

THE AMERICAN CLUB

Festive Guide 2017



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FESTIVE GUIDE 2017

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Wishing you the gifts of the season

– PEACE, JOY, HOPE



This time of year is a truly wonderful and magical one, and the festive season is filled with beautiful spirit and traditions. As you decorate every nook and corner of your home, enjoy heart-warming get-togethers and relish in once-a-year festive goodies, may the peace, joy and hope reminiscent of Christmas radiate in your lives, long after Christmas is over.

The season of joy is celebrated by many all over the world, and everyone has their unique traditions. From intimate gatherings with family to opulent soirées with friends, our Off-Premise Catering service team will take care of all the tiny details of party planning. Kick back and immerse yourself in the infectious festive cheer in your own home or a venue of your choice.

Escape the crowd and enjoy the enchanting Christmas ambiance at The Club, your home away from home. We have a series of exciting activities lined up over this magical season to bring you the familiar tastes and traditions of home, as you celebrate Thanksgiving and Christmas in sunny Singapore.

Chef Malik Riley

Director of Food & Beverage

FROM THE *Oven*

Back by popular demand, this unique Tandoori turkey was met with rousing response during its inaugural appearance last year. This spicy surprise comprises a myriad blend of flavors and retains the same tender and juicy meat like its traditional counterpart.




Instead of serving one 10 kg turkey, serve two 5 kg turkeys – one done the traditional way, and the other Tandoori style! Spoil your guests and let them have the best of both worlds.



FIRE ROASTED TOM TURKEY

\$149.95 / \$242.95

with gravy & cranberry sauce
5kg / 10kg, serves 6-8 / 8-12



TANDOORI TURKEY

\$149.95 / \$242.95

Indian spiced turkey sauce,
mint yogurt & mango chutney
5kg / 10kg, serves 6-8 / 8-12



**FESTIVE HONG KONG STYLE
ROASTED DUCK**

\$60.00

with five-spiced au jus
2.5kg, serves 3-4

NEW

Eat, Drink and be Merry



**PARTY
TIP**

It wouldn't be Christmas without succulent roasts, and what better way to pamper your guests than with our Signature slow-roasted meats? Overseen and prepared by Chef Gee See Tan and his team, the quality of our festive roasts have remained top-notch year after year. Let your guests have a taste of roasts done American Club style – beautifully roasted and cooked to perfection.

