



SINGAPORE CRICKET CLUB

FESTIVE BOOKLET 2025

DINING • EVENTS • TAKEAWAY



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*SCC Festive
Dining*



Christmas A la Carte Lunch Specials

The Oval & Verandah

1 – 25 December | 12pm – 2.30pm

APPETISER

Orange & Cranberry Spinach Salad (V) (GF) (DF)

Orange segments, dried cranberries, tomatoes, sunflower seeds, orange dressing

\$11.00

SOUP

Butternut Squash Velouté (V)

Sweetcorn, bread stuffing croutons

\$8.00

MAIN COURSES

160gm Grilled Beef Filet Mignon (GF)

Garlic potato rosette, sautéed mixed vegetables, black pepper sauce

\$33.00

Roasted Turkey Breast

Mesclun salad, wedges, turkey jus

\$20.00

Seared Norwegian Salmon (S)

Garlic potato rosette, grilled asparagus, capers beurre blanc

\$28.00

Mezzaluna Ravioli on Wild Mushroom Sauce (V) (N)

Tuscany ravioli, wild mushrooms, toasted walnuts, mushroom velouté, shaved ghana padano cheese

\$20.00

FESTIVE DESSERT

Warm Christmas Pudding (V)

Served with brandy custard sauce

\$10.00



Festive 3-Course Executive Set Lunch

The Padang Restaurant

1 – 23 December & 26 – 30 December | 12pm – 2.30pm

Price: \$68

APPETISERS / SOUPS

Breaded King Salmon Cake (S)

Arugula, sour cream, shallots, keta caviar, potato

or

Butternut, Fig & Apple Salad (V) (N) (DF) (GF)

Walnuts, arugula, tomatoes, dried cranberries, fig glaze, lemon vinaigrette

or

SCC Mulligatawny Soup (V)

Rice puffs, crispy shallots, scallions, lemon wedge

or

Creamy White Bean Soup (V)

Crispy tortilla chips, truffle infused foam

FESTIVE DESSERTS

Warm Thirteen Ingredients Christmas Pudding (V)

Served with vanilla ice-cream & brandy custard sauce

or

Traditional Black Forest Yule Log Cake

Flourless chocolate sponge, cherry kirsch compote, chocolate mousse, vanilla gelato

or

Cinnamon Panna Cotta (V)

Caramel sauce, poached pear, tuile

or

Tropical Cut Fruits & Berries (V) (GF)

Watermelon, cantaloupe, pineapple, dragon fruit & assorted berries with warm chocolate sauce

Freshly Brewed Coffee and Tea

Served with mini minced pie

MAIN COURSES

Apple Cider Glazed Turkey Breast (N)

Roasted baby potatoes, maple glazed chestnuts, brussels sprouts, cranberry gel, giblet gravy

Or

Australian Black Angus Tenderloin

Roasted baby potatoes, sauteed onions, brussels sprouts, smoked Dijon mustard, red wine sauce

Or

Smoked Gammon Ham (P)

Caramelized pineapple, peas, onions, spinach, apple compote, red wine reduction

Or

Australian Barramundi (GF) (S)

Butter dill potatoes, spinach, saffron keta caviar, beurre blanc sauce

Or

Truffle & Porcini Mushrooms Orzo (V)

Swiss brown mushrooms, garlic, parsley, Parmigiano Reggiano cheese

Or

Penne Pasta with Seared Tofu & Ricotta (V)

Garlic, parsley, ricotta, Parmigiano Reggiano cheese, marinara sauce



Christmas Eve & Christmas Day Lunch Buffet

The Padang Restaurant

24 – 25 December | 12pm – 2.30pm

Member: \$128 | Guest: \$148 | Child: \$54*

Add \$80 for free flow of Champagne, Housepour Wines, Tiger Beer & Soft Drinks.

