

THE
LANDMARK
A Gathering Place

Impian Weddings
At
The Landmark

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PACKAGE IMPIAN I

\$ 54.00 ++ per person
(Minimum 250 persons)

PACKAGE IMPIAN II

\$ 44.00 ++ per person
(Minimum 400 persons)

PACKAGE IMPIAN III

\$34.00++ per person
(Minimum 600 persons)

PACKAGE IMPIAN IV

\$25.00++ per person
(Minimum 1000 persons)

**** **Additional S\$3++ applies for 2019 bookings******

** Prices are subject to change without prior notice. Price quoted are subject to 10% of service charge & prevailing government taxes*

THE
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Packages Impian

Inclusive of the following:

Usage of the Venue

(Lunch – 11.30am – 4.00pm)

(Dinner – 6.30pm – 11.00pm)

★★★★★

Menu Buffet prepared by our dedicated chefs

★★★★★

Free flow of Soft drinks and Coffee & Tea

★★★★★

Complimentary usage of basic PA system (Sound System + 01 microphone)

(Usage for only pipe in music and making speeches)

★★★★★

Complimentary Food Tasting up to 6 persons

(Monday to Thursday and not applicable on public holiday eve & public holiday for Lunch or Dinner)

★★★★★

Bridal / VIP table with service

★★★★★

Reception table

★★★★★

Cake Table

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PACKAGE IMPIAN I

BUFFET MENU

Appetizer

Assorted Cold Cut Platter

(Breaded Scallop, Vegetable Spring Roll, Japanese Octopus & Jelly Fish)

Salads

Som Tum Mamuang

(Mango Salad)

Thai Seafood Salad

(Poached Fresh Seafood with vermicelli mixed with Thai spicy sauce)

Dressing

French & Thousand Island

(Mixture of Mayonnaise, Olive Oil, Lemon Juice, Orange juice)

Soup

Tom Yum Goong

(Hot and sour flavors with fragrant spices and herbs generously with prawns)

OR

Crab Meat & Corn Soup

(Chinese Style simmered crab meat with thick chicken broth)

Hot Dishes

Mutton Masala

(Mutton cooked with Spicy Garam Masala Paste)

Beef Rendang

(Slow Cooked Beef Cubes in Coconut Milk & Local Spices Indonesian Style)

Ayam Goreng Berempah

(Marinated Fried chicken with fresh grounded spices Indonesian Style)

Udang Balado

(Fresh Prawn cooked in spicy homemade fresh chili)

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Sweet and Sour Fish

(Deep Fried Fillet of Fish with Homemade Sweet & Sour Sauce)

Rice

Saffron Rice

(Flavoured Basmati Rice with saffron spices)

Steamed White Rice

(Steamed Basmati Rice)

Chicken Sharwama

(Chicken wrapped in pita with lettuce, chili sauce & mayo)

Desserts

Mixed Fruits Platter

(Mixed of sliced Watermelon, Honeydew & Pineapple Fruits)

Bubur Pulut Hitam or Jelly Cocktail

(Black Glutinous Rice served with Coconut Milk or Jelly with mixed cocktail fruits)

Assorted Malay Kueh

(Mixed of Home Malay Dessert Delicacies)

OR

Dessert Buffet with Deco

@ S\$3.00++ Per Person

(Selection of Dessert with Dessert Counter Deco:

Inclusive 3 types of pastries, 3 types of cakes, 3 types of malay kueh and 1 hot or cold dessert)

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Optional

*With a purchase of 1000 sticks @ \$700++
(Choices of Marinated & skewered of beef, mutton or chicken meat grilled over charcoal
and served with peanut sauce, cucumber & onion)*

Carving station

*Roasted Whole Lamb @ \$750.00++ per lamb (serving at 100 persons)
(Australian whole lamb roasted to perfection served with black pepper sauce & brown sauce)*

*Sirloin Roast Beef with condiments at \$500.00++ per roast beef (serving 100 persons)
(Australian grass fed beef marinated in special rub roasted to perfection
and served with black pepper sauce & brown sauce)*

Live Pasta Station specially prepare by our Chefs

*3 types of pasta (spaghetti, fusilli & penne)
(cooked with choices of mushroom creamy sauce & tomato base pasta sauce)
At \$3.50++ per person*

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PACKAGE IMPIAN II
BUFFET MENU

Appetizer

Deep Fried Vegetable Poppiah
(Spring roll filled slow cooked turnip, carrot)

