

Indian Wedding Package

Minimum Requirement

Emerald Ballroom 1 – 150 guests
Emerald Ballroom 2 - 150 guests
Emerald Ballroom - 250 guests

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2020

Weekday Lunch & Dinner Package

(Excludes Eve and Public Holiday)

Lunch or Dinner – SGD103.80++ per person

Weekend Lunch & Dinner Package

(Excludes Eve and Public Holiday)

Lunch or Dinner – SGD108.80++ per person

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Packages subject to change without prior notice
All prices quoted are subject to 10% service charge and prevailing government taxes unless otherwise stated as nett

Lunch or Dinner Package

Indian Buffet Menu

Reception cocktail at foyer

Free flow of soft drinks throughout the event

Waiver of corkage fee for duty paid hard liquor

One night stay in our Bridal Suite with breakfast for two

SGD80.00nett Food & Beverage credit during your stay

Selection of Wedding Themes

A specially designed model wedding cake

One bottle of champagne for toasting

Guest Signature book and Red Packet Box

2 VIP car park lots and 30% self-parking of the guaranteed attendance

Selection of Wedding Favour for each guest

Specially designed invitation cards for 70% of your confirmed guest (excludes printing)

Complimentary food tasting for a table of 10 persons
(Excludes weekends, public holiday & eve of public holiday)

For Weekday Package: Choice of 3 Wishes

For Weekend Package: Choice of 4 Wishes

Free flow of beer throughout the Wedding Banquet

Complimentary 2 bottles of house pour wine per confirmed table

90 minutes photo booth with unlimited printing

Additional one night stay in our Bridal Suite with breakfast for two

Complimentary usage of Day Use Room for helpers from 2pm to 8pm

Flower Bar

Team Building for Your Helpers

Indian Buffet Menu (No Pork, No Lard)

Cold and Hot Selection (Choice of any four items)

- Green Bean Salad
- Indian Mixed Salad (Cucumber, Carrot, Onion, Radish)
- Potato Corn Tikka (Fry mashed potato & corn marinated in Indian Spices)
- Chicken Methi Tikka (Boneless chicken marinade with cashew nut paste & spices)
- Deep Fried Papadam (Choice of Mint sauce or Spicy Mango Chutney)
- Carrot Raita

(Choice of one item from each category)

Soup

- Sweet Corn SOUP
- Tomato Shorba
- Dal Shorba

Fish

- Fish Jalfreizy (Fried Fish with Semi Gravy)
- Fish Chilli (Dry) (Fried fish cubes marinated with Indian & Chinese Chilli)

Seafood

- Prawn Chettinad (Served semi gravy)
- Prawn Tawa Masala (Semi gravy prawn with capsicum & onions in Street Hawker Style)

Mutton

- Mutton Bhuna (Mutton cubes in rich spices)
- Mutton Rogan Josh (Mutton in gravy - Spicy)

Chicken

- Hyderabad Chicken (Deep-fried chicken cubes coated with ginger garlic paste in gravy)
- Chicken Kalimirch (Boneless chicken marinated in 2 types of Black Peppers)

Naan / Tandoor Roti – Served with Yellow Dhall Tadka

- Butter Naan and Plain Tandoori Roti
- Butter Tandoori Roti and Plain Naan

Rice

- Biryani Rice and Basmati Rice
- Pulav Rice (Choice of Mushroom or Peas) and Fragrant White Rice

Vegetable (Choice of any 2 items)

- Vegetable Kofta Curry (Minced vegetable balls with creamy spinach gravy)
- Gobi Simla Mirch (Cauliflower with capsicum)
- Dum Allu Punjabi (Baby Potato cooked with North Indian spices)
- Baby Corn Mushroom Kadai

Dessert (Choice of any 3 items)

- Assorted Fresh Fruit Platter
- Suji Halwa
- Gulab Jamun
- Assorted Agar Agar
- Rasmalai (Chilled Cream of Milk with Paneer Ball) - Please note that you can only have a choice of another dessert should you select this)

Buffet Menu inclusive of Salad Bar:
Mixed Garden Green Salad, Cucumber, Cherry Tomato, Sweet Young Corn
with Thousand Island, and French & Italian Dressing