



nuss
The Graduate Club

WEDDING PACKAGES

KENT RIDGE GUILD HOUSE



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www.nuss.org.sg



ENCHANTED GETAWAY
PACKAGES

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 fresh 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

Beverage:

- Free-flow of Soft Drinks (Coke and F&N Orange) and 1 serving of Coffee or Tea during dessert
- Complimentary 1 bottle of Prosecco for toasting
- Corkage waiver for 1 bottle of Hard Liquor / Wine brought-in with every guaranteed table of 10 persons
- Subsequent Corkage (duty-paid and sealed):
 - Wine: \$20.00+ per 750ml bottle
 - Liquor: \$40.00+ per bottle
 - Mixers: \$3.00+ per can
- Waiver of bar setup fee of \$300.00+ for all external Hard Liquors / Wines brought-in

Perks:

- Complimentary 2 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.

8-COURSE CHINESE SET LUNCH MENU

\$888 per table of 10 pax

(Minimum of 16 tables, Maximum of 20 tables)

COLD DISH 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)

COLD DISH PLATTER

龍蝦拼盤 - 龍蝦沙律, 脆皮燒肉, 豉油雞, 肉松茄子

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

SOUP

花菇魚骨湯海螺瑤柱炖鸡

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

POULTRY

明火燒烤藥材鴨

Roast Herbal Duck

FISH

蒜蓉樹子蒸紅斑

Steamed Red Grouper with Pickled Cordia Seeds and Garlic Sauce

SEAFOOD

百香果沙律醬蝦球

Crispy De-shelled Prawns with Passion Fruit Salad Sauce

VEGETABLE

六頭鮑魚魚鰔瑤柱扒時蔬

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

NOODLES / RICE

松菇韭黃干燒伊麵

Stewed Ee-Fu Noodles with Shimeji Mushrooms and Chives

DESSERT

香芒布丁

Chilled Mango Pudding



I DO I DO
PACKAGES

WESTERN SET PACKAGES

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- 1 VIP parking lot for the bridal car
- Complimentary 1 night stay with breakfast for 2 persons

Beverage:

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 - Liquor: \$40.00+ per bottle
 - Mixers: \$3.00+ per can
- Waiver of bar setup fee of \$300.00+ for all external Hard Liquors / Wines brought-in

Perks:

- Complimentary 2 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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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

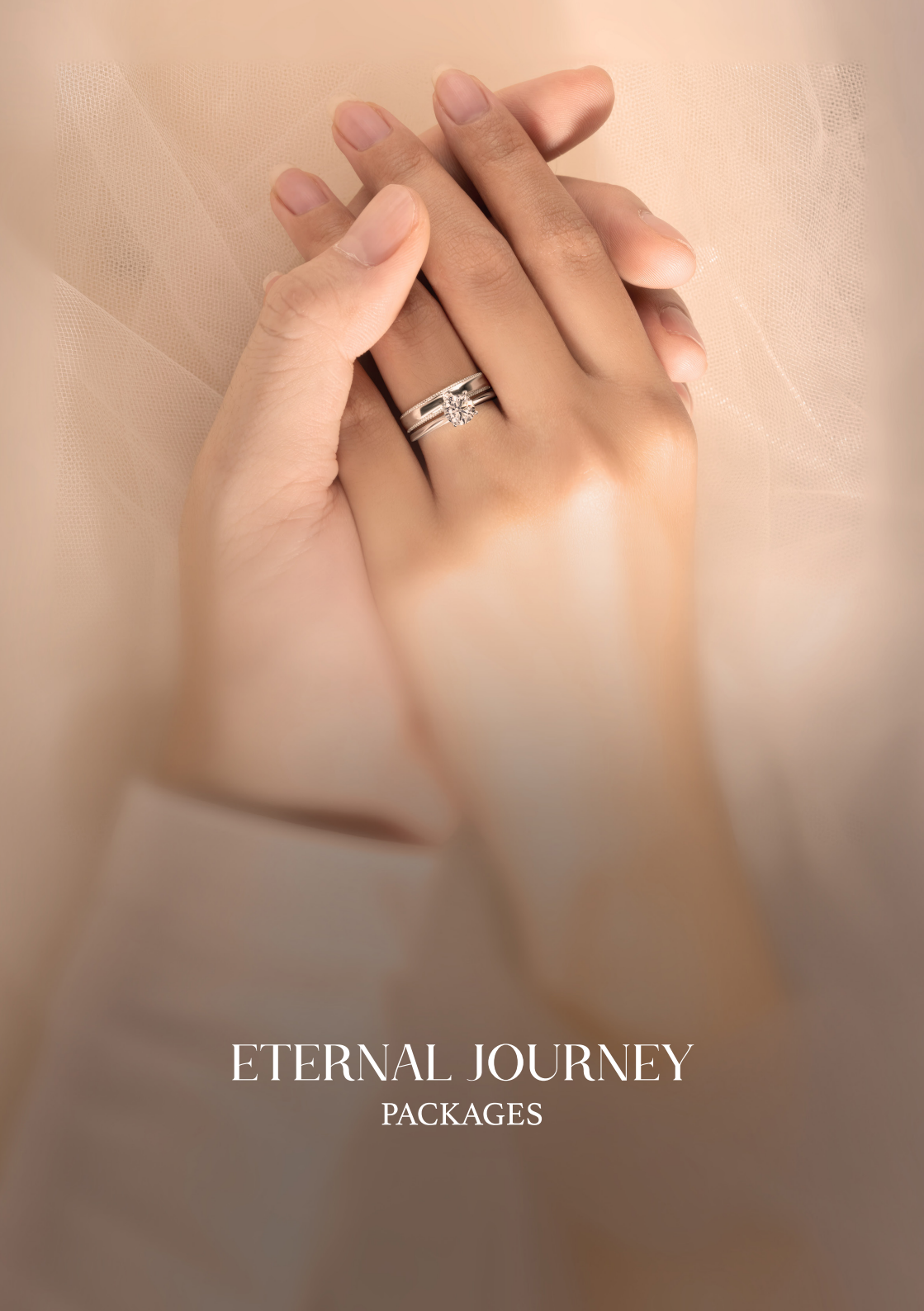
SOUP
Tomato and Capsicum Soup
with Pesto Oil

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

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- 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

Beverage:

- Free-flow of Soft Drinks (Coke and F&N Orange) and 1 serving of Coffee or Tea during dessert
- Complimentary 1 bottle of Prosecco for toasting
- Corkage waiver for 1 bottle of Hard Liquor / Wine brought-in with every guaranteed table of 10 persons
- Subsequent Corkage (duty-paid and sealed):
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 - Liquor: \$40.00+ per bottle
 - Mixers: \$3.00+ per can
- Waiver of bar setup fee of \$300.00+ for all external Hard Liquors / Wines brought-in

Perks:

- Complimentary 2 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 Soup
- Cream of Mushroom
 - Seafood Tom Yum Soup
 - Winter Melon and Seafood Soup

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 Soup
- Cream of Mushroom
- Seafood Tom Yum Soup
- Winter Melon and Seafood Soup

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 fresh 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
- 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

Beverage:

- Free-flow of Soft Drinks (Coke and F&N Orange) and 1 serving of Coffee or Tea during dessert

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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 2)

- 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
- Black Soya Sauce Stir-fried Beef
- 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



IMAGES USED ARE FOR ILLUSTRATION PURPOSES ONLY.