



Intimate Weddings

@ Royal Palm

Clarke Quay Central



KASIH PACKAGE

\$38.00++ per person

(Minimum 600 persons)

**Price quoted are subject to 10% of Service Charge & prevailing Government Taxes*

**Supplier/Vendors & Menu are subjected to changes without prior notice*



Kasih Package

Inclusive of the following:

Usage of the Venue
*(Lunch: 11.30am to 4.00pm **or** Dinner: 6.30pm to 11.00pm)*

*Exclusive Wedding Decorations [Refer to **Annex A**]*

*Bridal by Fatimah Mohsin The Wedding Gallery [Refer to **Annex B**]*

Buffet Menu prepared by our Dedicated Chefs
Good for up to 4 Hours only

Free flow of Soft Drinks, Coffee & Tea

1 Night Stay at Swissotel Merchant Court inclusive of Breakfast for 2
Check in at 2.00pm, Check out at 12.00pm

Paper Bags for Wedding Favors

Guest Signature Book & Money Box

A Bouquet of Fresh Flowers (White Roses)

Invitation Cards with Printing based on 50% Guaranteed Number of Guests

Complimentary Usage of Basic Sound System with a Cordless Microphone

Complimentary Food Tasting (up to 6 persons)
Monday to Thursday for Lunch or Dinner

Prayer Area

Bridal Table & VIP Table with Service

Reception Table & Cake Table



Annex A

Exclusive Wedding Decorations

Inclusive of the following-:

Wedding Dias on Stage / Pelamin

(Artificial Flowers)

Bridal Chair / Love Seat

Carpeted Floor Board

(Platform for Dias)

Aisle Flower Stand (4x)

(Fresh Flowers)

Bridal Table with Centerpiece

(Fresh Flowers)

Reception Table Centerpiece

(Fresh Flowers)

Bunga Mangga Stand

(Gold or Silver)



Annex B

Exclusive Bridal by Fatimah Mohsin The Wedding Gallery

Bridal Services Includes:-

2 Pairs of Bridal Outfits

Make-up & Hair Services (up to 6 hours)

2 Sets of Accessories

Alteration Included

Please note "Duit Kipas" of \$150.00nett is not included in this package


ROYAL PALM
WHERE YOUR EVENT BEGINS
KASIH PACKAGE
BUFFET MENU

Appetizer & Salad

Gado Gado

(Indonesian style of blanched boiled long beans, cabbage, potato & fried tempe & tahu served w peanut sauce)

Rojak Buah

(Mixed Fruits with Prawn Paste & Ground Peanut)

Achar (Veg)

(Vinegared Cuts Cucumber & Carrot mixed with Local Spices)

Soup

Soup Kambing

(Indian Style Mutton Soup)

Hot Dishes

Ayam Gulai

(Indonesian Dish of Chicken Cooked in Spicy, Rich & Creamy Curry-like Sauce)

Vegetables Dalcha

(Mixed Vegetables with Lentils cooked in Indian Spices)

Prawn Sambal

(Sautéed Fresh Prawn cooked in Fresh Chili Paste)

Ikan Tiga Rasa

(Deep Fried Fillet of Fish with Homemade Sweet, Sour & Spicy Sauce)

*Mee **or** Bee Hoon Goreng*

(Fried Vegetarian Yellow Noodle or Vermicelli Noodle)

Sambal Goreng Pengantin

(Mixer of Trio Beef Parts of Liver, Lung, Meat & Fresh Prawns cooked in Coconut based Local Spices)

*Nasi Minyak **or** Nasi Jagung*

(Flavored Basmati Rice with Spices / Flavored Basmati Rice with Whole Corn Kernel & Ghee)

Steamed White Rice

(Steamed Basmati Rice)



Desserts

Bubur Pulut Hitam or Jelly Cocktail
(Black Glutinous Rice serve Coconut Milk or Jelly with mixed Cocktails Fruits)
*Assorted Malay Kueh *Chef Selection**
(4 Types of Homemade Malay Dessert Delicacies)

Optional @ Additional Cost

Satay Station

1000 Sticks of Assorted Satay @ \$700++
(Marinated & skewered of mutton & chicken meat grilled over charcoal
& served with peanut sauce, cucumber & onion)

Carving Station

Roasted Whole Lamb @ \$750.00++ per lamb
(Australian whole lamb roasted to perfection served with black pepper sauce & brown sauce)

Sirloin Roast Beef with Condiments @ \$500.00++ per roast beef
(Australian grass fed beef marinated in special rub roasted to perfection
and served with black pepper sauce & brown sauce)

Live Pasta Station

3 Types of Pasta [Spaghetti, Fusilli & Penne]
(Cooked with choices of mushroom creamy sauce & tomato base pasta sauce)
@ \$3.50++ per person

**Menu subject to changes without prior notice*