



Red Velvet Solemnization Package

50 pax @ \$5,346.00 nett | 100 pax @ \$8,672.40 nett
150 pax @ \$11,642.40 nett | 200 pax @ \$14,612.40 nett

P A C K A G E I N C L U D E S

Exclusive Usage of the Venue

Lunch: 11:00am to 4:00pm | *Dinner: 6:00pm to 11:00pm*

Customisable Wedding Decorations

Customisable Buffet Menu *Free Flow for 4 Hours*

Free flow of Soft Drinks, Coffee & Tea *Throughout Event

Complimentary 2 Days 1 Night Hotel Stay

Guest Signature Book | Money Box

Complimentary Usage of Basic Sound System | LED Screen

Full Table Decor with Tablecloth | Chair Covers | Floral Centrepieces & Table Nos

Bridal Table & VIP Table with Service | Prayer Corner

ROM Table | Wedding Cake Table | Reception Table | Gift Table

I N C L U S I V E D E C O R A T I O N S

Wedding Platform Dais / Pelamin - (3 Themes) *Artificial Flowers

Carpeted Floorboard

Stage Front Platform Steps

Bridal Chair / Love Seat / Single Seat (x2)

Walkway Red Carpet

6 x Pedestals Flower Stand Along Walkway Carpet *Artificial Flowers

1 x Bridal Table Centrepiece *Fresh Flowers

1 x Reception Table Centrepiece *Fresh Flowers

Tall Dining Table Centrepiece (Up To 20) *Artificial Flowers

Floral Arch / Bunga Manggar In Ballroom Entrance *Artificial Flowers

M A L A Y M E N U

Appetizer

Epok Epok

Small Pastry Pies Stuffed with Green Peas & Potatoes

Spring Roll with Thai Chili Sauce

Savoury Rolls with Cabbage & Vegetable Fillings

Main Courses

Briyani Rice

Basmati Rice cooked together with indian spices

Beef Rendang

Slow Cooked Beef Cubes In Coconut Milk & Local Spices

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

Chicken Tikka

Tandoor Marinated Chicken Cubes
Cooked with Spices

Vegetable Dalcha

Slow Cooked Lentils with Vegetables

Nasi Putih

Steamed Fragrant 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 of Soft Drinks Coffee & Tea

BOLLYWOOD MENU

Appetizer

Punjabi Samosa with Mint Sauce

Crispy Indian puff stuffed with savoury potatoes & green peas

Spring Roll with Thai Chili Sauce

Savoury Rolls with Cabbage & Vegetable Fillings

Salad & 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

Desserts

Fresh Fruits Platter

Mixed Of Watermelon, Honeydew & Pineapple Slices

Gulkand Rasmalai

Cheese dumplings soaked in sweet & flavoured milk

Beverages

Free Flow of Soft Drinks Coffee & Tea

KOLLYWOOD MENU

Appetizer

Vegetable Pakoras with Mint Sauce

Crispy Fried Vegetable Fritters

Spring Roll with Thai Chili Sauce

Savoury Rolls with Cabbage & Vegetable Fillings

Salad & 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

Indian Spice Batter Deep Fried Crispy Cauliflower

Non - Vegetarian

Mutton Mysore

Mutton Pieces Cooked with Special Flavoured Spice & Stir Fried with Red Chilli's & Cashew Nuts

Chicken Perattal

Chicken Mixed with Spicy Sauce Indian Flavor

Chilli Fish

Sautéed Fish Fillet with Soy & Chilli Sauce

Desserts

Fresh Fruits Platter

Mixed Of Watermelon, Honeydew & Pineapple Slices

Gulab Jamun

Deep Fried Dumplings Soaked in Warm Flavoured Sugar

Beverages

Free Flow of Soft Drinks Coffee & Tea

VEGETARIAN MENU

Appetizer

Dahi Papdi Chaat

Fried Pyramid-Shaped Pastry Shell Stuffed with Potatoes, Chickpeas & Topped with Sweet Yoghurt & Tamarind Chutney

Punjabi Samosa

Crispy Indian Puff Stuffed with Savory Potatoes & Green Peas

Spring Roll with Thai Chili Sauce

Savoury Rolls with Cabbage & Vegetable Fillingss

Salad & Condiments

Garden Salad, Mixed Raita & Achar

Main Course

Jeera Rice

Basmati Rice Cooked with Jeera & Indian Spices

Assorted Naan

Plain Naan, Butter Naan & Garlic Naan

Shahi Dal Makhani

Black Lentil Slow Cooked Overnight with Tomatoes, Garlic, Finished with Butter & Cream

Palak Paneer

Boneless Mutton in A Tomato-Based Gravy

Sabz E Bahar

Vegetables Tossed with & Black Peppercorns, Tempered With Crushed Coriander Seeds

Crispy Fried Bhindi

Deep Fried Savoured Lady Finger Tossed with Seasoning

Gobhi Manchurian (Dry)

Fried Cauliflower Florets Sautéed with Chopped Onions & Capsicum

Desserts

Fresh Fruits Platter

Mixed Of Watermelon, Honeydew & Pineapple Slices

Rasmalai

Cheese Dumplings Soaked in Sweet & Flavoured Milk with Saffron

Beverages

Free Flow of Soft Drinks Coffee & Tea

ADD - ON STATIONS

Assorted Satay Station

Marinated & Skewered Mutton & Chicken Meat Grilled Over Charcoal
Served with Peanut Sauce, Cucumber & Onion

**4 Sticks Per Guaranteed Pax*

\$3.50++

Whole Roasted Lamb Carving Station

Australian Whole Lamb Roasted to Perfection Served with Black Pepper Sauce &
Barbeque Sauce

**Price Quoted Per Lamb | Good for 120 pax*

\$750++

Sirloin Roast Beef Carving Station

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*

\$5.00++

Laksa Served with Condiments

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

**DIY Station*

\$3.50++

Soto Ayam with Condiments

Rice Cake, Shredded Chicken, Bean Sprouts, Fried Shallots,
Coriander Leave , Sambal Kicap

**DIY Station*

\$3.50++

Live Street Chaat Corner

Samosa Chaat

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

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

Paani Puri

Crispy Puri Filled with Chickpeas, Tamarind water & Spices

**Price Quoted Per Pax for 2 Hours*

\$5.00++