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

Annex A

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

50pax - $ 5,346.00 nett | 100pax - $8,670.40 nett

150pax - $ 11,642.40 nett | 200pax $ 14,612.40 nett

THE LANDMARK™
A Gathering Place

Solemnization Package
Bollywood Menu

Appetizer

Punjabi 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, Mixed Raita & Achar

Main Course

Subz Mutter Pulao
Basmati rice cooked with peas and Indian spices

Assorted Naan
Plain Naan, Butter Naan & Garlic Naan

Vegetarian

Yellow Dal Tadka
Yellow Lentils cooked with Indian spices

Mixed Vegetables Jalfrezi
Vegetables tossed with bell peppers & Spices

Kadai Paneer
Indian cottage cheese cooked w Indian spices

Non-Vegetarian

Mutton Rogan Josh
Boneless Mutton in An Onion-Based Gravy

Murgh Makhani
Chicken cooked in creamy tomato based sauce

Amritsari Fish (Dry)
Deep fried fish fillets marinated in Ajwain

Dessert

Fresh Fruits Platter
Mixed Of Watermelon, Honeydew & Pineapple Slices

Gulkand Rasmalai
Cheese dumplings soaked in sweet & flavoured milk

Beverages

Free Flow Soft Drinks
Coffee & Tea

THE LANDMARK™
A Gathering Place

Live Stations

Assorted Satay Station - $3.50++

Marinated & Skewered Mutton & Chicken Meat Grilled Over Charcoal
Served with Peanut Sauce, Cucumber & Onion
*4 Sticks Per Guaranteed Pax

Laksa Served with Condiments - $3.50++

Laksa Noodles, Prawn, Egg, Fish Cake, Bean Sprouts,
Shredded Laksa Leaves, Sambal Paste
*DIY Laksa Station

Otak – Otak - $2.00++

Grilled Fish Paste Blended with Spices, wrapped in Leaf Parcel
*2 Pieces Per Guaranteed Pax

Whole Roasted Lamb Carving Station - $750++

Australian Whole Lamb Roasted to Perfection
Served with Black Pepper Sauce & Barbeque Sauce
*Price Quoted Per Lamb | Good for 120 pax

Sirloin Roast Beef Carving Station - $5.00++

Australian Grass Fed Beef Marinated in Special Rub Roasted to Perfection
Served with Black Pepper Sauce & Barbeque Sauce
*Price Quoted Per Pax for 2 Hours

3 Types Pasta Station - $5.00++

Spaghetti, Fusilli & Penne
Choices Of Mushroom Creamy Sauce & Tomato Base Pasta Sauce
*Price Quoted Per Pax for 2 Hours

Live Street Chaat Corner - $5.00++

*Price Quoted Per Pax for 2 Hour

Samosa Chaat

Fried Pyramid-Shaped Pastry Shell Stuffed with Potatoes, Boiled Chickpeas, Sweet Yoghurt, Tamarind Chutney, Mint Sauce, Chopped Onion, Tomato, Coriander Topped with Nylon Sev & Pomegranate

Paani Puri

Crispy Puri Filled with Chickpeas, Tamarind water & Spices.

Dahi Papdi Chaat

Crispy Corn Puffed Canapé Stuffed with Potatoes, Boiled Chickpeas, Sweet Yoghurt, Tamarind Chutney, Mint Sauce, Chopped Onion, Tomato, Coriander Topped with Nylon Sev & Pomegranate

THE LANDMARK™
A Gathering Place