

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

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

Kadaí 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

Solemnization Package

Kollywood Menu

Appetizer

Vegetable Pakoras with Mint Sauce

Crispy fried vegetable fritters

Spring Roll with Thai Chili Sauce

Savory rolls with cabbage and other vegetable fillings inside

Salads & Condiments

Garden Salad, Mixed Raita & Achar

Main Course

Biryani Rice

Basmati Rice Cooked with Indian Spices

Assorted Naan

Plain Naan, Butter Naan & Garlic Naan

Vegetarian

Vegetables Dalcha

Slow Cooked Lentils with Vegetables

Mixed Vegetables Chettinad

Vegetables Cooked in Spicy Pepper Gravy

Gobi 65

Cauliflower Cooks in South Indian Masalas

Non-Vegetarian

Mutton Mysore

Boneless Mutton in An Onion-Based Gravy

Chicken Perattal

Chicken Mixed with Spicy Sauce Indian Flavor

Chilli Fish

Sautéed Fish Fillet with Soy & Chilli Sause

Dessert

Fresh Fruits Platter

Mixed Of Watermelon, Honeydew & Pineapple Slices

Gulab Jamun

Deep Fried Dumplings Soaked in Flavoured Sugar Syrup

Beverages

Free Flow Soft Drinks

Coffee & Tea

THE
LANDMARK[™]
A Gathering Place

Solemnization Package Vegetarian Menu

Appetizer

Dahí Papdi Chaat

Fried pyramid-shaped pastry shell stuffed with potatoes and chickpeas & topped with sweet yoghurt & tamarind chutney

Punjabi Samosa

Crispy Indian puff stuffed w savory potatoes & green peas

Spring Roll with Thai Chili Sauce

Savoury rolls with cabbage and other vegetable fillings inside

Salads & Condiments

Garden Salad, Mixed Raita & Achar

Rice & Breads

Jeera Rice

Basmati rice cooked with jeera and Indian spices

Assorted Naan

Plain Naan, Butter Naan & Garlic Naan

Main Course

Shahi Dal Makhani

Black lentil slow-cooked overnight with tomatoes, garlic, finished with butter & cream

Sabz E Bahar

Vegetables tossed with & black peppercorns, tempered with crushed coriander seeds

Palak Paneer

Cottage cheese cooked & simmered in spinach gravy with mild Indian spices

Crispy Fried Bhindi

Deep fried savoured lady finger tossed with seasoning

Gobhi Manchurian (Dry)

Fried cauliflower florets sautéed with chopped onions & capsicum

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

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