**Always order more
Prime Rib than you
actually need. The
leftovers make for
excellent sandwiches
the next day!**

U.S. PRIME RIB OF BEEF
\$359.95
with au jus
3.5kg, serves 12-16



ROASTED PORK KNUCKLE

\$40

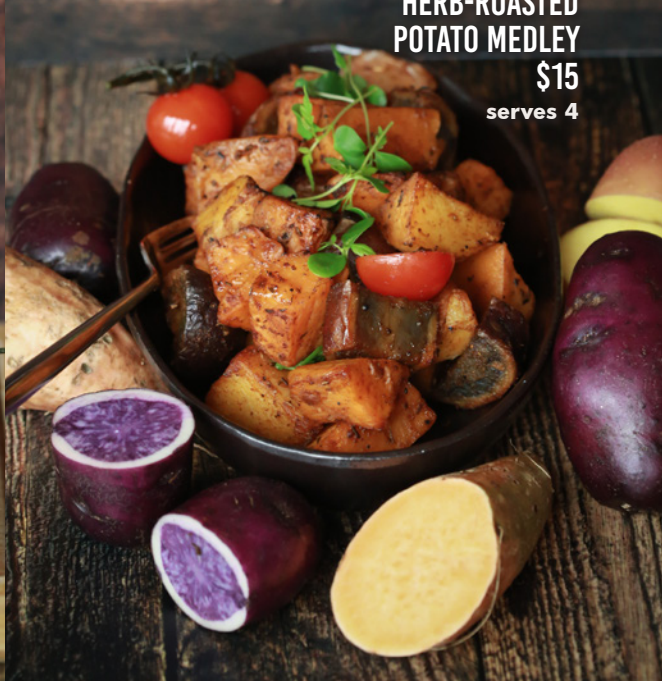
with apple sauce
1.3kg, serves 3-4



HERB-ROASTED POTATO MEDLEY

\$15

serves 4



BONE-IN GAMMON HAM

\$269.95

with pineapple sauce
7kg, serves 12-16



NEW

TRUFFLE INFUSED 3-CHEESE BAKED MAC & CHEESE

\$36

serves 4



GOOD ACCOMPANIMENTS

- ❁ Butternut Squash Bisque ❁ Roasted Garlic Bread Stuffing ❁ Whipped Potatoes
- ❁ Beef Au Jus ❁ Orange Glazed Carrots ❁ Herb-Roasted Potato Medley
- ❁ Turkey Gravy ❁ Pineapple Sauce ❁ Fresh Cranberry Sauce

Sides

Complete your Christmas feast with these tasty palate teasers from our cold selections – perfect for sharing as appetizers or as tea time snacks.

PARTY TIP

Appetizer platters keep guests satisfied before the actual dinner begins - as well as out of your kitchen!



Boo's
Breads

NEW CHEF'S SELECTION PLATTER
\$60
serves 4-6

NEW

GOURMET SAUSAGE SAMPLER

\$49.95

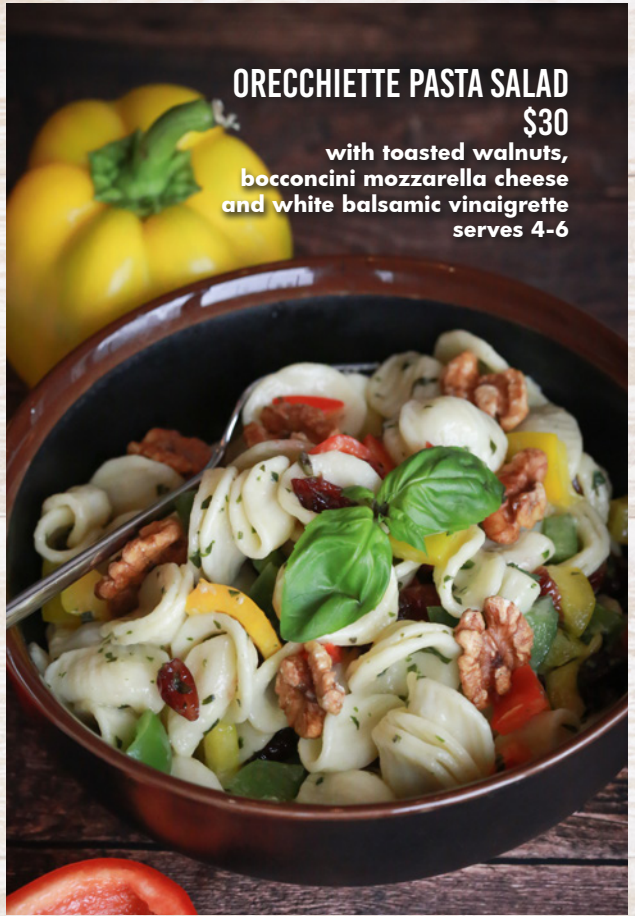
serves 4-6





**SPINACH & FRESH
MESCLUN GREENS**
\$25

with dried cranberries
& creamy goat cheese
500gm, serves 4-6



ORECCHIETTE PASTA SALAD
\$30
with toasted walnuts,
bocconcini mozzarella cheese
and white balsamic vinaigrette
serves 4-6



NEW

**CHILLED EDAMAME &
DRIED CRANBERRIES SALAD**
\$25

with garlic & extra virgin
olive oil vinaigrette
(gluten-light)
serves 4-6



NEW

**QUINOA SALAD WITH
CHARRED CORN & BLACK BEANS**
\$20

with cilantro vinaigrette
(gluten-light)
serves 4-6

SWEET *Treats*

Round up the savory spread with a dollop of sweet treats. From crowd favorite velvety Christmas log cake, citrusy lemon fiesta bundt cake to saccharine pumpkin pie, Chef Yeni and her team's Signature creations are bound to satisfy even the pickiest dessert lover.

**PARTY
TIP**

Give our exclusive new flavor a try this year: the Festive Coconut Gula Melaka log cake is ondeh ondeh in cake form - with a fun western twist!

