

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

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