



**nuss**  
The Graduate Club

## WEDDING PACKAGES

KENT RIDGE 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 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燉雞

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

六頭鮑魚魚鰾瑤柱扒時蔬

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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### Perks:

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- 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

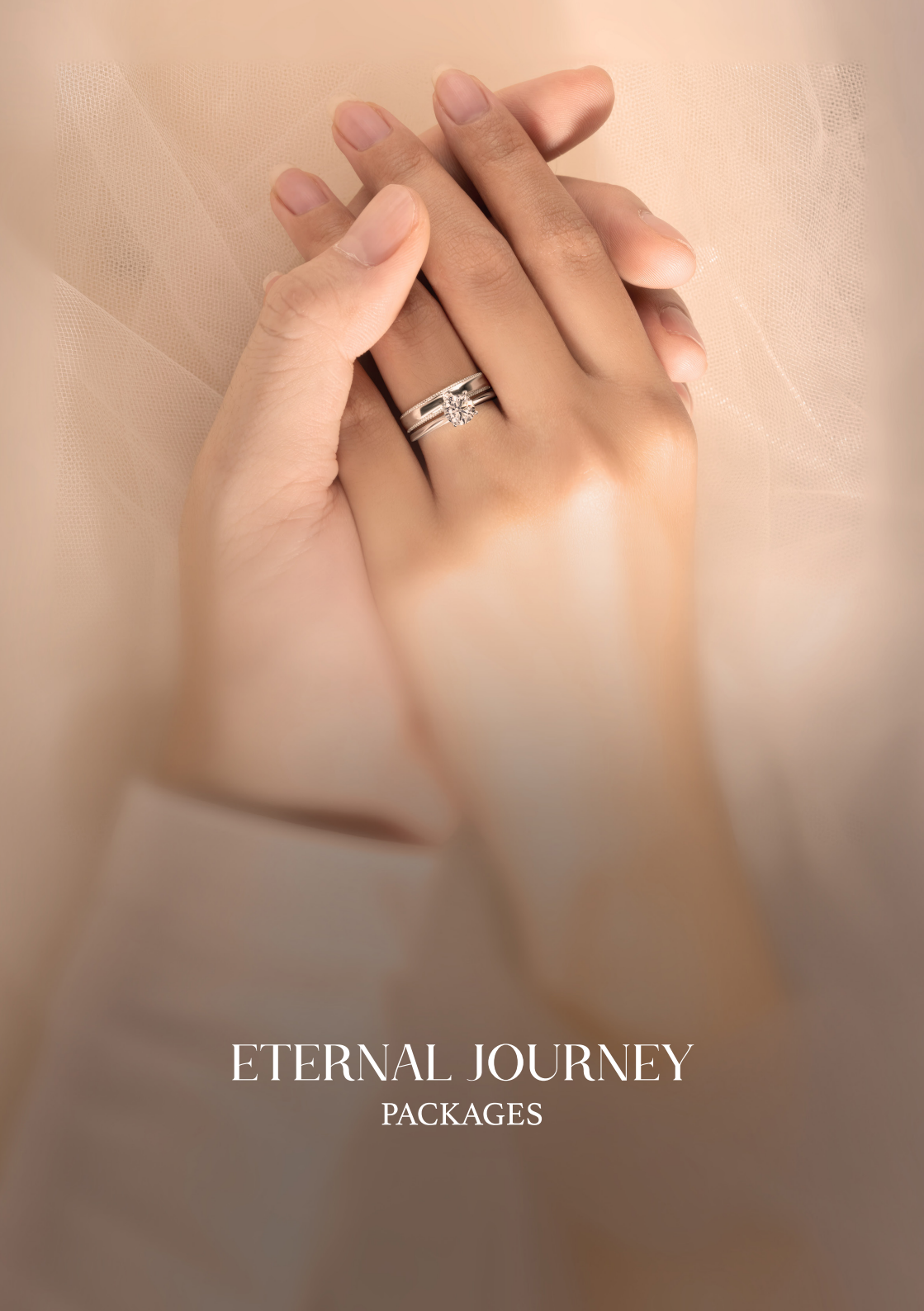
**SOUP**  
Tomato and Capsicum Soup  
with Pesto Oil

**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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- 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
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- 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

**Terms and Conditions apply.**

## 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
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- Unique decorations for VIP tables and chairs
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- 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
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  - 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

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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



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