LEMON FIESTA BUNDT CAKE

\$28.95

2lbs, serves 6-8





APPLE CINNAMON PIE
\$38.95
8-inch, serves 8-10

FESTIVE PUMPKIN PIE
\$40.50
8-inch, serves 8-10

Old School Charm

Apple pies are regarded by many as the epitome of comfort food. What's not to love about chunks of warm, gooey apples packed with sweet tones of cinnamon and brown sugar, nestled within buttery melt-in-your-mouth crust? Freshly baked in-house by our competent pastry team, order our classic apple cinnamon pie and have a taste of home – even when you're away from home. Order in advance to avoid disappointment; this hot seller goes fast!

**MINI CORN MUFFINS
WITH CHEDDAR & CHIVES**

\$18.95
1 Dozen

NEW



HOLIDAY RED VELVET CAKE

\$56
4lbs, serves 12-14



**FESTIVE COCONUT GULA MELAKA
LOG CAKE**

\$38.95
Min 2 lbs, serves 6-8

NEW



*More
Sweet Creations*

- ❄️ Biscotti
- ❄️ Southern Pecan Pie
- ❄️ Fresh Dinner Rolls
- ❄️ Cranberry Bread
- ❄️ Cinnamon Bread
- ❄️ Christmas Log Cake
- ❄️ Holiday Red Velvet Cake
- ❄️ Petite Christmas Cookies
- ❄️ Gingerbread House Kit

FESTIVE

Bounty

The season of giving is upon us! Show your appreciation and delight associates, clients, friends and family with our bountiful gourmet hampers. Lavishly packed with luxurious chocolates, premium teas and rustic jams, our exquisite festive hampers will add a touch of sparkle to this festive season.



A ROUND OF APPLAUSE \$129

Pasque "Romeo & Juliet's Wall" Prosecco, Club-made Fruit Cake, Club-made Festive Cookies, Chioistro Pandoro Panettone, Twinings Peppermint Tea, Acado Avocado Oil, Nature's Wonders Mixed Nuts & The Fruit Garden Jam

**Individual items within hamper subject to change without prior notice*



WINTER SPLENDOR \$219

Pierre Paillard Brut Grand Cru NV, Club-made Fruit Cake, Club-made Feste Cookies, Chiostro Pandoro Panettone, Wicklein Oblaten-Lebkuchen Cookies, Twinings Peppermint Tea, Acado Avocado Oil, Nature's Wonders Mixed Nuts & The Fruit Garden Jam

**Individual items within hamper subject to change without prior notice*



DELIGHTFULLY DECADENT \$299

Avignonesi Vino Nobile di Montepulciano, Pighin Collio Pinot Grigio, Club-made Fruit Cake, Club-made Festive Cookies, Chioistro Pandoro Panettone, Wicklein Oblaten-Lebkuchen Cookies, Spa Ginger Tea Jar, Illy Blend Arabica Espresso, Twinings Peppermint Tea, Acado Avocado Oil, Nature's Wonders Mixed Nuts & The Fruit Garden Jam

**Individual items within hamper subject to change without prior notice*

Festive Wine Selection

CHAMPAGNE, ROSÉ & SPARKLING

Pierre Paillard, Brut Grand Cru NV
\$65

Dry & tightly focused, offering lively melon flavors & nectarine. Finished with floral character, citrus zest & mineral notes.

Bruno Paillard, Rosé Première Cuvée Brut NV
\$83

Reveals red fruit captured at their full freshness. The finish is bright & long. With age, aromas tend towards dark fruits like dark cherry, fig & blackberry.

Santa Cristina "Cipresseto" Rosato, Toscana
\$35

This fresh, vibrant rosé was made from grapes next to cipresseto (cypress grove). It shows intense fruity & floral aromas. The flavors are balanced & savory in their mineral-laced crispness.

Castell D'Age "Aurèlia" Cava, Brut Nature 2012
\$42

Straw-yellow color with bright, golden tones. Notes of light touches of honey & fruit jam integrated with small, elegant & long-lasting bubbles.



Amp up this magical holiday with a selection of our best wines. Pop a bottle of champagne, savor a delicate bottle of red or simply gift a loved one with a rare bottle of vintage.

