# Indian Solemnization Package

Exclusive Usage of the Venue \*Lunch: 11.00am to 4.00pm or Dinner: 6.00pm to 11.00pm Exclusive Floral Stage Decorations with Platform & Skirting \*Refer to Annex A Buffet Menu prepared by our Dedicated Chefs \*Good for up to 4 Hours only

- > Free flow of Soft Drinks, Coffee & Tea
- Complimentary 2 Days 1 Night Stay at Village Hotel Bugis inclusive of Breakfast for 2
- > Guest Signature Book & Money Box
- > Complimentary Usage of Basic Sound System & Projector Screens
- > Complimentary Car Park Coupons
- > Full Table Decor with Tablecloth, Chair Covers, Floral Centrepieces & Table Nos.
- > Bridal Table & VIP Table with Service
- > Solemnization Table, Cake Table, Gift & Reception Table
- > Grand Entrance Walkway Red / Green Carpet

#### <u>Annex A</u>

- Wedding Decorations
- Wedding Dias on Stage / Pelamin (Artificial Flowers)
- Brídal Chair / Love Seat / Single Seat (x2)
- Carpeted Floorboard
- Aísle Flower Stand (x4)
- Bridal Table with Centrepiece
- Reception Table Centrepiece
  - Floral Arch

50pax - \$ 5,000 nett | 100pax - \$8,239 nett 150pax - \$ 11,063.80 nett | 200pax \$ 13,888.60 nett

> THE LANDMARK A Gatherina Place

# Solemnízatíon Package Bollywood Menu

## <u>Appetízer</u>

Punjabí Samosa with Mint Sauce Crispy Indian puff stuffed with savoury potatoes & green peas Spring Roll with Thai Chili Sauce Savory rolls with cabbage and other vegetable fillings inside

# Salads & Condiments

Garden Salad, Míxed Raíta & Achar

## <u>Maín Course</u>

Subz Mutter Pulao Basmati rice cooked with peas and Indian spices Assorted Naan Plain Naan, Butter Naan & Garlic Naan

# <u>Vegetarían</u>

#### **Yellow Dal Tadka** Yellow Lentils cooked with Indian spices **Mixed Vegetables Jalfrezi** Vegetables tossed with bell peppers & Spices

#### Kadaí Paneer

Indian cottage cheese cooked w Indian spices

# Non-Vegetarían

Mutton Rogan Josh Boneless Mutton in An Onion-Based Gravy Murgh Makhaní Chicken cooked in creamy tomato based sauce Amrítsarí Físh (Dry) Deep fried fish fillets marinated in Ajwain

### Dessert

**Fresh Fruits Platter** Mixed Of Watermelon, Honeydew & Pineapple Slices **Gulkand Rasmalaí** Cheese dumplings soaked in sweet & flavoured milk

## <u>Beverages</u>

Free Flow Soft Drínks Coffee & Tea

