

Indian Solemnization Package

- Exclusive Usage of the Venue *Lunch: 11.00am to 4.00pm or Dinner: 6.00pm to 11.00pm
- Exclusive Floral Stage Decorations with Platform & Skirting *Refer to Annex A
- 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
- 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.
- Bridal Table & VIP Table with Service
- Solemnization Table, Cake Table, Gift & Reception Table
- Grand Entrance Walkway Red / Green Carpet

Annex A

- 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

50pax - \$ 5,000 nett | 100pax - \$8,239 nett

150pax - \$ 11,063.80 nett | 200pax \$ 13,888.60 nett

Solemnization Package Vegetarian Menu

Appetizer

Dahí 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