Don't see your favorite labels in this catalogue? Fret not, our wonderful sommeliers will go the extra mile to source them for you.

WHITE

**Silverado,
Vineburg Vineyard
Chardonnay, Carneros
\$48**

A thick, rich & balanced expression of great, estate-owned dirt, this wine has well-developed elements of green apple, pear & lemon, with teases of wet stone & gravelly minerality.

**Two Rivers
"Convergence" Sauvignon
Blanc, Marlborough
\$42**

This has an abundance of white peach & chalky aromas with hints of elderflower. The palate has great refreshing flavors of mandarin peel & grapefruit pith, finished with mouth-watering acidity.

**Domaine Leflaive,
Mâcon-Verzé
(Chardonnay)
\$55**

This is a wine of great purity, both floral & mineral, expressing a lively energy, ready to be enjoyed earlier than the wines of Puligny-Montrachet.

**Lungarotti Pinot Grigio,
Umbria IGT
\$38**

A youthful wine with a fine straw-yellow color flecked with greenish highlights. It reveals floral notes on the nose, with sensations of fresh white-pulp fruit in the mouth.



RED

1

Black Cottage Pinot Noir, Central Otago
\$35

Cherry red in color, this Pinot Noir releases aromas of black cherry, star anise, wild thyme & marjoram. The palate is juicy & full of mulberries & cherries leading to a lingering, spiced finish.

2

Bodegas Emilio Moro, Ribera Del Duero
\$56

Show real intensity of Tinto Fino (Tempranillo) with layers of concentrated blackberry, toasted herbs, smoke & vanilla. Full-bodied & a long length, the remarkably integrated, ripe tannins give a firm structure.

3

Jim Barry "The Lodge Hill" Shiraz, Clare Valley
\$43

This juicy, medium-bodied Shiraz is filled with cherry-berry fruit & silky tannins provide structure. The fruit persists through the finish, joined by hints of herbs & bacon.

4

Koyle Gran Reserva Carmenere, Colchagua Valley
\$37

Rich aromas of tea leaves, native trees, tobacco & spicy notes. Round tannins with explosive notes of minerality. It has an elegant & fresh finish.

5

Predator, Old Vine Zinfandel, Lodi
\$45

An intense full-bodied wine with vibrant aromas of raspberry, blackberry, black pepper & smoky oak. Lingering tannin over a long smoky finish.

6

Rhone By Roger Sabon, Côtes-du-Rhône
\$33

A classic Côtes-du-Rhône. It is a rich fruity wine with dark fruit & liquorice spice on the palate with a lovely earthy character. The tannins are smooth & the wine is very approachable.

7

St Francis Cabernet Sauvignon, Sonoma County
\$56

This Cabernet Sauvignon offers classic aromas & flavors of ripe blackcurrant, spicy tobacco & cedar are accompanied by full body & firm structure.



HOME
HOWE

Christmas Tree

AT HOME

POINSETTIA

MINI CHRISTMAS TREE

NOBLE FIR (5 – 6 FT)

NOBLE FIR (6 – 7 FT)

NOBLE FIR (7 – 8 FT)

NOBLE FIR (8 – 9 FT)

FRESH WREATH WITH DÉCOR

**Prices are unavailable at time of print*

For more information, please drop by HOME,
call 6739-4344 or email home@amclub.org.sg.



GIFTS OF
Joy

Sharing is caring, and shared joy is a doubled joy. Bless loved ones with these carefully curated gift sets to thank them for the wonderful year, or reward yourself with these limited edition sên gift sets.



AVEDA

THE ART AND SCIENCE OF PURE FLOWER AND PLANT ESSENCES

Christmas gifts double as blessings for the new year too, and Aveda's gift sets make for excellent presents that convey your well wishes.

Opt for **Gift of Renewal \$54, (Candrimā™ Creme Cleansing Oil 125ml, Candrimā™ Body Polish 75ml, Candrimā™ Body Moisturiser 75ml)** for busy bumble bees. The set of three hand relief creams will soften and smoothen hands. The cherry on top? Hands that look well taken care of are the first step to diminishing telltale signs of aging.