STARTER

Mediterranean Chickpea Salad (V) (GF)

Tomatoes, olives, chickpeas, red onions, feta, parsley lemon dressing

Hidalgo Honey Pineapple Salad (V) (DF) (GF)

Cilantro, pomegranates, red onions, honey lime vinaigrette

Heirloom Tomato, Black Plum & Arugula Salad (V) (N) (DF)

Baby radish, tomatoes, roasted walnuts, lemon vinaigrette, aged balsamic fig glaze

Fresh Pear & Gorgonzola Salad (V) (N)

Pear, gorgonzola, walnuts, dried cranberries, spinach, sweet & sour onion sauce

GREENS GARDEN CORNER

Variety of Garden Greens (V) (N)

Selection of mixed nuts & homemade dressing

SOUP OF THE DAY

Christmas Du Puy Lentil Soup (V)

Garlic bread croutons

COLD PLATTERS

Honey Glazed Burrata on Crostini (V)

Gravlax Salmon on Blinis (S)

CHILLED SEAFOOD GALORE

Japanese Fresh Shucked Oysters, Poached Lobster Tails, Scallop on Shell, Tasmanian Blue Mussels (S) (GF) (DF)

Condiments:

Tabasco sauce, chilli sauce, cocktail sauce, lemon wedges, mignonette sauce

BUTCHER BLOCK CHARCUTERIES

Prosciutto Ham, Black Forest Ham, Smoked Chicken Ham, Mortadella, Paprika Lyoner & Turkey Ham (P)

Condiments:

Cornichons, olives, pearl onions

EUROPEAN CHEESE BOARD

Brie, Bleu d' Auvergne, Truffles Tomme, Aged Gouda, Comte & Manchego (V)

Accompaniments: (N)

Fresh grapes, dried fruits, mixed nuts, rainbow olives, table crackers

CHEF IN ACTION CARVERY

Rosemary Garlic Roast Black Angus Prime Ribs

Horseradish, Dijon mustard, whole grain mustard, brown sauce

Spice Rubbed Roasted Butterball Turkey

Smoked mustard & brown sauce

Smoked Bone in Gammon Ham Leg (P)

Cinnamon apple sauce

MAINS

Braised Wagyu Beef Brisket (GF)

Port Wine Braised Lamb Osso Bucco

Salmon & Wilted Kale with Creamy Garlic-Herb Sauce (GF)

Baked Penne with Classic Pomodoro Sauce (V)

Roasted Butternut Squash with Melted Mozzarella (V) (GF)

Glazed Masala Carrots with Walnuts (V) (N) (GF)

Cranberries Roasted Brussels Sprouts (V) (GF)

Burnt Butter Mashed Potatoes (V)

PADANG PASTRIES & SWEETS

SCC Homemade Warm Christmas Pudding with Brandy Custard Sauce (V)

Earl Grey Strawberry Yule Log (N)

Cherry Panna Cotta (V) (GF)

Christmas Panettone (N)

Traditional Stollen (N)

Chestnut Tart (N)

Tropical Fruits Platter (V) (GF) (DF)

Freshly Brewed Coffee and Tea

Christmas Eve & Christmas Day

4-Course Set Dinner

The Padang Restaurant

24 – 25 December | 7pm – 10pm

Member: \$128 | Guest: \$148 | Child: \$54*

Add \$80 for free flow of Champagne, Housepour Wines, Tiger Beer & Soft Drinks.

APPETISER

Spicy Green Bean Nicoise Salad with Turkey (DF)

Grilled turkey breast, haricot verts, mixed lettuce, artichoke, olives, red chilli, heirloom cherry tomatoes, bread crisps, tabasco sauce, mustard lemon vinaigrette

Or

Apple-Smoked Salmon & Foie Gras Terrine (N) (GF)

Berries compote, mixed salad, fruit cheese

Or

Piccolo Heirloom Tomato Tartare (V) (DF) (N)

Aged balsamic gel, yellow frisée, passion fruit pearls, golden berries, baby radish, pistachio, lemon vinaigrette

Or

Avocado & Le Puy Lentil Salad (V) (DF) (GF) (N)

Heirloom vine tomatoes, watermelon, dried apricot, pistachios, carrots, cucumber, kale, sweet onions, green olives, corn, extra virgin olive oil

MAIN COURSE

Wagyu Ribeye & Foie Gras Rosette Butter

Garlic mustard potato mousseline, brussels sprouts, banana shallot, red wine sauce

Or

Smoked Bacon Wrapped Turkey Breast (P) (GF) (N)

Maple glazed chestnuts, brussels sprouts, smoked butter pomme mousseline, cranberry gel, giblet gravy

Or

Herb & Pistachio Crusted Lumina Lamb Rack (N)

Garlic mustard potato mousseline, ratatouille, mint salsa verde

Or

Boston Lobster, Scallop & Manila Clams Risotto (S)

Avruga caviar, garlic chips, Parmigiano Reggiano cheese, lobster dill cream sauce

