

Solemnization Package

Appetizer & Salad

Epok Epok

Small Pastry Pies stuffed with green peas and potatoes

Spring Roll with Thai Chili Sauce

Savory rolls with cabbage and other vegetable fillings inside

Main Courses

Beef Rendang

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

Ayam Lemak Chili Padi

*Tender Chicken in Spicy rich yellow coconut
gravy that is cooked with chili padi.*

Sweet & Sour Fish

*Deep Fried Fillet of Fish with Sweet & Sour
Sauce*

Briyani Rice

*Basmati rice cooked together with
Indian spices*

Chicken Tikka

*Tandoor Marinated Chicken Cubes
cooked with spices*

Vegetable Dalcha

Slow cooked lentils with vegetables

Nasi Putih

Streamed White rice

Desserts

Bubur Pulut Hitam

Black Glutinous Rice served with Coconut Milk

Assorted Malay Kueh *Chef Selection*

3 Types of Homemade Malay Dessert Delicacies

Beverages

Free Flow Soft Drinks

Coffee & Tea

**Minimum 50 Pax*

Inclusive of Solemnization Package

50pax - \$ 5,346.00 nett | 100pax - \$8,670.40 nett
150pax - \$ 11,642.40 nett | 200pax \$ 14,612.40 nett

- ❖ *Exclusive Usage of the Venue *Lunch: 11.00am to 4.00pm or Dinner: 6.00pm to 11.00pm*
- ❖ *Exclusive Pelamin 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.*
- ❖ *Prayer Area*
- ❖ *Bridal Table & VIP Table with Service*
- ❖ *Nikka Table, Cake Table, Dulang & Berkat 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*

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 Luksa 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