Deep Fried Samosa
(Filled with potatoes and mixed spices spring roll skin)

Salads

Rojak Buah
(Mixed Fruits mixed with prawn paste & ground peanut)

Gado Gado
(Indonesian Style of Blanched Boiled long beans, Cabbage, Potato & Fried Tempe & Fried Tofu served with Peanut sauce)

Soup

Seafood Tom Yam or Soto Ayam with condiments
(Traditional Thai Seafood Soup & Indonesian Clear Chicken Soup)

Hot Dishes

Mutton Dum Briyani
(Basmati Rice cooked in spicy Masala Paste with Mutton)

Vegetables Dalcha
(Mixed vegetables with lentils cooked in Indian spices)

Ayam Masak Merah
(Chicken cooked in Spicy Tomato Sauce)

Sweet and Sour Fish
(Deep Fried Fillet of Fish with Homemade Sweet & Sour Sauce)

Udang Black Pepper
(Sautéed Prawn cooked with Sarawak, Black Pepper Sauce)

Steamed White Rice
(Steamed Basmati Rice)

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Chicken Sharwama

(Chicken wrapped in pita with lettuce, chili sauce & mayo)

Desserts

Mixed Fruits Platter

(Mixed of sliced Watermelon, Honeydew & Pineapple Fruits)

Bubur Pulut Hitam or Jelly Cocktail

(Black Glutinous Rice served with Coconut Milk or Jelly with mixed cocktail fruits)

Assorted Malay Kueh

(Mixed of Home Malay Dessert Delicacies)

OR

Dessert Buffet with Deco

@ S\$3.00++ Per Person

(Selection of Dessert with Dessert Counter Deco:

Inclusive 3 types of pastries, 3 types of cakes, 3 types of malay kueh and 1 hot or cold dessert)

Optional

With a purchase of 1000 sticks @ \$700++

(Choices of Marinated & skewered of beef, mutton or chicken meat grilled over charcoal and served with peanut sauce, cucumber & onion)

Carving station

Roasted Whole Lamb @ \$750.00++ per lamb (serving at 100 persons)

(Australian whole lamb roasted to perfection served with black pepper sauce & brown sauce)

Sirloin Roast Beef with condiments at \$500.00++ per roast beef (serving 100 persons)

(Australian grass fed beef marinated in special rub roasted to perfection and served with black pepper sauce & brown sauce)

Live Pasta Station specially prepare by our Chefs

3 types of pasta (spaghetti, fusilli & penne)

(cooked with choices of mushroom creamy sauce & tomato base pasta sauce)

At \$3.50++ per person

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PACKAGE IMPIAN III
BUFFET MENU

Salad

Gado Gado

(Indonesian style of blanched boiled long beans, cabbage, potato & fried tempe & tahu served with peanut sauce)

Rojak Bandung

(Blanched Kang Kong & sliced Cuttlefish served with Homemade Sauce)

Achar

(Vinegared Cuts Cucumber & Carrot mixed with local Spices)

Local Salad

(Slice Cucumber, Carrot, Onion and Fresh Green Chili)

Soup

Soup Kambing

(Indian Style Mutton Soup)

OR

Soto Ayam with condiments

(Indonesian clear Chicken Soup)

Hot Dishes

Ayam Masak Merah

(Chicken Cooked in Spicy Tomato sauce)

Vegetables Dalcha

(Mixed Vegetables with Lentils cooked in Indian Spices)

Prawn Sambal

(Sautéed Fresh Prawn cooked in Fresh Chili Paste)

Ikan Tiga Rasa

(Deep Fried Fillet of Fish with Homemade Sweet, Sour & Spicy Sauce)

Mee or Bee Hoon Goreng

(Fried Vegetarian Yellow Noodle or Vermicelli Noodle)

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Sambal Goreng Pengantin

(Mixer of Trio Beef Parts of Liver, Lung, Meat & Fresh Prawns cooked in Coconut based Local Spices)

Nasi Minyak or Nasi Jagung

(Flavored Basmati Rice with Spices & Ghee or Flavored Basmati Rice with Whole Corn Kernel & Ghee)

Desserts

Bubur Pulut Hitam or Jelly Cocktail

(Black Glutinous Rice serve Coconut Milk or Jelly with mixed Cocktails Fruits)

Assorted Malay Kueh

(Home Malay Coconut based Desserts Delicacies)

OR

Dessert Buffet with Deco

@ S\$3.00++ Per Person

(Selection of Dessert with Dessert Counter Deco:

