

Kollywood Wedding Package



KOLLYWOOD 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 South 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)

Terms & Conditions

Prices and inclusions are subject to changes without prior notice.
Prices are inclusive of 10% service charge and prevailing government taxes.
Prices are valid for bookings held on or before 30 June 2023.

KOLLYWOOD WEDDING PACKAGE

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 South 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)

Terms & Conditions

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Prices are valid for bookings held on or before 30 June 2023.

South Indian Set Menu A

Soup

Pineapple Rasam

Sweet, Spicy and Tangy Soup Made with Fresh Pineapples

Appetizers

Lamb Seekh Kebab

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

Aloo Tikki

Deep Fried Potato Patties Served with Yogurt, Spicy Sauce and Pomegranate

Main Course

Chicken Masala

Chicken Cooked in a Spicy Tomato and Onion Infused Sauce

Kerala Fish Moilee

Kerala Style Fish Curry Cooked with Traditional Indian Spices

Crispy Fried Bhindi

Deep Fried Battered Okra with Indian Spices

Dal Panchranga

Lentils Cooked with Mixed Beans, Tomato and Traditional Indian Spices

Biryani Rice

Saffron and Spices Infused Basmati Rice

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

South Indian Set Menu B

Soup

Pepper Rasam

Pepper Infused Soup Made with Fresh Tamarind and Traditional Indian Spices

Appetizers

Fish Varuval

Crispy Fried Fish Marinated with Spices

Mixed Vegetable Pakora

Deep Fried Vegetable Fritters

Main Course

Chicken Chettinadu

Chicken Cooked with Indian Spices, Fresh Chillies and Masala Gravy

Malabar Fish Curry

Fish Fillets Cooked in Curry Infused with Mustard Seeds,
Coconut Milk and Curry Leaves

Crispy Fried Bhindi

Deep Fried Battered Okra with Indian Spices

Dal Panchranga

Lentils Cooked with Mixed Beans, Tomato and Traditional Indian Spices

Biryani Rice

Saffron and Spices Infused Basmati Rice

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

South Indian Vegetarian Set Menu

Soup

Pepper Rasam

Pepper Infused Soup Made with Fresh Tamarind and Traditional Indian Spices

Appetizers

Gobhi 65

Deep Fried Cauliflower Battered with Flour Infused with Indian Spices

Punjabi Samosa

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

Main Course

Chettinad Paneer Peratal

Indian Cottage Cheese Cooked with Indian Spices,
Fresh Chillies and Masala Gravy

Navratna Korma

Vegetable Stewed Cooked with Fresh Garlic, Coconut Milk and Spices

Crispy Fried Bhindi

Deep Fried Battered Okra with Indian Spices

Vegetable Dalcha

Lentil Curry Cooked with Carrots, Potatoes and Split Beans

Biryani Rice

Saffron and Spices 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

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