AVEDA

THE ART AND SCIENCE OF PURE FLOWER AND PLANT ESSENCES



**Gift of Pure Comfort \$96
(Candrima™, Shampure™ & Beautifying™)**

is the perfect gift to remind loved ones to stop and smell the roses. With a bottle of cleansing oil, body polish and body moisturizer, one can have a cosy home spa experience amid the jam-packed festive activities.



TOBECALM
FRAGRANCES

**Keep calm
and carry on...**
purchasing our
selected gift sets
from To Be Calm!

**Prices are unavailable
at time of printing*



WELLNESS ON THE MOVE KIT

This set of traveling pure essential oils comes with a portable USB electronic diffuser. Fuss-free and beautifully packaged, this useful gift also helps with managing stress or freshening a musky hotel room.



DIFFUSERS

Did you know memories and emotions can be triggered by a simple sensory cue? Create your home's unique fragrance by choosing from our selection of festive fragrance inspired diffusers: Joy, Noel & Celebrate



CERAMIC CHRISTMAS CANDLES

Set your senses alight with these red ceramic Christmas candles. Choose from two delightful seasonal fragrances and charm your significant other with an alluring candlelight Christmas dinner.

1 WHITE CHRISTMAS

Take a virtual trip to winter wonderland as the fresh and clean citrus notes of bergamot and green mandarin fills your home. Perfect for setting the ambiance for a classy Christmas luncheon.

2 CHRISTMAS DAY

Warming, magical and Christmasy, this festive concoction of blackcurrent, pine and plum aromas is unmistakably 'winter forest'. Close your eyes and you could almost be among the pine trees on a cool Christmas morning.



CHRISTMAS MINI COLLECTION

Brought back by popular demand! The ever-popular trio collection gets a facelift! These gorgeously packaged mini boxes comes with your choice of candles. Three new fragrances have also been added to the collection.

THANKSGIVING

Originating as the harvest festival, Thanksgiving has now become a time to gather and give thanks. Leave behind worries of overcooked turkeys or stresses over what's for dessert. Come celebrate this special day with a delightful spread of buffet selections.

**NIGEL
HAMILTON**

"Thanksgiving is a time of
togetherness and gratitude."

PRE-CANADIAN THANKSGIVING BRUNCH THE 2ND FLOOR SUNDAY, OCTOBER 8

11:30 a.m. – 2:30 p.m.

Adult Member: \$38

Adult Guest: \$46

Child Member (under 12 years): \$20

Child Guest (under 12 years): \$25

Child (under 5 years): \$9.95

Child (under 3 years): Free

*A la carte menu is not available; reservations required
A 48-hour cancellation and The 2nd Floor dress code policy apply
For reservations, please call The 2nd Floor
at 6739-4329 or email 2ndfloor@amclub.org.sg*

CANADIAN THANKSGIVING BUFFET DINNER EAGLE'S NEST MONDAY, OCTOBER 9

6:00 p.m. – 9:00 p.m.

Adult Member: \$34.95

Adult Guest: \$39.95

Child Member (under 12 years): \$18.95

Child Guest (under 12 years): \$23.95

Child (under 5 years): \$9.95

Child (under 3 years): Free

*Walk-in only; reservations not required
A la carte menu is not available;
buffet is inclusive of regular coffee or tea
For more information or for table of 6 or more,
please drop by the Concierge, call 6737-3411
or email concierge@amclub.org.sg*

AMERICAN THANKSGIVING FEAST THURSDAY, NOVEMBER 23

SET LUNCH

The 2nd Floor

11:30 a.m. – 2:30 p.m.

Adult Member: \$60

Adult Guest: \$70

Child Member (under 12 years): \$25

Child Guest (under 12 years): \$35

SET DINNER

The 2nd Floor

6:00 p.m. – 10:00 p.m.

Adult Member: \$99

Adult Guest: \$109

Child Member (under 12 years): \$49

Child Guest (under 12 years): \$59

*A la carte menu is not available; reservations required
A 48-hour cancellation and The 2nd Floor dress code policy apply
For reservations, please call The 2nd Floor
at 6739-4329 or email 2ndfloor@amclub.org.sg*

BUFFET DINNER

Eagle's Nest

1st Seating: 5:30 p.m. – 7:30 p.m.

