



HOLLANDSE CLUB

BANQUETING

AN INTERNATIONAL DUTCH CLUB

Menu





Cocktail Menu A

Appetizer

Vegetable crudités with olives and Hummus

Cold

Herbs pita chips
Curry prawn tartlets
Salami and tapenade wedges
Blue cheese on cracker

Hot

Ratatouille tartlets
Sausage & mushroom vol-au-vent
Smoked salmon and tomato quiche
Marinated chicken with lemon grass skewer

Dessert

Fruit tartlets
Mini cheese cake

\$34.00 per person

(Inclusive 7% GST)

(Prices subject to change)

Cocktail Menu B

Appetizer

Vegetable crudité's with olives and herb cheese dip
Bread Sticks

Cold

Gouda cheese with gherkin
Mussels with Spanish salsa
Spinach and pimiento crepe rollettes
Smoked salmon frittata

Hot

Beef & pineapple kebab
Ratatouille tartlets
Mushroom vol-au-vent
Sausage wrapped with bacon
Yakitori chicken

Dessert

Fruit tartlets
Chocolate cream puff

\$38.00 per person

(Inclusive 7% GST)

(Prices subject to change)

Cocktail Menu C

Appetizer

Vegetable crudité with olives and Hummus
Cheese sticks

Cold

Marinated saffron prawns rye bread with greens
Spinach and pimiento crepe rollettes
Cherry tomato stuffed with scallop
Smoked salmon and lumpfish caviar ciabatta
Marinated button mushroom with salami and cheese

Hot

Mini vegetable curry pizza swirls
Numburger sausage
Beef mignons wrapped with bacon
Pork coconut bites
Chicken tikka
Prawn kebab

Dessert

Chocolate tartlets
Mini cheese cake
Mini chocolate cake

\$50.00 per person

(Inclusive 7% GST)

(Prices subject to change)

Rijsttafel A

Appetizer

Steamed mix vegetable salad with peanut sauce
Achar

Hot

Gulai fish
Beef rendang
Egg in spicy coconut sauce
Fragrant grilled chicken with Indonesian spices
Wok fried long beans and carrot with beancurd and chilli
Steamed rice

Dessert

Assorted tropical fruit platter
Gula melaka

Condiments

Mango chutney
Prawn crackers
Belinjo nut crackers
Fried peanuts with ikan bilis

\$28.00 per person

(Inclusive 7% GST)
(Prices subject to change)



Rijsttafel B

Appetizer

Steamed mixed vegetables salad with peanut sauce
Achar

Hot

Beef rendang
Sweet and sour prawn
Baked chicken Bersatan
Spicy red snapper in banana leaf
Wok fried mixed vegetables
Assorted satays
Steamed rice

Dessert

Assorted tropical fruit platter
Gula melaka

Condiments

Mango chutney
Prawn crackers
Belinjo nut crackers
Fried peanuts with ikan bilis

\$32.00 per person

(Inclusive 7% GST)

(Prices subject to change)



DOLLAR ROSE CLUB
BANQUETING
CORPORATE & SOCIAL GATHERINGS

Rijsttafel C

Appetizer

Gado gado

Achar

Hot

Opar beef

Gulai fish

Satay prawns

Steamed chicken wrapped with banana leaf

Squid in hot tomato sauce

Egg rendang

Wok fried mixed vegetables

Assorted Satays

Steamed rice

Dessert

Assorted tropical fruit platter

Gula melaka

Kueh lapis

Condiments

Mango chutney

Prawn crackers

Belinjo nut crackers

Fried peanuts with ikan bilis

\$40.00 per person

(Inclusive 7% GST)

(Prices subject to change)

International Buffet Menu A

Soup

Cream of carrot with sago or clear spring vegetables or Indonesian chicken

Salads (Four salads of your choice)

Steamed vegetables with peanut sauce or Water cress with red radish and egg or
Cucumber with yoghurt or Thai green mango and paw paw or
Italian pickled vegetables or Pasta with capsicums or
Carrot with raisin or Potato with mayo or Coleslaw or Achar

