



Intimate Weddings

@ Royal Palm

Orchid Country Club



CINTIA PACKAGE

\$48.00++ per person

(Minimum 400 persons)

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

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



Cinta 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 Orchid Lodge @ Orchid Country Club

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

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



CINTA PACKAGE

BUFFET MENU

Appetizer & Salad

Gado Gado

(Indonesian Style of Blanched Boiled long beans, Cabbage, Potato & Fried Tempe & Fried Tofu served with Peanut sauce)

Rojak Buah

(Mixed Fruits with Prawn Paste & Ground Peanut)

Popiah (Veg)

(Deep fried Spring Roll filled with Turnip & Carrot)

Achar

(Vinegared Cuts Cucumber & Carrot mixed with Local Spices)

Soup

Seafood Tom Yam

(Traditional Thai Seafood Soup)

Hot Dishes

Mutton Dum Briyani

(Basmati Rice cooked in Spicy Masala Paste with Mutton)

Mutton Ribs Dalcha

(Mutton ribs mixed with Lentils & Veggies cooked in Indian Spices)

Ayam Masak Merah

(Chicken cooked in Spicy Tomato Sauce)

Sambal Goreng Pengantin

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

Sweet & Sour Fish

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

Udang Black Pepper

(Sautéed Fresh Prawn cooked with Malaysian Black Pepper Sauce)

Steamed White Rice

(Steamed Basmati Rice)



Desserts

Bubur Pulut Hitam or Jelly Cocktail
(Black Glutinous Rice served with Coconut Milk or Jelly with mixed Cocktail Fruits)
Assorted Malay Kueh Chef Selection**
(4 Types of Homemade Malay Dessert Delicacies)
Fresh Fruits Platter
(Mixed of Watermelon, Honeydew & Pineapple Slices)

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*