



**nuss**  
The Graduate Club

## WEDDING PACKAGES

MANDALAY GUILD HOUSE



6586 3771 / 3772 / 3774



[banquetsales@nuss.org.sg](mailto:banquetsales@nuss.org.sg)



[www.nuss.org.sg](http://www.nuss.org.sg)

## ENCHANTED GETAWAY PACKAGES

### CHINESE SET PACKAGE

#### Package Includes:

- Choice of customisable menu curated by our culinary chefs
- Exclusive use of the venue for up to a maximum of 4 hours
- Unique decorations for VIP tables and chairs
- Elegant dining table setting with crockery, cutlery, table centrepieces, cloth napkins & seat covers
- A Champagne fountain display and 1 bottle of sparkling wine for toasting
- An elegant tiered wedding cake display for cake cutting ceremony
- Provision of Ang Bao Box and Guest Book
- Complimentary usage of Bridal / Holding Room for Wedding Couple
- 1 VIP parking lot for the bridal car
- 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 of 1 Barrel of Heineken Beer
- Complimentary 1 bottle of House Wine / Shin Yuzu Wine / Shin Whisky Umeshu with every guaranteed table of 10 persons

#### Optional:

- Food tasting session for up to 10 persons at 50% off the package price per table. Available on Mondays to Thursdays only (excluding Eve of Public Holidays & Public Holidays)
- Exquisite floral arrangements for solemnisation ceremony and reception area from \$1,800.00+
- Wedding favours for all guests at \$3.00+ each
- Wedding invitation cards for up to 60% of guaranteed attendance at \$3.00+ each (excludes inserts printing & accessories cost)

**Terms and Conditions apply.**



## 8-COURSE CHINESE SET MENU

(Minimum of 4 tables, Maximum of 5 tables)

LUNCH  
\$888 per table

### COMBINATION PLATTER (SELECT 5)

- 椒盐白鲈鱼  
Salt & Pepper Crispy White Bait
- 春卷  
Spring Rolls
- 鲜虾腐皮卷  
Crispy Bean Curd Skin Rolls with Prawn
- 千丝虾  
Golden Shrimp Balls
- 沙律虾  
Salad Prawns
- 日式八爪鱼  
Japanese Seasoned Octopus
- 烧卖  
Siew Mai
- 石榴球  
Crispy Seafood Money Bag

### SOUP (SELECT 1)

- 鹿茸菇干贝炖鸡汤  
Double-boiled Chicken Soup with Velvet Mushrooms and Scallops
- 羊肚菌干贝炖鸡汤  
Double-boiled Chicken Soup with Morels and Scallops
- 红烧竹荪海味羹  
Braised Sea Treasures Soup with Bamboo Mushrooms
- 蟹肉鱼鳔羹  
Braised Fish Maw Soup with Crab Meat

DINNER  
\$988 per table

### FISH (SELECT 1)

- 清蒸石斑  
Steamed Sea Grouper with Superior Soy Sauce
- 姜茸蒸山果鱼  
Steamed Fruit Patin Fish with Minced Ginger and Scallions
- 潮州蒸金目鲈  
Teochew-style Steamed Sea Bass

### SEAFOOD (SELECT 1)

- 鹿茸菇炒虾球  
Sautéed Prawns with Seasonal Greens and Velvet Mushrooms
- 芥末虾球  
Wasabi Prawns
- XO酱带子虾球炒时蔬  
Prawns and Scallops with Seasonal Greens in XO Sauce
- 麦片虾球  
Cereal Prawns

## 8-COURSE CHINESE SET MENU

### MEAT (SELECT 1)

- 脆皮烧鸡  
Crispy Roasted Chicken
- 椒盐排骨  
Salt & Pepper Pork Ribs
- 蒜片牛柳粒  
Sautéed Garlic Beef Cubes
- 东坡肉  
Braised Pork Belly in Homemade Brown Sauce

### VEGETABLES (SELECT 1)

- 蚝皇冬菇灵芝菇扒时蔬  
Braised Mushrooms with Seasonal Greens
- 蚝皇螺片冬菇扒时蔬  
Braised Sea Whelk with Chinese Mushrooms and Seasonal Greens
- 十头鲍鱼冬菇扒时蔬  
Braised 10-head Baby Abalone with Chinese Mushrooms and Seasonal Greens
- 十头鲍鱼干贝扒时蔬  
Braised 10-head Baby Abalone with Dried Scallops and Seasonal Greens

### RICE / NOODLE (SELECT 1)

- 脆米海鲜炒饭  
Seafood Fried Rice
- 海皇荷叶饭  
Fried Rice with Prawns, Scallops and Mushrooms in Lotus Leaf
- 干烧伊麵  
Braised Ee-Fu Noodles with Chives and Bean Sprouts

### DESSERTS (SELECT 1)

- 杨支甘露  
Mango Pomelo Sago
- 青柠香芋冻  
Chilled Lime and Lemongrass Jelly
- 雪耳炖桃胶  
Double-boiled Peach Gum with Lotus Seeds and Red Dates
- 莲子红豆沙  
Red Bean Paste with Lotus Seeds

## ETERNAL JOURNEY PACKAGES

### FUSION SET PACKAGE

#### Package Includes:

- Choice of customisable menu curated by our culinary chefs
- Exclusive use of the venue for up to a maximum of 4 hours
- Unique decorations for VIP tables and chairs
- Elegant dining table setting with crockery, cutlery, table centrepieces, cloth napkins & seat covers
- A Champagne fountain display and 1 bottle of sparkling wine for toasting
- An elegant tiered wedding cake display for cake cutting ceremony
- Provision of Ang Bao Box and Guest Book
- Complimentary usage of Bridal / Holding Room for Wedding Couple
- 1 VIP parking lot for the bridal car
- 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 of 1 Barrel of Heineken Beer
- Complimentary 1 bottle of House Wine / Shin Yuzu Wine / Shin Whisky Umeshu with every guaranteed table of 10 persons

#### Optional:

- Food tasting session for up to 10 persons at 50% off the package price per table. Available on Mondays to Thursdays only (excluding Eve of Public Holidays & Public Holidays)
- Exquisite floral arrangements for solemnisation ceremony and reception area from \$1,800.00+
- Wedding favours for all guests at \$3.00+ each
- Wedding invitation cards for up to 60% of guaranteed attendance at \$3.00+ each (excludes inserts printing & accessories cost)

**Terms and Conditions apply.**



#### 4-COURSE FUSION SET MENU

**\$98** per pax  
(Minimum of 40 pax)

##### APPETISER

荔枝球, 芋丝饼, 鱼子烧卖

Lychee Prawn Ball, Fried Taro Cake,  
Pork Dumpling with Fish Roe (Siew Mai)

##### SOUP

金汤瑶柱燕窝羹

Golden Bird's Nest Soup with Dried Scallops

##### ENTRÉE

松露酱西施鲈鱼荞麦面

Sea Perch Fillet with Truffle Sauce and Soba Noodles

##### OR

慢火煮牛肋肉天使面

Braised Beef Ribs with Angel Hair Pasta

##### DESSERT

牛油果雪糕, 拼黄金球

Avocado Ice Cream with Golden Salted Egg Ball







IMAGES USED ARE FOR ILLUSTRATION PURPOSES ONLY.