

# Royal Garden Wedding

*A Tailored Wedding Package to Meet All Your Dream Wedding Requirements  
Set in a Serene Garden Themed Venue*

**100Pax - \$10,239.00 nett**

*\*Additional pax 48++*

*Exclusive Usage of the Venue*

*\*Lunch: 11.00am to 3.00pm or Dinner: 6.00pm to 10.00pm*

*Exclusive Pelamin Decorations with Platform & Skirting*

*Buffet Menu prepared by our Dedicated Chefs*

*\*3 Exotic cuisine 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*

*Guest Signature Book & Money Box*

*Complimentary Usage of*

*Basic Sound System & Projector Screens*

*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, Gift & Reception Table*

# Malay Menu

## Appetizer & Salad

### **Epok Epok**

*Small Pastry Pies stuffed with green peas and potatoes*

### **Spring Roll with Thai Chili Sauce**

*Savory rolls with cabbage and other vegetable fillings inside*

## Main Courses

### **Beef Rendang**

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

### **Briyani Rice**

*Basmati rice cooked together with Indian spices*

### **Ayam Lemak Chili Padi**

*Tender Chicken in Spicy rich yellow coconut gravy that is cooked with chili padi.*

### **Chicken Tikka**

*Tandoor Marinated Chicken Cubes cooked with spices*

### **Sweet & Sour Fish**

*Deep Fried Fillet of Fish with Sweet & Sour Sauce*

### **Vegetable Dalcha**

*Slow cooked lentils with vegetables*

### **Nasi Putih**

*Steamed White rice*

## Desserts

### **Bubur Pulut Hitam**

*Black Glutinous Rice served with Coconut Milk*

### **Kueh lapis**

### **Ondeh Ondeh**

### **Putri Salat**

*3 Types of Homemade Malay Dessert Delicacies*

## Beverages

**Free Flow Soft Drinks Coffee & Tea**

# *Indian 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*

### *Kadaï Paneer*

*Indian cottage cheese cooked with Indian spices*

## *Non-Vegetarian*

### *Mutton Rogan Josh*

*Boneless Mutton in An Onion-Based Gravy*

### *Murgh Makhani*

*Chicken cooked in creamy tomatobased 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*