# Indian Solemnization Package

50pax - \$ 5,000 nett | 100pax - \$ 8,239 nett 150pax - \$ 11,063.80 nett | 200pax - \$ 13,888.60 nett

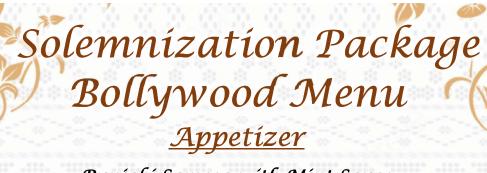
Usage of The Venue Lunch From (11am-3pm) or Dinner From (6pm-10pm) Buffet Menu Prepare by Our Dedicated Chef \*Buffet Up To 3hrs Tiffany Chairs x 50 \*For Gazebo Setting Sofa x 2 \*For Gazebo Setting ROM Table with Cover Gift Tables Stage Platform 18 Feet with Skirting with Steps Round Dining Table with Cover Dining Table Number Banquet Chairs with Cover Couple Dining Table with Cover Cake Table with Cover Reception Table with Cover Walkway Red Carpet / Walkway Green Carpet Money Box Guest Signing Book Air Coolers Signage Stand Complimentary Usage of Sound System with 2 MIC Complimentary Prayer Corner Complimentary 2 Days 1 Night Hotel Stay

## <u>Inclusive Decorations</u>

Wedding Platform Dais / Pelamin - 18 x 8 \*Artificial Flowers
Stage Front Platform Steps \*In Cream Colour Only
Walkway Red Carpet / Walkway Green Carpet
Pedestals Flower Stand x 8
Carpeted Floorboard Stage Platform on Dais
Props / Accessories / Spotlights
Bridal Chair / Love Seat / Single Seat (x2)
Bridal Table Centrepiece \*Fresh Flowers
Reception Table Centrepiece \*Fresh Flower

Bunga Mangga With Stand (x2) \*Gold or Silver or Floral Arch \*Artificial Flowers
Staircase Decorations
Tall Dining Table Centrepiece (x20) \*Artificial Flowers





Punjabí Samosa with Mint Sauce

Crispy Indian puff stuffed with savoury potatoes & green peas Spring Roll with Thai Chili Sauce

Savory rolls with cabbage and other vegetable fillings inside

# Salads & Condiments

Garden Salad, Mixed Raita & Achar

## Main Course

Subz Mutter Pulao

Basmati rice cooked with peas and Indian spices

Assorted Naan

Plain Naan, Butter Naan & Garlic Naan

# <u>Vegetarian</u>

### Yellow Dal Tadka

Yellow Lentils cooked with Indian spices

### Mixed Vegetables Jalfrezi

Vegetables tossed with bell peppers & Spices

#### Kadaí Paneer

Indian cottage cheese cooked w Indian spices

# Non-Vegetarian

### Mutton Rogan Josh

Boneless Mutton in An Onion-Based Gravy

### Murgh Makhani

Chicken cooked in creamy tomato based sauce

#### Amritsari Fish (Dry)

Deep fried fish fillets marinated in Ajwain

### <u>Dessert</u>

### Fresh Fruits Platter

Mixed Of Watermelon, Honeydew & Pineapple Slices

#### Gulkand Rasmalai

Cheese dumplings soaked in sweet & flavoured milk

### Beverages

Free Flow Soft Drinks Coffee & Tea





