

# Indian Wedding Package



## INDIAN WEDDING PACKAGE

Period	Lunch & Dinner (80 to 149 persons)	Lunch & Dinner (150 to 199 persons)	Lunch & Dinner (200 to 250 persons)
01 June – 31 December 2023	\$103++ / \$122.36nett	\$100++ / \$116.42nett	\$95++ / \$116.42nett
01 January – 30 September 2024	\$118++ / \$141.48nett	\$113++ / \$135.49nett	\$108++ / \$129.49nett
01 October – 31 December 2024	\$123++ / \$147.48nett	\$118++ / \$141.48nett	\$113++ / \$135.49nett

**Village Hotel Katong** - Minimum Guaranteed of 80 guests, Maximum Capacity of 150 guests

**Village Hotel Changi** - Minimum Guaranteed of 150 guests, Maximum Capacity of 250 guests

### Dining

Sumptuous South Indian Buffet or North Indian Buffet Menu

### Beverages

Free flow of Masala Tea & Soft Drinks

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

### Wedding Decorations

Standard Floral decorations for stage

Floral decorations for Bridal table & reception table

Floral pedestals along the aisle

Multi-tier model wedding cake

Champagne pyramid on stage

Bubble effect for wedding march in

### With Compliments

One (01) night stay in Bridal Suite with breakfast for two (02) persons

Guestbook and Money Box

Use of audio and visual equipment

VIP parking lot at hotel's entrance for bridal car

Parking passes for 20% of confirmed attendance (subject to availability)

#### Terms & Conditions

Prices quoted are subjected to 10% service charge and Prevailing Government Taxes

Packages are subject to change without prior notice

## South Indian Buffet Menu

Choice of 02 Appetizers (1 vegetarian & 1 non vegetarian),  
05 Mains (3 vegetarian & 2 non vegetarian), 01 Rice & 01 Naan bread & 02 Desserts

### Appetizers

served on each table (select two – 1 vegetarian, 1 non vegetarian), additional item at \$6.00++

- Vegetable Cutlet
- Gobi 65
- Cauliflower Varuval
- Potato Varuval
- Vazhakkai Chips
- Yam Varuval
- Spring Roll
- Vegetable Pakora
- Mixed Pakora
- Fish Fingers
- Fish Tikka
- Fried Butter Prawn
- Keema Samosa
- Lamb Cutlet
- Chicken 65
- Methu Vada

### Salads & Condiments

Papadum, Pachidi, Pickle, Raita

### MAINS (Vegetarian) (select three)

- Sambar
- Rasam
- Vegetable Dalcha
- Kara Kozhambu
- Potato Peas Masala
- Mixed Vegetable Poriyal
- Cauliflower Peas Masala
- Tahu Sambal
- Fried Bhindi
- Mixed Vegetable Jalfferzi
- Paneer Tikka Masala
- Vegetable Korma
- Mixed Vegetable Chettinadu
- Chick Peas Curry
- Malabar Avial
- Pumpkin Masala

### MAINS (Non-Vegetarian) (select two)

- Chicken Korma
  - Chicken Varuval
  - Chicken Mysore
  - Chicken Melagu Curry
  - Chicken Varutha Curry
  - Chicken Perattal
  - Fish Garlic Curry
  - Fish Varuval
  - Fish Melagu
  - Fish Sambal
  - Prawn Masala
  - Prawn Malabar
  - Black Pepper Mutton
  - Mutton Rendang
  - Mutton Mysore
  - Mutton Chop Masala
  - Egg Masala
  - Egg Sambal
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## South Indian Buffet Menu

Choice of 02 Appetizers (1 vegetarian & 1 non vegetarian),  
05 Mains (3 vegetarian & 2 non vegetarian), 01 Rice & 01 Naan bread & 02 Desserts

### RICE (select one)

- Steamed Basmati Rice
- Saffron Pulao
- Kashmiri Pulao
- Vegetable Briyani
- Nasi Minyak
- Jeera Mutter Pulao
- Vegetable Pulao
- Tomato Rice

#### Optional

- Chicken Dum Briyani at \$15.00++ per person
- Mutton Dum Briyani at \$18.00++ per person

### NAANS (select one)

- Assorted Naans
- Butter Naans
- Garlic Naans
- Plain Naan

### DESSERTS (select two), additional at \$6.00++ per person

- Semiya Payasam
- Coconut Payasam
- Kesari
- Fresh Fruit Platter
- Gulab Jamun
- Moong Dal Halwa
- Fruit Custard
- Mango Phirni
- Bubur Pulut Hitam



## North Indian Buffet Menu

Choice of 02 Appetizers (1 vegetarian & 1 non vegetarian),  
05 Mains (3 vegetarian & 2 non vegetarian), 01 Rice & 01 Naan bread & 02 Desserts

### Appetizers

served on each table (select two – 1 vegetarian, 1 non vegetarian), additional item at \$6.00++

- Cocktail Samosa
- Vegetable Cutlet
- Aloo Tikki
- Delhi Style Soya Chaap
- Vegetable Sheekh Kebab
- Achari Paneer Tikka
- Paneer Tikka Kebab
- Chicken Achari Tikka
- Chicken Sheekh Kebab
- Chicken / Mutton Satay
- Hariyali Chicken Tikka
- Fish Tikka
- Hara Bhara Kebab
- Rosemary Malai Kebab

### Salads & Condiments

Papadum, Pachidi, Pickle, Raita

### MAINS (Vegetarian) (select three)

- Dal Double Tadka
- Royal Taj Dal Makhni
- Channa Dal Tadka
- Sambhar
- Punjabi Chole Masala
- Adraki Aloo Gobi
- Methi Malai Mutter
- Kurkuri Bhindi
- Vegetable Jalfrezi
- Paneer Makhani
- Paneer Butter Masala
- Palak Paneer
- Shahi Paneer
- Mutter Paneer
- Paneer Tikka Masala
- Tofu Potal Masala

### MAINS (Non Vegetarian) (select two)

- Butter Chicken
  - Zafrani Chicken Korma
  - Amritsari Chicken Curry
  - Saag Chicken
  - Chicken Tikka Masala
  - Chicken Chettindu
  - Fish Methi
  - Fish Tikka Masala
  - Black Pepper Fish
  - Chilly Fish
  - Prawn Tikka Masala
  - Kadhai Prawn
  - Rogan Josh Mutton
  - Chilli Mutton
  - Mutton Vindaloo
  - Goan Fish Curry
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## North Indian Buffet Menu

Choice of 02 Appetizers (1 vegetarian & 1 non vegetarian),  
05 Mains (3 vegetarian & 2 non vegetarian), 01 Rice & 01 Naan bread & 02 Desserts

### RICE (select one)

- Steamed Basmati Rice
- Kashmiri Pulao
- Jeera Mutter Pulao
- Saffron Pulao
- Vegetable Pulao

### NAANS (select one)

- Assorted Naans
- Butter Naans
- Garlic Naans
- Plain Naan

### DESSERTS (select two), additional at \$6.00++ per person

- Gulab Jamun
- Rasmalai
- Kesari
- Fresh Fruit Platter
- Moong Dal Halwa
- Fruit Custard
- Mango Phirni