

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 Vegetarian Menu

Appetizer

Dahi Papdi Chaat

Fried pyramid-shaped pastry shell stuffed with potatoes and chickpeas & topped with sweet yoghurt & tamarind chutney

Punjabi Samosa

Crispy Indian puff stuffed w savory potatoes & green peas

Spring Roll with Thai Chili Sauce

Savoury rolls with cabbage and other vegetable fillings inside

Salads & Condiments

Garden Salad, Mixed Raita & Achar

Rice & Breads

Jeera Rice

Basmati rice cooked with jeera and Indian spices

Assorted Naan

Plain Naan, Butter Naan & Garlic Naan

Main Course

Shahi Dal Makhani

Black lentil slow-cooked overnight with tomatoes, garlic, finished with butter & cream

Sabz E Bahar

Vegetables tossed with & black peppercorns, tempered with crushed coriander seeds

Palak Paneer

Cottage cheese cooked & simmered in spinach gravy with mild Indian spices

Crispy Fried Bhindi

Deep fried savoured lady finger tossed with seasoning

Gobhi Manchurian (Dry)

Fried cauliflower florets sautéed with chopped onions & capsicum

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