Royal Package

<u>Líve Statíon</u>

Assorted Satay 1000 sticks

Marinated & Skewered of Mutton & Chicken Meat Grilled Over Charcoal & Served with Peanut Sauce, Cucumber & Onion

Kambing Golek *2 Whole Roasted Lamb

Australian Whole Lamb Roasted to Perfection Served with Black Pepper Sauce & BBQ Sauce

Appetizer And Salad

Gado Gado

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

Spring Roll with Thai Chili Sauce

Savoury Rolls with Cabbage & Vegetable Fillings

Achar

(Vínegar Cuts Cucumber & Carrot Mixed with Local Spices)

Garden Salad

(Slice Cucumber, Carrot, Onion & Fresh Green Chili)

Seafood Special

Seafood Bee Hoon Goreng

Fried Seafood Vermicelli Noodle

King Black Pepper Prawn

Sautéed Fresh Prawn Cooked with Malaysian Black Pepper Sauce

Ikan Tíga Rasa

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

THE

A Gathering Place

DMARK

Royal Package

<u>Indían Specíal</u>

Mutton Dum Bríyaní

Basmati Rice cooked In Spicy Masala Paste with Mutton

Mutton Ríbs Dalcha

Mutton Ribs Mixed with Lentils & Veggies Cooked in Indian Spices

Tandoorí Chícken

Roasted Chicken Marinated in Yogurt & Spices in A Tandoor

Mint Sauce

Nasi Padang Special

Beef Rendang

Slow Cooked Beef Cubes in Coconut Milk & Local Spices Indonesian Style

Ayam Masak Merah

Chicken cooked In Spicy Tomato Sauce

Sambal Goreng Pengantín

Mixed Of Trio Beef Parts of Liver, Lung, Meat & Fresh Prawns Cooked in Coconut Based & Local Malay Spices

Nasí Putíh

Steamed Basmati Rice

Mediterranean Special

Arab Chicken Kebab

Fresh Tender Boneless Chicken Leg Marinated in Yoghurt, Herbs & Olive Oil

Arab Lamb Kebab

Fresh Tender Boneless Lamb Marinated in Yoghurt, Herbs & Olive Oil

Hummus

Delicious Combination Of Chickpeas Mixed with Tahina, Garlic, Lemon & Touch Of Olive Oil Served with Persian Bread

Píta Bread

Yeast-Leavened Round Flatbreads Baked from Wheat Flour **THF**

A Gathering Place

JMARK

Royal Package

Dessert

Red Velvet Cake

Red-Brown, Crimson, Or Scarlet-Colored Chocolate Layer Cake, Layered with Ermine Icing

Cheesecake

Classic New York-Style Cheesecake

Fruít Tarts

Mixed Fruits Tarts

Bread & Butter Pudding

Slices Of Buttered Bread Scattered with Raisins, Covered with An Egg Custard Mixture Seasoned with Nutmeg & Vanilla

Bubur Pulut Hitam

Black Glutinous Rice Served with Coconut Milk

Ondeh Ondeh

Glutinous Rice Balls Filled with Molten Palm Sugar & Coated In Grated Coconut

Kuíh Lapís

Traditional Snack Of Steamed Colourful Layered Soft Rice Flour Pudding

Koswí

Saucer Shaped Rice Cake Flavoured with Pandan & Coconut

Fresh Fruits Platter

Mixed Of Watermelon, Honeydew & Pineapple Slices

<u>Beverages</u>

Free Flow Soft Drínks Coffee & Tea



Inclusive of Royal Package

\$98++ *Mín 250 pax

* Exclusive Usage of the Venue *Lunch: 11.00am to 4.00pm or Dinner: 6.00pm to 11.00pm

- * Exclusive Pelamin Decorations with Platform & Skirting *Refer to Annex A
- Sridal 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
- * Complimentary 2 Days 1 Night Stay at Village Hotel Bugis inclusive of Breakfast for 2
- * Paper Bags for Wedding Favours
- Guest Signature Book & Money Box
- ✤ Invitation Cards with Printing based on 50% Guaranteed Number of Guests
- Complimentary Usage of Basic Sound System & Projector Screens
- Food Tasting *up to 6 persons, Monday to Thursday for Lunch or Dinner
- Complimentary Car Park Coupons
- * Full Table Decor with Tablecloth, Chair Covers, Floral Centrepieces & Table Nos.
- Prayer Area
- Bridal Table & VIP Table with Service
- Nikka Table, Cake Table, Dulang & Berkat Table
- Grand Entrance Walkway Red / Green Carpet

<u>Annex A</u>

- Wedding Decorations
- Wedding Dias on Stage / Pelamin (Artificial Flowers)
- Bridal Chair / Love Seat / Single Seat (x2)
- Carpeted Floorboard
- Aisle Flower Stand (x4)
- Bridal Table with Centrepiece
- Reception Table Centrepiece
- Floral Arch

<u>Annex B</u>

- Exclusive Bridal by Fatimah Mohsin The Wedding Gallery
- 2 Pairs of Bridal Outfits
- Make up & Hair Services (up to 6 hours)
- 2 Sets of Accessories
- Alteration

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



Live Stations

Assorted Satay Station

Marinated & Skewered Mutton & Chicken Meat Grilled Over Charcoal Served with Peanut Sauce, Cucumber & Onion *4 Sticks Per Guaranteed Pax

Whole Roasted Lamb Carving Station

Australian Whole Lamb Roasted to Perfection Served with Black Pepper Sauce & Barbeque Sauce *Price Quoted Per Lamb | Good for 120 pax

Sírloín Roast Beef Carving Station

Australian Grass Fed Beef Marinated in Special Rub Roasted to Perfection Served with Black Pepper Sauce & Barbeque Sauce *Price Quoted Per Pax for 2 Hours

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3 Types Pasta Station

Spaghettí, Fusíllí & Penne Choices Of Mushroom Creamy Sauce & Tomato Base Pasta Sauce *Price Quoted Per Pax for 2 Hours

-.00-00--

Míddle Eastern Kebab Statíon

Chícken Kebab Charbroiled Tender Boneless Chicken Leg Marinated with Yoghurt Herbs & Olive Oil Lamb Kebab Tender Ground Lamb & Whole Tomato Skewered & Char Grilled to Perfection Beef Kebab Australian Wagyu Beef Chargrilled, Marinated with Yoghurt, Herbs & Olive Oil *Price Quoted Per Pax for 2 Hours

Chícken Shawarma kebab

*Price Quoted Per Pax for 2 Hours - Served by Buffet

Assorted Macarons

*Price Quoted Per Pax for 2 Hours - Served by Buffet



- \$5.00++

- \$750++

- \$2.50+

- \$5.00++

- \$5.00++

- \$2.50++

- \$3.00++