2nd Seating: 8:00 p.m. – 10:00 p.m.

Adult Member: \$49.95

Adult Guest: \$59.95

Child Member (under 12 years): \$24.95

Child Guest (under 12 years): \$30.95

Child (under 5 years): \$9.95

Child (under 3 years): Free

*A la carte menu is not available; reservations required
A 48-hour cancellation policy applies;
buffet is inclusive of regular coffee or tea & free-flow soft drinks
For more information or reservations,
please drop by the Concierge, call 6737-3411
or email concierge@amclub.org.sg*

GINGERBREAD HOUSE WORKSHOP ✨

Get your hands dirty – and yummy – with our Gingerbread House Workshop! Decorate your own little gingerbread house with colorful candies and pretty frosting. Gather your family and friends and partake in this event for some fun Christmas bonding.

Zone Studio

Member: \$65* | Guest: \$75*

Additional accompanying Adult: \$18**

Additional Child: Complimentary**
(under 12 years)

*1 Gingerbread house kit
for 1 adult and 1 child
**Gingerbread house
not included



AVAILABLE SLOTS

Wednesday, December 6

11:00 a.m. – 1:00 p.m.

Saturday, December 9

5:00 p.m. – 7:00 p.m.

Wednesday, December 13

11:00 a.m. – 1:00 p.m.

Saturday, December 16

5:00 p.m. – 7:00 p.m.

Reservations required; a 48-hour cancellation policy applies

For reservations, please call the Concierge at 6737-3411 or email concierge@amclub.org.sg

Holiday Recipes

Red Wine & Caramelized Onion Slow-roasted Lamb Shoulder (Serves 4)

Ingredients:

- ◆ 1½ cups (375ml) red wine
- ◆ 2 x 400g cans cherry tomatoes
- ◆ ½ cup (140g) store-bought caramelized onion relish
- ◆ 1 head garlic, halved
- ◆ 3 sprigs rosemary
- ◆ 1.5kg lamb shoulder, bone in, trimmed
- ◆ 2 tablespoons extra virgin olive oil, for drizzling
- ◆ sea salt and cracked black pepper

Method:

1. Preheat oven to 220°C.
2. Place wine, tomatoes, caramelized onion, garlic & rosemary in a deep-sided large roasting pan & mix to combine.
3. Place lamb on top of tomato mixture, drizzle with the oil & sprinkle with salt & pepper. Cover tightly with aluminum foil & cook for 2½ hours.
4. Remove foil, spoon sauce over lamb & cook for an additional 10–15 mins or until golden brown.



Chocolate Hazelnut Semifreddo (Serves 6 – 8)

Ingredients:

- ◆ 2 eggs
- ◆ 1 egg yolk, extra
- ◆ 2 teaspoons vanilla extract
- ◆ ½ cup (110g) icing sugar, sifted
- ◆ 1½ cups (330ml) single (pouring) cream
- ◆ ½ cup (70g) roasted hazelnuts, chopped

Chocolate Ganache:

- ◆ ½ cup (125ml) single (pouring) cream
- ◆ 1 teaspoon vanilla extract
- ◆ 50g dark chocolate, finely chopped

Method:

1. Line a 21cm x 9cm lightly greased loaf tin with non-stick baking paper & set aside.
2. To make the chocolate ganache, place cream & vanilla in a small saucepan over medium heat & bring to boil. Remove from heat, add chocolate & set aside for 2 mins. Stir until smooth & set aside to cool.
3. Place eggs, extra yolk, vanilla & sugar in a heatproof bowl over a saucepan of simmering water & using a hand-held electric mixer, beat for 6–8 mins or until thick & pale.
4. Remove from heat & beat for a further 6–8 mins or until cool. Whisk cream until soft peaks form. Gently fold cream through the egg mixture until well combined.
5. Pour half the egg mixture into the prepared tin. Spoon over half the ganache & use a palette knife to create swirls. Repeat with the remaining cream mixture & ganache.
6. Sprinkle hazelnuts & freeze for 4–6 hours or until firm. Slice the semifreddo to serve.

