

# RED VELVET CELEBRATION PACKAGE

Minimum 50 Person @ \$55++ Per Person

## International Buffet Menu



### **Appetizer & Salad**

#### Thai Seafood Salad

Poached Fresh Seafood with Vermicelli Mixed with Thai spicy sauce

#### Spirally Pasta With Smoked Chicken & Sundried Tomatoes

Italian Style Pasta Salad with Smoked Chicken Chunks & Tomatoes

### **Soup**

#### Cream of Mushroom Soup

Pureed Mushroom Soup with Cream

### **Main Dishes**

#### Seafood Fried Rice

Stir Fried Thai Rice with Seafood

#### Stir Fried Mixed Vegetables

Chef Choice Mix Vegetables Stir Fried with Seasoning

#### Grilled Honey Mustard Chicken

Honey Mustard Flavored Chicken Grilled to Perfection

#### Black Pepper Prawn

Sauteed Prawn with Fiery Black Pepper

#### Dory Fish with Almond Butter Sauce

Seasoned Dory Pan Fry & Topped with Almond Butter Sauce

### **Dessert**

#### Assorted Pastries

Mixed of Red Velvet, Brownie & Cheesecake

#### Fresh Fruits

Mixed of Watermelon, Honeydew & Pineapple Slices

### **Beverages**

Free Flow Soft Drinks, Coffee & Tea

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## Malay Buffet Menu



### **Appetizer & Salad**

#### Gado Gado

Indonesian Style of Blanched Boiled Long Beans, Cabbage, Egg & Fried Tempe & Tofu Served with Peanut sauce

#### Malay Achar

Vinegared Cuts Cucumber & Carrot Mixed with Local Spice

### **Soup**

#### Soto Ayam with Condiments

Indonesian Clear Chicken Soup

### **Main Dishes**

#### Nasi Minyak

Flavoured Basmati Rice with Spices & Ghee

#### Vegetable Dalcha

Slow Cooked Lentils with Vegetables

#### Ayam Masak Merah

Chicken Cooked In Spicy Tomato Sauce

#### Beef Rendang

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

#### Sambal Prawn

Sautéed Fresh Prawn Cooked in Fresh Chili Paste

#### Ikan 3 Rasa

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

### **Dessert**

#### Assorted Malay Kueh \*Chef Selection\*

3 Types of Homemade Malay Dessert Delicacies

#### Bubur Pulut Hitam

Black Glutinous Rice Served with Coconut Milk

### **Beverages**

Free Flow Soft Drinks Coffee & Tea

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## Indian Buffet Menu



### **Appetizer & Salad**

#### Punjabi Samosa with Mint Sauce

Crispy Indian Puff Stuffed with Savoured Potatoes & Green Peas

#### Chicken Tikka

Tandoor Cooked Boneless Chicken with Indian Spices

### **Salads & Condiments**

Garden Salad, Mixed Raita & Achar

### **Main Dishes**

#### Biryani Rice

Basmati Rice Cooked with Indian Spices

#### Assorted Naan

Plain, Butter & Garlic

#### Yellow Dal Tadka

Yellow Lentils Cooked In Mild Indian Spices For Flavor

#### Black Pepper Chicken

Chicken Pieces Marinated in Indian Spices & Cooked with Chopped Onions, Black Peppers & Curry Leaf

#### Mutton Masala

Delicious Indian Curried Dish of Soft Tender Chunks of Meat in Spicy Onion Tomato Gravy

#### Chili Fish

Sautéed Dory Fish Fillet Cooked in Fresh Chili Paste

### **Dessert**

#### Gulab Jamun

A Milk-Solid-Based Sweet

#### Fresh Fruits

Mixed of Watermelon, Honeydew & Pineapple Slices

### **Beverages**

Free Flow Soft Drinks Coffee & Tea

## INCLUSIVE OF THE FOLLOWING PERKS

Usage of The Venue Lunch From (11am-3pm) or Dinner From (6pm-10pm)  
Buffet Menu Prepare By Our Dedicated Chef \*Buffet Up To 3hrs  
Stage Platform 18 Feet with Skirting With Steps  
Round Dining Table with Cover & Banquet Chairs with Cover  
Tall Dining Table Centerpiece & Dining Table Number  
Reception Table with Cover  
Air Coolers & Ceiling Fan  
Prayer Corner  
Signage Stand  
Complimentary Usage of Sound System with 2 MIC  
Complimentary Usage of Projector & Screen

## ADD - ON STATIONS

<p><b>Assorted Satay Station</b></p> <p><i>Marinated &amp; Skewered Mutton &amp; Chicken Meat Grilled Over Charcoal Served with Peanut Sauce, Cucumber &amp; Onion</i></p> <p><b>*4 Sticks Per Guaranteed Pax</b></p>	<p><b>\$3.50++</b></p>
<p><b>Whole Roasted Lamb Carving Station</b></p> <p><i>Australian Whole Lamb Roasted to Perfection Served with Black Pepper Sauce &amp; Barbeque Sauce</i></p> <p><b>*Price Quoted Per Lamb   Good for 120 pax</b></p>	<p><b>\$750++</b></p>
<p><b>Sirloin Roast Beef Carving Station</b></p> <p><i>Australian Grass Fed Beef Marinated in Special Rub Roasted to Perfection Served with Black Pepper Sauce &amp; Barbeque Sauce</i></p> <p><b>*Price Quoted Per Pax for 2 Hours</b></p>	<p><b>\$5.00++</b></p>
<p><b>Laksa Served with Condiments</b></p> <p><i>Laksa Noodles, Prawn, Egg, Fish Cake, Bean Sprouts, Shredded Laksa Leaves, Sambal Paste</i></p> <p><b>*DIY Station</b></p>	<p><b>\$3.50++</b></p>
<p><b>Soto Ayam with Condiments</b></p> <p><i>Rice Cake, Shredded Chicken, Bean Sprouts, Fried Shallots, Coriander Leave , Sambal Kicap</i></p> <p><b>*DIY Station</b></p>	<p><b>\$3.50++</b></p>
<p><b>Live Street Chaat Corner</b></p> <p><b>Samosa Chaat</b></p> <p><i>Fried Pyramid-Shaped Pastry Shell Stuffed with Potatoes, Boiled Chickpeas, Sweet Yoghurt, Tamarind Chutney, Mint Sauce, Chopped Onion, Tomato, Coriander Topped</i></p> <p><b>Dahi Papdi Chaat</b></p> <p><i>Crispy Corn Puffed Canapé Stuffed with Potatoes, Boiled Chickpeas, Sweet Yoghurt, Tamarind Chutney, Mint Sauce, Chopped Onion, Tomato, Coriander Topped with Nylon Sev &amp; Pomegranate</i></p> <p><b>Paani Puri</b></p> <p><i>Crispy Puri Filled with Chickpeas, Tamarind water &amp; Spices</i></p> <p><b>*Price Quoted Per Pax for 2 Hours</b></p>	<p><b>\$5.00++</b></p>