Dressings (Three dressings of your choice):

Thousand Island, Thai, French, Aioli, Italian, Olive oil & Red Wine Vinegar
Bread rolls and butter

Main Course

Beef ragout or Beef rendang or Wok fried shredded beef with capsicums and black pepper sauce
Pork piccata or Sweet and sour pork or Grilled chicken with Teriyaki sauce
Gulai fish or Panfried seabass fillet with tomato salsa or Thai chilli fish
Roasted spring vegetables with herbs or Indonesian style fried long bean with beancurd or Steamed broccoli
and carrot
Steamed rice or Fried vegetarian noodles or Yellow rice

Desserts (two desserts of your choice)

Tropical fruit platter
Chocolate mousse (Not suitable for outside catering)
Cheese cake
Assorted Nonya cake
Fruit cake
Tiramisu cake
Cream puff with chocolate sauce

\$47.50 per person

(Inclusive 7% GST)

(Prices subject to change)



International Buffet Menu B

Soup

French onion or Szechuan hot and sour
Or Cream of mushroom

Appetizers and Salads (six items of your choice)

Assorted maki or Hunter sausage or
Chicken and mushroom terrine or Classical Waldorf or
Curried pasta with capsicums or
Green mango, bean sprouts and long bean or
Tomato with red onion and basil or Radicchio, water cress and pear or
New potato with Ham and mayo or Pickled cauliflower and carrot with cumin
Steamed vegetables with peanut sauce or Dutch potato salad or Mixed green

Dressings (Three dressings of your choice):

Thousand Island, Thai, Yoghurt, Italian, Orange, Red Wine Vinaigrette and French
Bread rolls and butter

Main course

Beef Masala or beef and mushroom pie or wok fried beef
with vegetables Thai Style
Roasted spring chicken with honey and lemon or marinated Cajun Porkloin with Dijon mustard sauce or Grilled
chicken with Indonesian spices
Baked salmon fillet with ratatouille salsa or panfried fillet of John Dory with Kiwi and lemon sauce or
Gulai prawns
Wok fried spring vegetables with chili and sweet basil or ricotta and spinach lasagna or
North Indian vegetable curry
Steamed rice or wok fried vegetarian noodles or
Bryani rice

Desserts (Three desserts of your choice)

Fresh sliced fruit platter or Brownies or Apple pie or
Lemon tartlets or Tiramisu cake or Cheese cake or
Chocolate tartlets

\$87.00 per person

(Inclusive 7% GST)

(Prices subject to change)

International Buffet Menu C

Soup

Butternut or Prawn consommé flavour with lemon grass
or Cream of broccoli

Appetizers and Salads (Seven items of your choice)

Assorted maki or Assorted sushi or Vegetarian Terrine or
Salmon and spinach pate or Ham, pistachios and seaweed rolls or
Tomato and mozzarella in pesto dressing or
Rocket leave, red cabbage, carrot and hardboiled egg or
Green asparagus, frisee and red radish or
Steamed vegetables with peanut sauce
Couscous with parsley and mints or Radicchio, fennel and red radish
Beet root, red onion and orange or Thai chicken glass noodle or
Penne and fennel or Italian pasta or Mixed Bean or Greek

Dressings (Four dressings of your choice): Tahini, Thai, French, Caesar, Thousand Island, Ranch, Orange, Blue
Cheese and Raspberry vinaigrette Bread rolls and butter

Main course

Pan-roasted chicken breast with prawn sauce or Pork tenderloin with Pommery mustard sauce or
Grilled spring chicken with Indonesian spice
Baked black cod fillet with soy and herb butter or Portuguese seafood stewed in tomato or
North Indian prawn Masala
Grilled air flown beef tenderloin with green pepper corn sauce or Roasted rack of lamb with mint sauce or
Braised Wagyu beef with red wine sauce
Wok fried lo-han vegetables or Spinach cooked with Ricotta north Indian style or
Cauliflower baked with tomato and feta
Steamed rice or pineapple rice or Roasted potato wedges with garlic and herbs