Or

Pistachio-Herbs Crusted Plant-Based Meat & Tofu Roulade (V) (N)

Butter pomme mousseline, brussels sprouts, maple glaze chestnuts, cranberry gel, roasted pepper coulis

Or

Rigatoni Alla Vodka (V)

Crispy garlic, parsley, Parmigiano Reggiano, sundried tomatoes, vodka tomato cream sauce

SOUP

Truffle Infused Porcini

Mushroom Soup (V) (GF)

Roasted wild picked porcini mushrooms, truffle infused foam, porcini powder dust

FESTIVE DESSERTS

Warm Thirteen Ingredients

Christmas Pudding (V)

Vanilla ice-cream, brandy sauce

Or

Vanilla Crème Brûlée (V)

Fresh berries, Tuile

Or

Earl Grey Strawberry Yule Log (N)

Vanilla Chantilly, vanilla gelato, strawberry compote

Or

Chocolate Hazelnut Parfait (N)

Caramelised hazelnut, Rum & raisin gelato, chocolate sauce

Or

Pina Colada Mousse Cake

Pineapple rum compote, coconut sorbet, pineapple chips

or

Fresh Fruits Platter (V) (GF) (DF)

Freshly Brewed Coffee and Tea

Served with mini minced pie

New Year's Eve International Buffet Dinner

The Oval & Verandah

31 December | 7pm – 10pm

Member: \$118 | Guest: \$138

Add \$45 for free flow Housepour Red & White Wine/Tiger Beer/Soft Drinks.

Add \$60 for free flow Prosecco, Housepour Red & White Wine/Tiger Beer/Soft Drinks.

SALADS

Smoked Salmon, Avocado & Arugula Salad
(S) (GF) (DF)

Capers, cherry tomatoes, onions, mandarin oranges

SCC Gado Gado Salad (V) (N)

Steamed vegetables, tempeh, bean curd, egg, belinjau crackers, peanut sauce

Dahi Wale Aloo (V)

Potatoes in yogurt dressing

Chickpeas & Bocconcini Cheese Salad (V)

Cherry tomatoes, cucumber, onions, lemon vinaigrette

SOUP

Manila Clam Chowder Soup (S)

Served with soft roll bread

LIVE ACTION STATION

SCC Vegetarian Laksa (V)

Vegetarian laksa broth & rice noodles with choice of fried shimeji, mock meat, bean curd, prawns, quail's egg, vegetarian sambal, laksa leaves

CHEF CARVERY STATION

Roast Black Angus Beef Striploin

Sweet potatoes, brussels sprouts, baby carrots & red wine sauce

Penyet Spring Chicken

Served with sambal belachan

MAINS

Chinese Style Pork Ribs (P)

Wok fried sliced pork ribs with sweet & sour sauce

Multani Mutton Saagwala

Mutton cooked in spinach puree

Ayam Masak Merah (Chicken Stew in Red Chilli Sauce)

Chicken with sliced onions, curry leaves, chilli padi, tomato paste

Nonya Chap Chai (Braised Mixed Vegetables Stew) (V)

Crispy Oatmeal Prawns with Kerisik (S)

Tiger prawns, cereal, curry leaves, chilli padi, shredded coconut

Stir-Fried Baby Kai Lan (V) (DF)

Baby kai lan with golden garlic

Goan Long Bean Foogath (V)

Long beans cooked in garlic, onions with grated coconut

Potato Gnocchi (V) (N)

Sundried tomatoes, garlic, cherry tomatoes, spinach leaves, parmesan cream

Zafrani Vegetable Pulao (V)

Mixed vegetables cooked in basmati rice with Indian spices

FESTIVE DESSERTS

Chocolate Walnut Brownie (N)

Pandan Kaya Tart (N)

Mango Pudding (V) (GF)

Tropical Cut Fruits Platter (V) (DF) (GF)

Watermelon, honeydew, pineapple, dragon fruits, papaya

Freshly Brewed Coffee & Tea

New Year's Eve 4-Course Set Dinner

The Padang Restaurant

31 December | 7pm – 10pm

Member: \$168 | Guest: \$188

Includes free flow Champagne, Housepour Red & White Wine/ Beer/Soft Drinks.

