



**nuss**  
The Graduate Club

## WEDDING PACKAGES

KENT RIDGE GUILD HOUSE



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[www.nuss.org.sg](http://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, with mist-effect during march-in
- Unique decorations for VIP tables and chairs
- Elegant dining table setting with crockery, cutleries, 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 Bridal / Holding Room for Wedding Couple
- Complimentary usage of LCD projector with screen and in-house sound system with 1 wireless microphone
- 1 VIP parking lot for the bridal car
- Complimentary 1 night stay with breakfast for 2 persons
- 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 Tiger 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 16 tables, Maximum of 20 tables)

### COMBINATION PLATTER

蜜汁叉烧, 肉松茄子, 泰式捞螺片, 沙律虾

Honey Glazed Pork, Tempura Eggplant, Marinated Top Shell, Salad Prawns

### SOUP

黄焖竹笙鱼子海味羹

Braised Bamboo Fungus with Sea Treasures and Fish Roe Soup

### POULTRY

麻辣脆皮烧鸡

Crispy Roast Chicken with Mala Sauce

### FISH

黄清蒸海虎班

Steamed Tiger Grouper in Superior Soy Sauce

### SEAFOOD

XO酱翡翠带子虾球

Stir-fried Scallops, Prawns and Seasonal Greens with XO Chilli Sauce

### VEGETABLE

十头鲍鱼冬菇瑶柱扒时蔬

Braised 10-head Baby Abalone with Chinese Mushrooms  
and Seasonal Vegetable in Dried Scallop Gravy

### NOODLES / RICE

海鲜炒面线

Fried Seafood Mee Sua

### DESSERT

杨枝甘露

Chilled Mango Pomelo Sago

## 8-COURSE CHINESE SET DINNER MENU

**\$988** per table of 10 pax

(Minimum of 16 tables, Maximum of 20 tables)

### COMBINATION PLATTER

龙虾沙律, 脆皮烧肉, 豉油鸡, 肉松茄子

Lobster Salad, BBQ Roast Pork, Soy Sauce Chicken, Tempura Eggplant

### SOUP

花菇鱼骨汤海螺瑶柱炖鸡

Double-boiled Fish Cartilage Soup with Chinese Mushrooms,  
Dried Scallops, Sea Whelk and Chicken

### POULTRY

明火烧烤药材鸭

Roast Herbal Duck

### FISH

蒜蓉树子蒸红班

Steamed Red Grouper with Pickled Cordia Seeds and Garlic Sauce

### SEAFOOD

百香果沙律酱虾球

Crispy De-shelled Prawns with Passion Fruit Salad Sauce

### VEGETABLE

六头鲍鱼鱼鳔瑶柱扒时蔬

Braised 6-head Baby Abalone with Fish Maw  
and Seasonal Greens in Dried Scallop Gravy

### NOODLES / RICE

松菇韭黄干烧伊麵

Stewed Ee-Fu Noodles with Shimeji Mushrooms and Chives

### DESSERT

香芒布丁

Chilled Mango Pudding

## WESTERN SET PACKAGES

### Package Includes:

- Choice of customisable menu curated by our culinary chefs
- Complimentary food tasting for 6 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, with mist-effect during march-in
- 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 Bridal / Holding Room for Wedding Couple
- Complimentary usage of LCD projector with screen and in-house sound system with 1 wireless microphone
- 1 VIP parking lot for the bridal car
- Complimentary 1 night stay with breakfast for 2 persons
- Free-flow of Soft Drinks (Coke and F&N Orange) and 1 serving of Coffee or Tea during dessert
- 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 Tiger Beer
- Complimentary 1 bottle of House Wine / Shin Yuzu Wine / Shin Whisky Umeshu with every guaranteed table of 10 persons

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PACKAGES

## 4-COURSE WESTERN SET MENU

(Minimum of 160 pax, Maximum of 200 pax)

**LUNCH**  
\$88 per pax

### APPETISER

Salmon Gravlax and  
Grilled Eggplant with  
Homemade Mala Aioli

### SOUP

Cream of Mushroom

### ENTRÉE

Pan-seared Barramundi  
and Seared Scallop, served with  
Baba Ghanoush and Curry Oil

OR

Grilled Angus Beef Striploin  
and Tiger Prawn, served with  
Homemade Mashed Potatoes,  
Broccolini, Cherry Vine Tomatoes  
and Au Jus

### DESSERT

Wild Strawberry Mousse  
with Spiced Crumble

Served with Coffee or Tea

**DINNER**  
\$98 per pax

### APPETISER

Mediterranean Prawn Salad with  
Homemade Sesame Ginger Dressing

### SOUP

Tomato and Capsicum Soup  
with Pesto Oil

### ENTRÉE

Pan-seared Chilean Cod Fillet  
with Seaweed Beurre Blanc,  
Pumpkin Purée and  
Sautéed Edamame