Desserts (Four desserts of your choice)

Tropical fruit platter or Fruit fruit salad or Kueh Lapis or
Fruit tartlets or Cheese cake or Assorted nonya kueh or
Chocolate in chocolate cup or Chocolate mousse in chocolate cup or Apple pie

\$104.00 per person

(Inclusive 7% GST)

(Prices subject to change)



Barbecue Menu A

Salads

Pasta and fennel with vodka dressing
Boiled spring vegetables with fresh herbs
Watercress, red radish and carrot

Main course

Pork spare ribs glazed with hoisin
Sesame chicken cutlets
Salmon fillet with horseradish butter
Lemony vegetable kebabs
Steamed rice

Dessert

Fresh fruit platter

\$32.00 per person

(Inclusive 7% GST)
(Prices subject to change)



Barbecue Menu B

Salads

Pickled pineapple and cucumber with cinnamon
Penne and fennel with vodka dressing
Tabbouleh
Moroccan

Main course

Cheese knacker sausages
Chicken skewers with sake
Seafood kebabs with dill
Australian air flown sirloin steaks
Roasted assorted vegetables
Steamed rice

Desserts

Fresh fruit platter
French pastries

\$51.00 per person

(Inclusive 7% GST)

(Prices subject to change)



DOLLAROY CLUB
BANQUETING
OF BOUTIQUE RESTAURANT

Barbecue Menu C

Salads

Penne and fennel with vodka dressing
New potato with ham and capsicum
Caesar
Morrocan

Main course

Australian air flown beef tenderloin steak
Lobster with garlic herb butter
Cheese knacker sausages
Marinated chicken with Masala skewers
Black cod with mirin soy
Roasted assorted vegetables
Pineapple rice

Desserts

Fresh fruit platter
Tiramisu cake
Apple pie

\$80.00 per person

(Inclusive 7% GST)

(Prices subject to change)

Beverages

Draught Beer - per barrel (30 litres)	\$ 410.00
Heineken Draught Beer – glass	\$ 6.00
Premium Housewine - glass	\$ 8.30
Premium Housewine - bottle	\$ 39.50
(A full list of wines is available on request.)	
Whisky, Ballantines	\$ 6.20
Whisky, Johnnie Walker Black Label	\$ 7.30
Remy Martin, VSOP	\$ 7.70 (with mixture)
Campari	\$ 6.30
Vodka Stolichanaya	\$ 6.20
Gin Beefeater	\$ 6.40
Bacardi Light	\$ 6.00 (with mixture)
Jenever Bokma (Young)	\$ 6.80
Jenever Bokma (Old)	\$ 6.80
Soft Drinks (Sprite, Coke)	\$ 2.50
Diet Coke	\$ 2.50
Mixers (Soda, Tonic)	\$ 2.50
Fresh Orange Juice	\$ 2.90
Fresh Lime Juice	\$ 1.70
Fruit Punch	\$ 3.90
Cranberry Juice	\$ 3.30
Coffee	\$ 2.70
Tea	\$ 2.30

(Inclusive of 7% GST)
(Prices subject to change)



BANQUETING



Miscellaneous Charges

Banquet Staff

The following charges are applicable @ \$ 70.00 per staff :-

- *Steward
- *Bartender
- *Cook

A charge of \$18.00 per hour or part of an hour exceeding 30 minutes and staff taxi fares of \$ 20.00 per staff member will be applicable for staff required after 11.30pm.

Transportation

(Only applicable for Outside Function)

Transport from Club to Residence - \$ 125.00

Transport required after midnight will incur a charge of \$ 12.00 an hour.

Corkage Charge

(Any alcohol brought into the Club premises)

*Spirits & Liqueurs	\$ 20.00 perottle
*Wines & Vermouths	\$15.00 per bottle
*Beer	\$ 1.50 per can