AMUSE BOUCHE

King Crab Cocktail (S) (GF) (DF)

Mango pomelo salsa in shooter glass

APPETISER

Bafun Uni & Grilled Abalone Capellini Pasta (S)

Kaluga queen caviar, sakura ebi, miso sesame dressing

SOUP

Butternut Squash with Pancetta Bacon (P)

Roasted butternut, cream, basil oil

INTERLUDE

Lemon Sherbet (V) (GF) (DF)

Lime granita, aiyu jelly, lemon sorbet, lime zest

MAIN COURSE

Smoked Black Angus Onyx Striploin (140gm)

Butter potato mousseline, asparagus, caramelized onions, red wine sauce

Or

Iberico Pork Tenderloin (P)

Caramelized onions, crème mushroom ragout, parsley potato mousseline, red wine jus

Or

Lumina Lamb Loin (GF)

Potato gratin, asparagus, verde sauce

Or

Ocean Cod Papillote (S) (GF)

Tomato confit, seasonal vegetables, potato in dill butter wine sauce

Or

Porcini Mushroom Bauletti Aglio Olio (V)

Truffle, seasonal mushrooms, shaved parmigiano cheese, fried garlic, chilli flakes

Or

Morel Mushrooms & Spinach Risotto (V) (GF)

Morel mushrooms, wilted spinach, garlic flakes, grana padano

FESTIVE DESSERT

Coffee Semifreddo

Caramel namelaka, chocolate brownie, chocolate soil
or

Vanilla Panna Cotta (V) (GF)

Blueberry compote, lemon sorbet, fresh berries, mint leaf
or

Pear Tart (V) (N) (GF)

Almond cream, white wine poached pear, vanilla sauce
or

Warm Banana Pudding (V) (N)

Pecan candy, vanilla ice cream, salted caramel
or

Fresh Fruits Platter (V) (GF) (DF)

Watermelon, cantaloupe melon, grapes, mixed berries

Freshly Brewed Coffee and Tea

Pralines

*SCC Festive
Events*



SCC Members' Christmas Private Shopping Evening

Hand-picked, high-end vendors selling the best quality Christmas gifts, food and tableware will gather at SCC for members and their guests seeking out the perfect gifts for the festive season!

Entry is free to members and their guests, with a complimentary glass of Prosecco and canapés while you shop and participate in a lucky draw throughout the evening.

Wednesday, 3 December 2025

6.30pm – 10.30pm

The Main Lounge



Registration Link: <https://bit.ly/sccxmasfair25>

For more information, please email eventsdept@scc.org.sg



Festive Pantomime Show for the Entire Family!

SLINGAPORE BEAUTY

Join us on an adventure in a traditional pantomime show with beloved characters, festive fun, participation for the children and laughs for the whole family, even the mums and dads! We are bringing you this festive fun in a unique Singapore style.

Father Christmas will also be making a special appearance for photos at the end of the show!

Sunday, 14 December 2025

The Padang Restaurant

10am – 11.30am

SCC Member: \$55 per child

Guest: \$65 per child

Guest: \$35 per person



*Graphics for illustration purpose only.



Registration Link: <https://bit.ly/SCCPantomimeShow2025>

Registration Deadline: Friday, 5 December 2025

For more information, please email eventsdept@scc.org.sg

Terms and Conditions:

- Suitable for children of all ages and adults.
- A minimum of 30 people is required to host this show.
- Once confirmed, no cancellations will be accepted after the registration deadline.



Gingerbread House Decorating Workshop

A sprinkle of fun, a dash of creativity – our Gingerbread House Workshop is here!

Join us for a Gingerbread Decorating Adventure and take your “candylicious” fun creations home with you!

Saturday, 20 December 2025 | Gilmour Room | 2pm – 3.30pm

SCC Member: \$65 per person | Guest: \$85 per person



Registration Link: <https://bit.ly/sccgingerbreadhouse25>

Registration Deadline: Monday, 8 December 2025

For more information, please email eventsdept@scc.org.sg

Terms and Conditions:

- Require a minimum of 5 attendees to commence the workshop.
- Please note that any cancellations after the registration deadline will incur the full ticket fee.
- Suitable for children aged 4 and above.