Tree Lighting Evening

Have yourself a merry little Christmas complete with enchanting carols. Enjoy popular renditions of Christmas classics and join Santa to witness the lighting of our amazing Club Christmas tree – a highlight every year! Sip on Club's Signature eggnog and tuck into freshly baked Christmas cookies.

Claymore Entrance
Thursday, November 30
7:00 p.m. – 8:00 p.m.

Members only
Complimentary

Reservations not required
For more information, please call the
Concierge at 6737-3411 or email
concierge@amclub.org.sg

CHRISTMAS

Soak in the festive atmosphere and let us tickle your taste buds with tantalizing fare! From buffets to set dinners, relish in decadent Christmas fare done American style. Make your reservations early to avoid disappointment!

CHRISTMAS EVE SUNDAY, DECEMBER 24

SET LUNCH

The 2nd Floor

11:30 a.m. – 2:30 p.m.

Adult Member: \$60

Adult Guest: \$70

Child Member (under 12 years): \$25

Child Guest (under 12 years): \$35

SET DINNER

The 2nd Floor

6:00 p.m. – 10:00 p.m.

Adult Member: \$99

Adult Guest: \$109

Child Member (under 12 years): \$49

Child Guest (under 12 years): \$59

A la carte menu is not available; reservations required

A 48-hour cancellation and The 2nd Floor dress code policy apply

For reservations, please call The 2nd Floor at 6739-4329 or email 2ndfloor@amclub.org.sg

BUFFET DINNER

Eagle's Nest

1st Seating: 5:30 p.m. – 7:30 p.m.

2nd Seating: 8:00 p.m. – 10:00 p.m.

Adult Member: \$49.95 | Adult Guest: \$59.95

Child Member (under 12 years): \$24.95

Child Guest (under 12 years): \$30.95

Child (under 5 years): \$9.95 | Child (under 3 years): Free

A la carte menu is not available; reservations required

A 48-hour cancellation policy applies;

buffet is inclusive of regular coffee or tea & free-flow soft drinks

For more information or reservations,

please drop by the Concierge, call 6737-3411 or email concierge@amclub.org.sg

**CHRISTMAS DAY
MONDAY, DECEMBER 25**



BUFFET BRUNCH

The 2nd Floor

1st Seating: 10:30 a.m. – 12:30 p.m.

2nd Seating: 1:00 p.m. – 3:00 p.m.

Adult Member: \$69.95 | Adult Guest: \$79.95

Child Member (under 12 years): \$34.95

Child Guest (under 12 years): \$40.95

Child (under 5 years): \$9.95 | Child (under 3 years): Free

*A la carte menu is not available; reservations required
A 48-hour cancellation and The 2nd Floor dress code policy apply
For reservations, please call The 2nd Floor at 6739-4329
or email 2ndfloor@amclub.org.sg*

BUFFET BRUNCH

Eagle's Nest

1st Seating: 10:00 a.m. – 12:00 p.m.

2nd Seating: 12:30 p.m. – 2:30 p.m.

Adult Member: \$49.95 | Adult Guest: \$59.95

Child Member (under 12 years): \$24.95

Child Guest (under 12 years): \$30.95

Child (under 5 years): \$9.95 | Child (under 3 years): Free

*A la carte menu is not available; reservations required
A 48-hour cancellation policy applies;
buffet is inclusive of regular coffee or tea & free-flow soft drinks
For more information or reservations,
please drop by the Concierge, call 6737-3411
or email concierge@amclub.org.sg*



**THE BEST OF ALL GIFTS AROUND ANY CHRISTMAS
TREE: THE PRESENCE OF A HAPPY FAMILY ALL
WRAPPED UP IN EACH OTHER – BURTON HILLS**





THE AMERICAN CLUB
Singapore



SAY
**Merry
Christmas**

HAPPY NEW YEAR, HAPPY BIRTHDAY OR EVEN I LOVE YOU
WITH A PERSONAL TOUCH!

**EARLY BIRD
SPECIAL**

20% off design
services from now
till Oct 31

To place an order, contact our design
team at **6739-4489/412**.

Last order for Christmas and New Year
Cards will be on **December 12**.

A turn-around time of
3 to 5 working days is needed.





WINTER CAMP

Our annual Stars n' Stripes camp is back for its Winter edition! Bring your friend, experience our exciting adventure and create treasured memories this festive season.