OR

Grilled Australian Fillet Mignon,  
served with  
Homemade Mashed Potatoes,  
Broccolini, Cherry Vine Tomatoes  
and Mushroom Cream Sauce

### DESSERT

Classic Opera Cake  
with Wild Berries Compote

Served with Coffee or Tea



**ETERNAL JOURNEY**  
PACKAGES

## BUFFET PACKAGE

### Package Includes:

- Choice of customisable menu curated by our culinary chefs
- Complimentary food tasting for 6 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, with mist-effect during march-in
- 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 Bridal / Holding Room for Wedding Couple
- Complimentary usage of LCD projector with screen and in-house sound system with 1 wireless microphone
- 1 VIP parking lot for the bridal car
- Complimentary 1 night stay with breakfast for 2 persons
- 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 Tiger Beer

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## INTERNATIONAL BUFFET LUNCH MENU

\$78 per pax

Selection of 12 items

(Minimum of 160 pax, Maximum of 200 pax)

### APPETISER (SELECT 1)

- Indonesian Gado-Gado
- Fruits Rojak
- Fried Yuba Maki with Wasabi Mayo Dip
- Fried Chicken Wonton with Honey Lemon Dip
- Chicken Tikka with Mint Sauce

### SALAD (SELECT 1)

- Mesclun Salad with Roasted Sesame Dressing
- Orzo Pasta, Cucumber, Cherry Tomatoes and Chickpea Salad
- Stuffed Bean Curd with Satay Sauce
- Italian Tomato Salad
- Caesar Salad

### SOUP (SELECT 1)

- Roma Tomato
- Cream of Mushroom
- Seafood Tom Yum
- Winter Melon and Seafood

### MAINS (SELECT 3)

- Sweet and Sour Chicken
- Curry Chicken with Potatoes
- Thai Green Curry Chicken
- Nyonya Ayam Ponteh
- Wok-fried Black Pepper Beef
- Braised Beef Brisket with Root Vegetables
- Beef Rendang Selangor
- Coffee Pork Ribs
- Kung Po Prawns
- Wasabi De-shelled Prawns
- Sweet and Sour Fish with Longan
- Nyonya Fish Curry
- Fried Fish Fillet with Thai Chilli Sauce

### VEGETABLES (SELECT 2)

- Broccoli with Braised Mushrooms
- Lo Han Chai
- Cauliflower Gratin
- Aloo Gobi
- Indonesian Vegetables in Coconut Milk
- Stir-fried Tofu Tempeh with Chilli
- Sautéed Kenya Beans, Baby Corn and Mushrooms with Garlic Butter

### RICE / NOODLE

(SELECT 1 RICE & 1 NOODLE)

- Steamed Rice
- Biryani Rice
- Fragrant Corn Rice
- Egg Fried Rice with Tobiko
- Indonesian Fried Rice with Fried Anchovies
- Black Pepper Seafood Udon Noodles
- Vegetable Mee Goreng
- Braised Ee-Fu Noodles with Shredded Duck Meat
- Mushroom and Spinach Spaghetti Aglio Olio
- Carbonara Penne with Chicken Ham
- Roasted Baby Potatoes with Rosemary

### DESSERTS (SELECT 2)

- Tropical Fruit Bowl
- Mini Cream Puff
- Mini Chocolate Éclair
- Mango Pudding
- Gulab Jamun (Sweet Indian Dessert)
- Assorted Malay Kueh
- Chilled Almond Bean Curd with Longan
- Chilled Cheng Tng
- Bubur Cha-Cha
- Assorted French Pastries

## INTERNATIONAL BUFFET DINNER MENU

**\$88** per pax

**Selection of 14 items**

(Minimum of 160 pax, Maximum of 200 pax)

### APPETISER (SELECT 2)

- Indonesian Gado-Gado
- Fruits Rojak
- Fried Yuba Maki with Wasabi Mayo Dip
- Smoked Salmon Platter with Capers and Onion
- Chicken Tikka with Mint Sauce

### SALAD (SELECT 2)

- Caesar Salad
- Potato and Tuna Salad
- Italian Tomato Salad
- Smoked Chicken and Asparagus Salad
- Orzo Pasta, Cucumber, Cherry Tomatoes and Chickpea Salad

### SOUP (SELECT 1)

- Roma Tomato
- Cream of Mushroom
- Seafood Tom Yum
- Winter Melon and Seafood

### MAINS (SELECT 3)

- Cantonese Roasted Chicken
- Grilled Pesto Chicken with Sun-dried Tomatoes and Feta Cheese
- Thai Green Curry Chicken
- Nyonya Ayam Ponteh
- Roasted Duck
- Wok-fried Black Pepper Beef
- Beef Rendang Selangor
- Mutton Masala
- Roasted Boneless Lamb Leg with Mint Sauce
- Thai Red Curry Prawns
- Wasabi De-shelled Prawns
- Goan Fish Curry
- Fried Fish Fillet with Thai Chili Sauce
- Pan-seared Pacific Dory with Leek Ragout
- Pan-fried Salmon with Lemon Capers Cream Sauce

