

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

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

Kollywood Menu

Appetizer

Vegetable Pakoras with Mint Sauce

Crispy fried vegetable fritters

Spring Roll with Thai Chili Sauce

Savory rolls with cabbage and other vegetable fillings inside

Salads & Condiments

Garden Salad, Mixed Raita & Achar

Main Course

Biryani Rice

Basmati Rice Cooked with Indian Spices

Assorted Naan

Plain Naan, Butter Naan & Garlic Naan

Vegetarian

Vegetables Dalcha

Slow Cooked Lentils with Vegetables

Mixed Vegetables Chettinad

Vegetables Cooked in Spicy Pepper Gravy

Gobi 65

Cauliflower Cooks in South Indian Masalas

Non-Vegetarian

Mutton Mysore

Boneless Mutton in An Onion-Based Gravy

Chicken Perattal

Chicken Mixed with Spicy Sauce Indian Flavor

Chilli Fish

Sautéed Fish Fillet with Soy & Chilli Sause

Dessert

Fresh Fruits Platter

Mixed Of Watermelon, Honeydew & Pineapple Slices

Gulab Jamun

Deep Fried Dumplings Soaked in Flavoured Sugar Syrup

Beverages

Free Flow Soft Drinks

Coffee & Tea