Monday, December 18 - Friday, January 12, 2018

- ◆ 2- to 3-year-olds: \$275 per week, \$60 per day
- ◆ 4- to 5-year-olds: \$360 per week, \$80 per day
- ◆ 6- to 8-year-olds: \$430 per week, \$95 per day
- ◆ 9- to 13-year-olds: \$550 per week, \$120 per day

KIDS' CHRISTMAS PARTY

Jingle bell, jingle bell, jingle bell rock, Jingle bells swing and jingle bells ring! The long-awaited party is finally here, So grab your friends and greet Father Santa!

Sunday, December 10
The Zone
10:30 a.m. - 12:30 p.m.
Member Child: \$35
Member Adult: \$12

Recommended for 9 years and under



SANTA HOUSE

You better watch out
You better not cry
Better not pout
I'm telling you why
Santa Claus is coming to town!
Ready your cameras and snap a picture with Santa before he heads back to North Pole!

Tuesday, December 12 - Thursday, December 14
Lobby
4:30 p.m. - 6:00 p.m.
Complimentary



YOUTH CHRISTMAS EXPRESS

Christmas will not be complete without a ride on our magical Christmas Express!
Hop on now and take an exciting trip down Orchard road.
Admire the twinkling fairy lights and feel the cool breeze on your face.

Friday, December 15
Meeting point: Lobby
7:00 p.m. - 8:30 p.m.
Member Adult/Child: \$45

Parent accompanied event
Recommended for 9 years and under



NEW YEAR'S EVE PARTY

SUNDAY, DECEMBER 31

BOOK YOUR VERY OWN NEW YEAR'S EVE PARTY

Want to host a unique and eventful countdown party but don't want the hassle? Our team of experienced Events planners and Chefs will settle all the fine details while you sit back and relax – or party the night away!

This year, Union Bar is available for you and your guests to enjoy a night of joyous revelry as you bid goodbye to 2017 and say hello to 2018! From festive bashes, themed masquerade soirées or fun costume parties with photo booth, our expert planners have all the tricks up their sleeves to plan the perfect party for you. End the year with a bang – and the best part? You won't even have to lift a finger.

Contact the Catering office at 6739-4394/417/387 or email catering@amclub.org.sg for more information.

EARLY NEW YEAR'S EVE BUFFET DINNER

Eagle's Nest

6:00 p.m. – 9:00 p.m.

Adult Member: \$49.95

Adult Guest: \$59.95

Child Member (under 12 years): \$24.95

Child Guest (under 12 years): \$30.95

Child (under 5 years): \$9.95

Child (under 3 years): Free

*Walk-in only; reservations not required
A la carte menu is not available; buffet is inclusive
of regular coffee or tea & free flow soft drinks
For more information or for table of 6 or more,
please drop by the Concierge, call 6737-3411
or email concierge@amclub.org.sg*

FAMILY NYE DINNER

Early enough for the little ones
to join in the festivities!

The 2nd Floor

5:30 p.m. – 8:00 p.m.

Adult Member: \$88

Adult Guest: \$98

Child Member/Guest (under 12 years): \$38

Premium Wine Pairing options available

GALA WINE DINNER

Leave the kids at home and celebrate with
friends amid fine food and wine.

The 2nd Floor

8:30 p.m. – 11:00 p.m.

Adult Member: \$108

Adult Guest: \$128

Premium Wine Pairing options available
Adults only, 18 years and above

COUNTDOWN PARTY

Get in one last hurrah in 2017, and usher
in the new year with a fantastic bash!

The 2nd Floor Bar

10:30 p.m. – 1:00 a.m.

Adults only, 18 years and above

*A la carte menu is not available; reservations required
A 48-hour cancellation and The 2nd Floor dress code
policy apply
For reservations, please call The 2nd Floor at 6739-4329
or email 2ndfloor@amclub.org.sg*

“AND NOW WE WELCOME THE NEW YEAR,
FULL OF THINGS THAT HAVE NEVER BEEN
– RAINER MARIE RILKE”

The American Club Singapore

Festive Guide 2017

Available from October 1 to December 31

To place your order, please visit www.amclub.org.sg or call 6739-4394/417/387



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