### VEGETABLES (SELECT 2)

- Broccoli with Braised Mushrooms
- Lo Han Chai
- Cauliflower Gratin
- Aloo Gobi
- Indonesian Vegetables in Coconut Milk
- Stir-fried Tofu Tempeh with Chili
- Sautéed Kenya Beans, Baby Corn and Mushrooms with Garlic Butter

### RICE / NOODLE

#### (SELECT 1 RICE & 1 NOODLE)

- Biryani Rice
- Egg Fried Rice with Tobiko
- Indonesian Fried Rice with Fried Anchovies
- Black Pepper Seafood Udon Noodles
- Vegetable Mee Goreng
- Braised Ee-Fu Noodles with Shredded Duck Meat
- Mushroom and Spinach Spaghetti Aglio Olio
- Carbonara Penne with Chicken Ham
- Roasted Baby Potatoes with Rosemary

### DESSERTS (SELECT 2)

- Tropical Fruit Bowl
- Mini Cream Puff
- Mini Chocolate Éclair
- Mango Pudding
- Gulab Jamun (Sweet Indian Dessert)
- Assorted Malay Kueh
- Chilled Almond Bean Curd with Longan
- Chilled Cheng Tng
- Bubur Cha-Cha
- Assorted French Pastries

MAJESTIC GETAWAY  
PACKAGES

## BUFFET PACKAGE

(Mondays to Sundays)

### Package Includes:

- Choice of customisable menu curated by our culinary chefs
- Complimentary food tasting for 6 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, with mist-effect during march-in
- Unique decorations for VIP tables and chairs
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- 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 Bridal / Holding Room for Wedding Couple
- Complimentary usage of LCD projector with screen and in-house sound system with 1 wireless microphone
- 1 VIP parking lot for the bridal car
- Complimentary 1 night stay with breakfast for 2 persons
- Free-flow of Soft Drinks (Coke and F&N Orange), Coffee and Tea

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## HALAL BUFFET MENU

Weekdays or Weekends

**\$78 per pax**  
(Minimum of 500 pax)

### APPETISER (SELECT 1)

- Punjabi Samosa
- Chicken Tikka with Mint Sauce
- Indonesian Gado-Gado

### SALAD (SELECT 1)

- Mesclun Salad with Roasted Sesame Dressing
- Stuffed Tofu with Vegetables
- Chicken and Bean Sprouts Salad with Shredded Coconut
- Murgh Tikka with Mint Sauce

### SOUP (SELECT 1)

- Indonesian Soto Soup
- Seafood Tom Yum Soup
- Cream of Mushroom

### CHICKEN (SELECT 1)

- Curry Chicken with Potatoes
- Spicy Tomato Chicken Sambal
- Sweet and Sour Chicken
- Stir-fried Chicken Paprik
- Fried Lemongrass Chicken
- Oven-roasted Boneless Chicken Leg

### MUTTON / BEEF (SELECT 1)

- Beef Rendang Selengor
- Stir-fried Black Pepper Mutton
- Mutton Masala
- Stir-fried Beef with Oyster Sauce
- Cumin Roast Boneless Lamb Leg with Mint Sauce

**\$88 per pax**  
(Minimum of 300 pax)

### SEAFOOD (SELECT 1)

- Cereal Prawns
- Goan Prawn Curry with Coconut
- Braised Fish Fillet in Spicy Coconut Gravy
- Assam Fish Curry
- Oven-baked Pacific Dory with Lemon Butter Sauce

### VEGETABLES (SELECT 2)

- Indonesian Vegetables in Coconut Milk
- Stir-fried Kai Lan with Salted Fish
- Stir-fried Tofu Tempeh with Chilli
- Stir-fried Mixed Vegetables
- Braised Vegetable Curry

### RICE / NOODLE

#### (SELECT 1 RICE & 1 NOODLE)

- Steamed Rice
- Biryani Rice
- Fragrant Corn Rice
- Indonesian Fried Rice with Fried Anchovies
- Stir-fried Yellow Noodles with Vegetables
- Seafood Dry Mee Siam

### DESSERTS (SELECT 2)

- Tropical Fruit Bowl
- Mini Cream Puff
- Mini Chocolate Éclair
- Mango Pudding
- Gulab Jamun (Sweet Indian Dessert)
- Assorted Malay Kueh
- Bubur Cha-Cha
- Chilled Almond Bean Curd with Longan
- Assorted French Pastries





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