SCC CHRISTMAS EVE CELEBRATION & LUCKY DRAW 2025

Wednesday, 24 December 2025
Main Lounge | 1.30pm – 6pm

Event Programme:

1.30pm : Carolling by the Christus Laudatur Voce Choir (CLVC)

2pm : Lucky Draw

2.30pm : Live Band Performance by *The Vibes*

Main sponsor:



1st Prize

**20-Bottle
Wine Cooler
(worth \$529)**

2nd Prize

**Portable Evaporative
Air Cooler
(worth \$289)**

3rd Prize

**Intelligent Robotic
Vacuum Cleaner
(worth \$149)**

**.... A total of 25 prizes
up for grabs!**

**Every \$75.00 spent in a single receipt at any F&B outlet at the Club
from 1 – 24 December 2025 (until 1.30pm) entitles Members
to one ticket for our SCC Christmas Eve Lucky Draw!**

Lucky draw terms and conditions apply. Prizes are subject to change. Information is accurate at the time of publication and may be updated without prior notice. Top 5 prize winners must be present. Winners will be contacted via email by Thursday, 25 December 2025. For more information, please contact eventsdept@scc.org.sg.



SCC NEW YEAR'S EVE COUNTDOWN CELEBRATION

Wednesday, 31 December 2025
From 7pm onwards

*Celebrate 2026 at SCC
with an evening of feasting and dancing!*

Dining Options (7pm – 10pm)

The Oval & Verandah:
International Buffet Dinner
Member: \$118 | Guest: \$138

The Padang Restaurant:
4-Course Set Dinner
Member: \$168 | Guest: \$188



Live Band Entertainment

The Padang Restaurant
8pm – 11.45pm: "Live Conclusions"

Main Lounge
10pm – 2am: "10 Seconds"

SCC Members dining at the Padang Restaurant or The Oval & Verandah on 31 December 2025 will have a chance to win in our New Year's Eve Lucky Draw. Each guest in your reservation earns a ticket, so more guests means more chances to win!

Book your table today and celebrate the countdown with us!

*SCC Festivities
@ Home*

CHEERS TO OUR FESTIVE BUBBLY BUNDLES!

*Champagne Gifts for associates, friends, family,
or treats for yourself — We've got them here for you!*

NICOLAS FEUILLATTE RESERVE EXCLUSIVE BRUT, FRANCE



1 Bottle: \$88
(u.p. \$110 – **Save \$22**)



2 Bottles: \$158
(u.p. \$220 – **Save \$62**)

**Order 12 Bottles for \$900,
Get 1 Free!** (u.p. \$1,320 – **Save \$420**)



Christmas Food & Beverage Takeaway Order Form 2025

CAKES & PASTRIES	PRICE	QTY
Traditional Christmas Stollen (600gm)	\$35	
Mini Mince Pies (5 pieces per box)	\$13.50	
Rich Fruit Cake (650gm)	\$38	
Wild Berry Crumble Pie (1kg)	\$45	
YULE LOG (1kg)	PRICE	QTY
Traditional Black Forest Yule Log Chocolate Genoise / Caraibe Chocolate Mousse / Cherry Compote	\$58	
Earl Grey Strawberry Yule Log Earl Grey Mousse / Strawberry Compote / Vanilla Sabayon / Earl Grey Pate De Gene	\$58	
ROAST TAKEAWAY	PRICE	QTY
Oven-Roasted Turkey (approx. 4kg; serves 10 – 20 pax)	\$158	
Smoked Premium Bone-in Ham (approx. 5kg; serves 10 – 20 pax)	\$198	
Smoked Premium Ham (approx. 3kg; serves 10 – 20 pax)	\$120	
Roasted Angus Sirloin of Beef (approx. 4kg; serves 10 – 20 pax)	\$210	
Roasted Cajun-Spiced Australian Lamb Leg (Boneless) (approx. 2.5kg; serves 10 – 15 pax)	\$138	
Salmon Wellington (approx. 1kg including spinach filling & filo pastry; serves 8 – 10 pax)	\$138	
Roast Potatoes (approx. 500g; serves 3 – 4 pax)	\$8.50	
Glazed Brussels Sprouts with Pine Nuts & Walnuts (approx. 500g; serves 3 – 4 pax)	\$13.50	
Yorkshire Pudding	\$1.80	
FESTIVE BUBBLY BUNDLES	PRICE	QTY
Nicolas Feuillatte Reserve Exclusive Brut, France – 1 bottle (u.p. \$110 – save \$22)	\$88	
Nicolas Feuillatte Reserve Exclusive Brut, France – 2 bottles (u.p. \$220 – save \$62)	\$158	
Nicolas Feuillatte Reserve Exclusive Brut, France – Order 12 bottles, receive 1 free! (u.p. \$1320 – save \$420)	\$900	

*The Club reserves the right to substitute products when necessary. The Club will make every effort to ensure that a replacement product of an equal or higher value is used and that the substituted product is of a similar quality to the requested product.

