# Bollywood Wedding Package

# 1 July 2021 to 30 June 2022: SGD98 nett per person 1 July 2022 to 30 June 2023: SGD108 nett per person

(with a minimum guarantee of 50 persons)

# **Dining**

Selection of specially curated North Indian menus

# **Beverages**

Free flow of soft drinks, coffee and tea

One bottle of house pour wine per guaranteed table of 10 persons

# **Wedding Decorations**

Exquisite solemnisation set-up
Fresh flowers as centrepiece for the bridal table
Elegant set-up for the reception table

# **With Compliments**

Guest book and money box
Use of audio and visual equipment
Wedding favours for all guests
One-night stay in the Bridal Suite with breakfast for two persons
Carpark coupons for 20% of the guaranteed attendance
(subject to availability)

# 1 July 2021 to 30 June 2022: SGD88 nett per person 1 July 2022 to 30 June 2023: SGD98 nett per person

(with a minimum guarantee of 100 persons)

# **Dining**

Selection of specially curated North Indian menus

# **Beverages**

Free flow of soft drinks, coffee and tea
One barrel of beer
One bottle of house pour wine per guaranteed table of 10 persons

# **Wedding Decorations**

Exquisite stage decoration

Floral pedestals along the aisle

Fresh flowers as centrepiece for the bridal table

Fresh flowers as centrepiece for the reception table

Multi-tiered model wedding cake

# **With Compliments**

Guest book and money box
Use of audio and visual equipment
Wedding favours for all guests
One-night stay in the Bridal Suite with breakfast for two persons
Carpark coupons for 20% of the guaranteed attendance
(subject to availability)

# North Indian Set Menu A

## Soup

Chicken Muligatawni Soup Lentil Soup with Shredded Chicken Topped with Coriander

# **Appetizers**

#### Achari Chicken Tikka

Boneless Chicken Cubes Marinated with Yogurt and Spices
Cooked in a Tandoor

#### Hara Bhara Kebab

Fried Potato Patties Stuffed with Spinach, Peas and Spices

#### **Main Course**

#### **Butter Chicken Masala**

Boneless Chicken Cooked in a Buttery Gravy Mixed with Masala, Fenugreek and Cream

#### Goan Fish Curry

Fish Fillets Cooked in a Curry with Fresh Coconut Milk, Chillies and Tamarind

#### **Crispy Fried Bhindi**

Deep Fried Battered Okra with Indian Spices

#### Dal Makhni

Lentil and Kidney Beans Stewed in Cream, Butter and Indian Spices

#### Kesari Pulao

Saffron Infused Basmati Rice

#### **Assorted Naan Bread**

Plain, Butter, Garlic

#### **Desserts**

#### Gulab Jamun

Deep Fried Doughnuts Served in Fragrant Sugar Syrup

#### Ras Malai

Soft Cottage Cheese Soaked in Sweetened Milk Topped with Pistachio Nuts

# North Indian Set Menu B

## Soup

#### **Sweet Corn Chicken Soup**

Chicken Soup Cooked with Sweet Corn, Shredded Chicken, Fresh Spring Onions and Indian Spices

# **Appetizers**

#### Lamb Seekh Kebab

Minced Lamb Seasoned with Traditional Indian Spices, Fresh Herbs and Lemon Juice Cooked in a Tandoor

#### Punjabi Samosa

Pastry Filled with Potatoes, Peas and Indian Spices Served with Tamarind Sauce

#### **Main Course**

#### Chicken Tikka Masala

Boneless Chicken Tossed with Bell Peppers, Onions and Topped with a Tomato Infused Sauce

#### Fish Methi

Fish Fillets Cooked in a Chilli, Onion and Tomato Gravy
Topped with Fenugreek

#### **Crispy Fried Bhindi**

Deep Fried Battered Okra with Indian Spices

#### Yellow Dal Tadka

Yellow Lentils and Mixed Beans Stewed with Butter and Spices

#### Jeera Mutter Pulao

Basmati Rice Infused with Cumin and Peas

#### **Assorted Naan Bread**

Plain, Butter, Garlic

#### **Desserts**

#### Gajar Halwa

Pudding Infused with Carrots and Pistachio Nuts

#### **Fruit Custard**

Fresh Fruits Served in Custard and Fresh Milk

# North Indian Vegetarian Set Menu

## Soup

**Tomato Dhaniya Shorba** Spicy Tomato Soup Topped with Coriander

# **Appetizers**

Vegetarian Seekh Kebab Potato Infused with Green Vegetables and Aromatic Spices

Punjabi Samosa

Pastry Filled with Potatoes, Peas and Indian Spices Served with Tamarind Sauce

#### **Main Course**

Paneer Butter Masala

Indian Cottage Cheese Cooked in a Buttery Gravy Infused with Masala Spices Topped with Peas

Aloo Gobhi

Stir Fried Potato and Cauliflower Tossed with Cumin and Indian Spices

**Crispy Fried Bhindi** 

Deep Fried Battered Okra with Indian Spices

Dal Makhni

Lentil and Kidney Beans Stewed in Cream, Butter and Indian Spices

Kesari Pulao

Saffron Infused Basmati Rice

**Assorted Naan Bread** 

Plain, Butter, Garlic

#### **Desserts**

Gulab Jamun

Deep Fried Doughnuts Served in Fragrant Sugar Syrup

Ras Malai

Soft Cottage Cheese Soaked in Sweetened Milk Topped with Pistachio Nuts



