



141st ANNIVERSARY GALA NIGHT

23 JUN 2024 | 7PM
ESPLANADE BALLROOM
COCKTAIL RECEPTION AT LOUNGE 1883
BEGINS AT 6PM

Celebrate SRC's 141st Anniversary with **Fakkah Fuzz!**
Enjoy a gourmet meal by our acclaimed chefs, live band performances, and a grand lucky draw!



Chef Jeffrey | Chef Chan Kwok | Chef Gilbert
Indulge in an unforgettable culinary experience with wine pairing



TOP 5
in the Laugh Factory's Funniest Person in the World in Hollywood

Fakkah Fuzz

Enjoy live Performance by the Stand-up Comedian Celebrity

Grab your tickets now!

For enquiries:
happenings@src.org.sg

PRESTIGE TABLE
\$168+
PREMIUM TABLE
\$141+
per person



SRC

23 JUNE

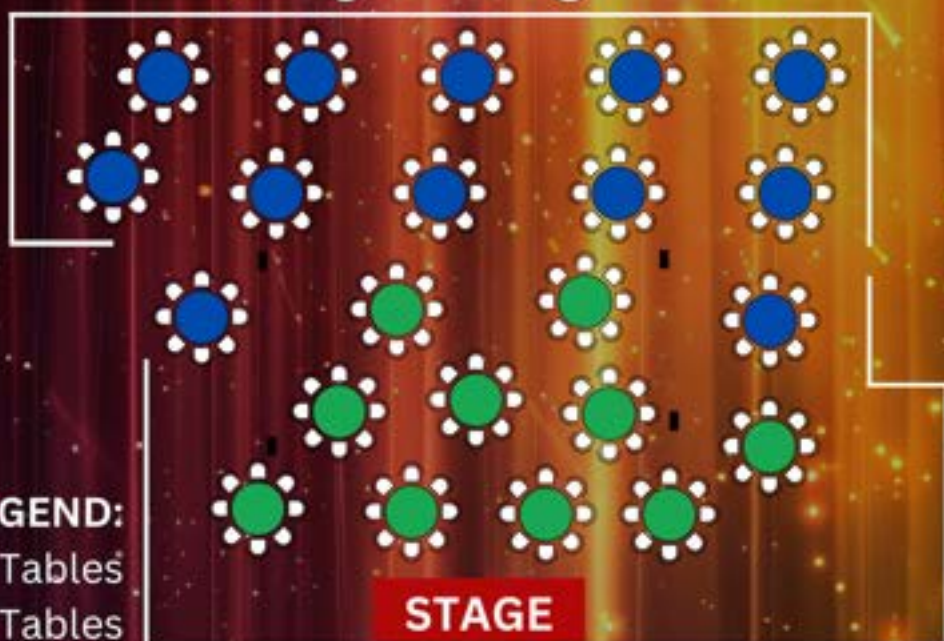
Gala Night

141ST

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Seating Arrangements



LEGEND:

- Green:** Prestige Tables
- Blue:** Premium Tables

Ticket Prices

Prestige Tables (Green) <ul style="list-style-type: none">Catch standup comedian, Fakkah Fuzz, up-close!Request a special dedication or song from our live band	\$168+
Premium Tables (Blue)	\$141+

Singapore Recreation Club's 141st Anniversary Exclusive Entertainment:

Enjoy an up-close performance by the renowned comedian Fakkah Fuzz. His engaging and hilarious act will be even more memorable from the best seats in the club.

Seats will be allocated on a first-come-first serve basis

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Singapore Recreation Club's 141st Anniversary Gala Night

Event Flow

6:00PM	Registration & Cocktail Reception at Lounge 1883
6:30PM	Flash Mob Performance at 1883
7:00PM	Commencement of Event <ul style="list-style-type: none">• Guests to be seated• Opening Address by Club President• Anniversary Toast• SRC Video• Commencement of Dinner
7:45PM	Ice Breakers
8:00PM	Fakkah Fuzz's Standup Comedy Show
8:30PM	Band Performance Segment 1
9:00PM	Fun & Games
9:30PM	Band Performance Segment 2
10:00PM	Lucky Draw
10:15PM	Band Performance Segment 3
10:45PM	End of Event

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Gala Night

141 ST

ANNIVERSARY

Gala Night Dining Menu

Pan Seared Hokkaido Scallop
with Tomato Salsa and Balsamic Glaze

Mini Buddha Jump over the wall

Pan Seared Foie Gras
On toast with Salmon Roll

Pan seared Wagyu Beef
with Zucchini flower, caramelized
onions on Port wine sauce

OR

Tataki Iberico Pork
with White Asparagus and Hollandaise
Sauce

Crispy Noodle with 'Live' Prawns

Salted Caramel Banana and Green Tea
Cheese Tartlets

Drink & Dine

**Experience a Delectable Dinner Menu with
Wine Pairings!*