

# Indian Solemnization Package

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

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*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*

## Inclusive Decorations

*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*



# Solemnization Package

## Bollywood Menu

### Appetizer

#### **Punjabi 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*

### Vegetarian

#### **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*

### Dessert

#### **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**