Inclusive 3 types of pastries, 3 types of cakes, 3 types of malay kueh and 1 hot or cold dessert)

Optional

With a purchase of 1000 sticks @ \$700++

(Choices of Marinated & skewered of beef, mutton or chicken meat grilled over charcoal and served with peanut sauce, cucumber & onion)

Carving station

Roasted Whole Lamb @ \$750.00++ per lamb (serving at 100 persons)

(Australian whole lamb roasted to perfection served with black pepper sauce & brown sauce)

Sirloin Roast Beef with condiments at \$500.00++ per roast beef (serving 100 persons)

(Australian grass fed beef marinated in special rub roasted to perfection and served with black pepper sauce & brown sauce)

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Live Pasta Station specially prepare by our Chefs

3 types of pasta (spaghetti, fusilli & penne)
(cooked with choices of mushroom creamy sauce & tomato base pasta sauce)

At \$3.50++ per person

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Side Order

Chicken Sharwama

(Chicken wrapped in pita with lettuce, chili sauce & mayo)

at \$3.00++ per piece

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PACKAGE IMPIAN IV
BUFFET MENU

Salad

Gado Gado

(Indonesian Style of Blanched Boiled long beans, Cabbage, Potato & Fried Tempe & Tofu served with Peanut sauce)

Achar (Veg)

(Vinegared Cuts Cucumber & Carrot mixed with local Spices)

Local Salad

(Slice Cucumber, Carrot, Onion & Fresh Green Chili)

Soup

Soto Ayam with condiments

(Indonesian Clear Chicken Soup)

Hot Dishes

Ayam Masak Merah

(Chicken Cooked in Spicy Tomato sauce)

Vegetables Dalcha

(Mixed Vegetables with Lentils cooked in Indian Spices)

Beef Rendang

(Slow Cooked Beef Cubes in Coconut Milk & Local Spices Indonesian Style)

Sweet and Sour Fish

(Deep Fried Fillet of Fish with Homemade Sweet & Sour Sauce)

Nasi Minyak or Nasi Jagung

(Flavored Basmati Rice with Spices & Ghee or Flavored Basmati Rice with Whole Corn Kernel & Ghee)

Steamed White Rice

(Steamed Basmati Rice)

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Desserts

Bubur Pulut Hitam or Jelly Cocktail

(Black Glutinous Rice serve Coconut Milk or Jelly with mixed Cocktails Fruits)

OR

Dessert Buffet with Deco

@ S\$3.00++ Per Person

(Selection of Dessert with Dessert Counter Deco:

Inclusive 3 types of pastries, 3 types of cakes, 3 types of malay kueh and 1 hot or cold dessert)

Optional

With a purchase of 1000 sticks @ \$700++

(Choices of Marinated & skewered of beef, mutton or chicken meat grilled over charcoal and served with peanut sauce, cucumber & onion)

Carving station

Roasted Whole Lamb @ \$750.00++ per lamb (serving at 100 persons)

(Australian whole lamb roasted to perfection served with black pepper sauce & brown sauce)

Sirloin Roast Beef with condiments at \$500.00++ per roast beef (serving 100 persons)

(Marinated Australian grass fed beef roasted to perfection and served with black pepper sauce & brown sauce)

Live Pasta Station specially prepare by our Chefs

3 types of pasta (spaghetti, fusilli & penne)

(cooked with choices of mushroom creamy sauce & tomato base pasta sauce)

At \$3.50++ per person

Side Order

Chicken Sharwama

(Chicken wrapped in pita with lettuce, chili sauce & mayo)