Please debit \$ _____ to my account for the items indicated above. I understand that these will be debited to my account if I cancel my order after **Thursday, 18 December 2025** or if I fail to collect my order.

Date of Order : _____ Date of Collection : _____ Time of Collection : _____
(Please note there is no collection between 11.30am to 3pm of all Christmas takeaway items on 24 and 25 December 2025.)

Name in print : _____ Membership No : _____

Contact No : _____ Fax No : _____

Email Address: _____ Signature : _____

Please submit this form to: Singapore Cricket Club, Food & Beverage Department | Fax: 6337 0119 | Email: festiveorders@scc.org.sg

Orders must be made at least 3 working days before collection. Last day for orders is Thursday, 18 December 2025, 1800hrs. Order is confirmed only upon receipt of confirmation email, no cancellation of order once confirmation email is received. Collection of order is available from Monday, 24 November 2025 onwards, timing is from 1100hrs onwards.

To place your orders, please tear off Christmas Food & Beverage Takeaway Order Form 2025 along the perforated line, and submit your completed form. Thank you.

Terms & Conditions

Festive Takeaway Order Form

Orders must be submitted to SCC three (03) working days in advance. Orders are only confirmed upon receipt of confirmation email.

Dining Reservations

Please contact the respective restaurants for reservations: The Oval & Verandah at 6338 9271 ext: 373 / The Padang Restaurant at 6338 9271 ext: 386. A confirmation email will be sent to you once the booking has been processed within 3 working days of the date of reservation. Cancellation for reservations must be made in writing and received by the Club no later than 14 working days prior to the date of the Event. Please note that the full amount will be charged for cancellations made after the cancellation cut-off date. A no-show charge of the full amount will apply for no-show on the date of the Event. In the event of a reduction in the final number of confirmed pax after the cancellation cut-off date, the full charge will be levied. The Restaurant reserves the right to choose an alternative seating arrangement within the restaurant to accommodate your booking.

SCC Christmas Eve Lucky Draw

Every \$75.00 spent** in a single receipt at any F&B Outlets at the Club from 1 December 2025 to 24 December 2025 (till 1.30pm) entitles the Member to one (01) Lucky Draw ticket. This is a Members' only lucky draw. Winners who are not physically present during the draw will be notified via email. The list of winners will also be published on the SCC Facebook Page by 25 December 2025. Prizes must be collected by 31 January 2026. **Vouchers are valid only for individual Member spending at F&B outlets and apply to the total bill after any discounts have been applied. Takeaways, banquet events, sports section events and club events are excluded.

New Year's Eve Lucky Draw

This is a member's only lucky draw. The number of lucky draw tickets issued will be based on every \$75.00 spent** in a single receipt at any F&B Outlets at the Club on 31 December 2025. Physical Lucky Draw Tickets will be issued on 31 December 2025 at the start of your dinner reservation. The submission of Lucky Draw tickets closes on Tuesday, 31 December 2025, 9.30pm. Members will need to drop their lucky draw tickets into the Lucky Draw Box at the Main Reception Area. Winners who are not physically present during the draw will be notified via email. Prizes must be collected by 31 January 2026. **Vouchers are valid only for individual Member spending at F&B outlets and apply to the total bill after any discounts have been applied. Takeaways, banquet events, sports section events and club events are excluded.

Events Bookings

There is strictly no cancellation, alteration and refund of tickets once booking reservations have been confirmed unless cancellation is made by the organiser. The cost of tickets purchased by a Member is only refundable in the following situation: (1) The Festive Event is cancelled by the organizers and cannot be rescheduled; or (2) The Festive Event is rescheduled and the Member writes to the Club confirming that he or she does not wish to attend the Festive on the re-scheduled dates.

PR and Publication Distribution

Kindly note that the Club reserves the right to reproduce and use photographs and/or video footages taken during the festive period in print or digital media for editorial and publicity purposes. Your presence at the event indicates your consent to being photographed and video recorded.

Information is correct at time of print and may be subject to change without prior notice.

All photographs and graphics in this booklet are for illustration purposes only.

The Club has the right to edit or cancel events and promotions at its discretion. Other prevailing terms and conditions are applicable.



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