boiled Clear Broth with Abalone, Fish Maw and Chinese Herbs

Atlantic Cod Fish

- ☐ Steamed Hong Kong Style
- ☐ Japanese Style Baked
- ☐ Pan fried with Light Shoyu

Tender Meat With Seasonal Vegetables

- ☐ Crispy Chicken Thigh with Black Pepper Sauce
- ☐ Chinese Style Pan-seared Beef Steak
- ☐ Pan-fried Mongolian Pork Chop

Noodles/Rice

- ☐ Braised Ee Fu Noodles with Crab Meat & Dried Scallop
- ☐ Braised Macau Bee Hoon with Salted Fish
- ☐ Wok-fried Fish Noodles with Assorted Seafood

Dessert

- ☐ Chilled Mango Sago with Pomelo served in Young Coconut
- ☐ Chilled Glutinous Rice with Coconut Ice Cream served in Young Coconut
- ☐ Double-boiled Hashima with Red Dates and White Fungus