at \$3.00++ per piece

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<i>Selection of Cakes</i>	<i>Selection of Malay Kuehs</i>	<i>Selection of Pastries</i>	<i>Selection of Hot & Cold Desserts</i>
			Hot
<i>Grandeur's Truffle</i>	<i>lapis Nonya</i>	<i>Brownies</i>	<i>Bubur Pulut Hitam</i>
<i>Charlotte Russe</i>	<i>Putri Salat</i>	<i>American Carrot Cake</i>	<i>Bubur Kacang Durian</i>
<i>Carrot Cake</i>	<i>Talam Keladi</i>	<i>Fruit Tarlettes</i>	<i>Bubur Terigu</i>
<i>Black Forest</i>	<i>Talam Durian</i>	<i>Cream Puff</i>	<i>Bubur Cha Cha</i>
<i>Fruit Flan</i>	<i>Talam Chendol</i>	<i>Blueberry Cheese Tart</i>	<i>Chn'g Ing</i>
<i>Tutti Fruity</i>	<i>Bakar Ubi</i>	<i>Chocolate Glaz</i>	Cold
<i>Choco Truffle</i>	<i>Koswe</i>	<i>Apple Pie</i>	<i>Jelly with Fruit Cocktail</i>
<i>Passion Fruit Mousse</i>	<i>Lopis</i>	<i>Swiss Roll</i>	
<i>Rich Fruit Cake</i>	<i>Naga Sari</i>	<i>Apple Crumble</i>	
<i>Brownies</i>	<i>Onde-Onde</i>	<i>Chocolate Eclair</i>	
<i>Tiramisu</i>	<i>Getok Ubi</i>	<i>Marble Cake</i>	
<i>Cheese Cake</i>	<i>Kueh Dadah</i>	<i>Banana Pie</i>	
<i>Strawberry Short Cake</i>	<i>Kueh Kuchi</i>	<i>Lemon Meringue Tart</i>	
<i>Mango Mirror</i>	<i>Tepong GomaK</i>	<i>Meringue Shots</i>	
<i>Caramel with Fruit Cocktail</i>	<i>Koleh Koleh</i>	<i>Assorted Muffin</i>	
<i>Blueberry Cheese Cake</i>	<i>Agar Gudil</i>	<i>Assorted Meringue</i>	
<i>Bread & Butter Pudding</i>			

~ 3 Cakes, 3 Pastries, 3 Malay Kuehs, 1 Hot or Cold Desserts

MALAY MENU SELECTION

STARTER / SALADA	NASI (RICE)	SOP (SOUP)
ACHAR TIMUN	NASI GORENG IKAN BILIS	SOP BEBOLA IKAN (FISH BALLS)
GADO-GADO	NASI GORENG KAMPONG	SOP KAMBING
ROJAK BANDUNG	NASI GORENG NENAS	SOP SAYURAN
ROJAK BUAH	NASI GORENG SEAFOOD	SOTO AYAM
TAHU GORENG	NASI JAGONG	TOM YAM SEAFOOD
TAHU SUMBAT	NASI MINYAK	
THAI SEAFOOD SALAD	NASI PUTIH	
	NASI TOMATO	
	NASI BRIYANI	
SAYURAN (VEGETABLES)	TELOR (EGG)	KEROPOK (CRACKERS)
KAILAN GORENG SOS TIRAM	TELOR ACHAR	EMPING BELINJAO
KANG KONG BELACHAN	TELOR BELADO	KROPOK IKAN
KOBIS LEMAK DENGAN TAHU	TELOR DADAR	KROPOK UDANG
LEMAK NANGKA	TELOR LEMAK CHILI PADI	PAPADUM
PUCUK UBI LEMAK	TELOR SAMBAL	
SAYUR CHAP CHAI		
SAYUR LODEH		
AYAM (CHICKEN)	LEMBU (BEEF)	KAMBING (MUTTON/LAMB)
AYAM GORENG BELACHAN	KARI LEMBU	KAMBING SEMUR
AYAM GORENG BELADO	KORMA LEMBU	KARI KAMBING
AYAM GORENG BEREMPAH	LEMBU GORENG BELADO	KORMA KAMBING
AYAM GORENG MADU	LEMBU MASALA	KAMBING MASALA
AYAM GORENG MASAM MANIS	LEMBU SEMUR	RENDANG KAMBING
AYAM GULAI	PARU GORENG BELADO	SLICED MUTTON BLACK PEPPER
AYAM MASAK KICHAP	RENDANG LEMBU	
AYAM MASAK LEMAK CHILI PADI	SAMBAL GORENG PEGANTIN	
AYAM MASAK MERAH	SLICED BEEF BLACK PEPPER	
AYAM MASALA		
AYAM RENDANG		
AYAM SICHUAN		
KARI AYAM		
KORMA AYAM		
MAKAKAN LAUT (SEAFOOD)		
IKAN (FISH)	UDANG (PRAWN)	
IKAN ASSAM PEDAS	UDANG BELADO	
IKAN BELADO	UDANG BLACK PEPPER	
IKAN GORENG BEREMPAH	UDANG CEREAL	
IKAN LEMAK CHILI PADI	UDANG GORENG BEREMPAH	
IKAN SAMBAL	UDANG MASAM MANIS	
IKAN SWEET & SOUR	UDANG SAMBAL	
IKAN TIGA RASA		
KARI IKAN		

