ROYAL PALM

PERSIAN & WESTERN GRILL

Royal Garden Wedding

A tailored Wedding Package to meet all your Dream Wedding requirements
Set in a Serene Garden Themed Venue

100PAX- $10,500.00NETT

ADDITIONAL PAX @ $50++

Exclusive Usage of the Venue

*Lunch (11am to 3pm) or Dinner (6pm to 10pm)

Exclusive Pelamin Decorations with Platform & Skirting

Buffet Menu prepared by our Dedicated Chefs

*2 Exotic cuisine menu to choose up to 4 hours only

Free flow of Soft Drinks, Coffee & Tea

Complimentary 2 Days 1 Night @ Village Hotel Bugis
(inclusive of Breakfast for 2)

Guest Signature Book & Money Box

Complimentary Usage of Basic Sound System

Complimentary Carpark Coupons

Full Table Decor

Invitation Cards & Paper Bags

Prayer Area

Bridal Table & VIP Table with Service

Nikah Table, Cake Table, Gift & Reception Table

Exclusive Bridal

2 Pairs of Bridal Outfits

Make up & Hair Services (up to 6 Hours)

2 Sets of Accessories Alteration

ROYAL PALM

PERSIAN & WESTERN GRILL

Malay Menu

Appetizer & Salad

Gado Gado

Indonesian style of blanched boiled long beans, cabbage, potato, fried tempeh & tofu served with peanut sauce

Malay Achar

cucumber & carrots mixed with local spices and vinegar

Main Dishes

Beef Rendang

slow cooked beef in coconut milk & local spices

Ayam Masak Merah

chicken cooked in spicy tomato sauce

Ikan Tiga Rasa

deep fried fish fillet with sweet, sour & spicy sauce

Sambal Goreng Pengantin

fried chili paste with beef liver & lungs

Vegetable Dalcha

slow cooked lentils with vegetables

Nasi Putih

Steamed White Rice

Mutton Dum Briyani

Basmati Rice cooked in spicy Masala paste with mutton

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 of Soft Drinks

Coffee & Tea

ROYAL PALM

PERSIAN & WESTERN GRILL

Indian Menu

Appetizer

Punjabi Samosa with Mint Sauce

Crispy Indian puff stuffed with savoury 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

Main Dishes

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

Kadai 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 tomato based sauce

Amritsari Fish (Dory)

Deep fried fish fillet marinated in Ajwain

Desserts

Fresh Fruits Platter

Mixed of Watermelon, Honeydew & Pineapple slices

Gulkand Rasmalai

Cheese dumpling soaked in sweet & flavoured milk

Beverages

Free flow of Soft Drinks

Coffee & Tea