



# *Bollywood Wedding Package*

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## **Bollywood Package A**

**PRICE @ \$58++ PER PERSON**

(minimum 150 persons)

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## **Bollywood Package B**

**PRICE @ \$48++ PER PERSON**

(minimum 200 persons)

## **Bollywood Package C**

**PRICE @ \$38++ PER PERSON**

(minimum 300 persons)

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## **Menu & Venue Package**

**PRICE @ \$38++ PER PERSON ONWARDS**

(minimum 50 persons)



# Bollywood Wedding Package

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## **Bollywood Package A, B & C**

Inclusive of the following:

**USAGE OF THE VENUE** - Lunch: 12.00pm to 4.00pm / Dinner: 6.30pm to 10.30pm

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**Exclusive Wedding Decorations [Refer to Annex]**

**Buffet Menu prepared by our Dedicated Chefs**

**Free flow of Soft Drinks, Coffee & Tea**

**1 Night Stay in Deluxe Room at Village Hotel Bugis /  
Swissotel Merchant Court / Orchid Lodge**  
(Check in at 2.00pm & Check out at 12.00pm)

**Invitation Cards with Printing based on 50%  
Guaranteed Number of Guests**

**Guest Signature Book & Money Box**

**Complimentary Usage of Basic PA System**  
(Sound System + 02 Microphones + Projector Screen & LED TVs)  
(Strictly for pipe in music, and making speeches only)

**Complimentary Food Tasting**  
(up to 6 persons)  
(Monday to Thursday for Lunch or Dinner)  
(Min spending of 250pax and above)

**10 Complimentary Car Park Coupons**

**Bridal Table & VIP Table with Service**

**Reception Table & Cake Table**



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## ANNEX

### Wedding Decoration

Inclusive of the following:

#### Stage Backdrop Base on Stage Size

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#### Entrance Drapes

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#### 4 LED Lights

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#### Aisle Stands (x6)

#### 2 VIP Table Fresh Flower Centre Pieces

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#### 20 VIP Chair Sash

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#### 1 Reception Table Fresh Flower Centre Piece

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#### 1 Easel Stand

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(Love Seats at Additional S\$100)

# Bollywood Wedding Package

## BOLLYWOOD BUFFET MENU A

### APPETIZER

(One time serving on table)

**Assorted Pakoras** Deep fried battered vegetables

### Hariyali Chicken Tikka

Chunks of chicken simmered in a sauce made from fresh coriander, spinach & mint, w lemon juice & spices

### LIVE STREET CHAAT CORNER

(Good for an hour)

### Samosa Chaat

Fried pyramid-shaped pastry shell stuffed w potatoes n chickpeas & topped w sweet yoghurt & tamarind chutney

### Dahi Papdi Chaat

Crispy corn puffed canapé stuffed w chickpeas n potatoes, topped w sweet yoghurt & tamarind chutney

### Paani Puri

A crispy puri filled w chickpeas, tamarind water & spices

### VEGETARIAN MAIN COURSE

### Shahi Dal Makhani (V)

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

### Gobhi Manchurian (Dry)

Fried cauliflower florets sautéed w chopped onions & capsicum

### Kadai Paneer

Indian cottage cheese cooked w Indian spices

### NON VEGETARIAN MAIN COURSE

**Bhuna Gosht** Pan fried lamb cooked w flavored spices

**Murgh Makhani** Chicken cooked in satin smooth creamy gravy w tomatoes & cashews

**Prawn Masala** Prawns cooked in onion tomato gravy w Indian spices

### SALAD / CONDIMENTS

Garden Salad, Mixed Raita, Achar, Mint Sauce

### RICE

### Biryani Rice

(Basmati rice cooked with Indian spices)

**Subz Pulao** Basmati rice cooked w vegetables & Indian spices

### BREAD

**Assorted Naan** - Plain, Butter, Garlic

(Tandoor baked indian flat breads)

### DESSERT

### Gulkand Rasmalai

Dumplings made from cottage cheese soaked in sweetened, thickened milk delicately flavored w cardamom & rose relish

### Chilled Mango Sago & Pomelo

(Chopped mango with simple syrup & the evaporated milk mixture)

### Fresh Fruit Platter

(Mixture of watermelon, honeydew & pineapple slices)

# Bollywood Wedding Package

## BOLLYWOOD BUFFET MENU B

### APPETIZER

(One time serving on table)

#### Punjabi Samosa

Crispy Indian puff stuffed w savory potatoes & green peas

#### Assorted Pakoras

Deep fried battered vegetables

#### Murgh Malai Tikka

Chicken cubes marinated w yoghurt, spices cooked to perfection in the tandoor

### VEGETARIAN MAIN COURSE

#### Shahi Dal Makhani (V)

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

#### Shahi Paneer

Indian cottage cheese cooked w cashew nuts, cream & Indian spices

#### Sabz E Bahar

Vegetables tossed w bell peppers, tempered w crushed coriander seeds & black peppercorns

### NON VEGETARIAN MAIN COURSE

#### Raarha Gosht

A robust delicacy of lamb chunks cooked in fiery hand-pounded spices

#### Murgh Tikka Masala

Chunks of chicken tikka cooked in a gravy made from onions, blended w tomatoes, green pepper & a variety of Indian spices & chili

#### Amritsari Machchi (Dry)

Fish fillets marinated in Ajwain flavored gram flour batter, deep fried in hot oil

### SALAD / CONDIMENTS

Garden Salad, Mixed Raita, Achar, Mint Sauce

### BREAD

Assorted Naan - Plain, Butter, Garlic  
(Tandoor baked indian flat breads)

### RICE

#### Subz Pulao

Basmati rice cooked w peas & Indian spices

### DESSERT

#### Gulkand Rasmalai

Dumplings made from cottage cheese soaked in sweetened, thickened milk delicately flavored w cardamom & rose relish

#### Fruit Custard

Assorted fruits in thick & creamy flavoured milk

#### Mango Pudding

Mango w coconut milk & sugar, with rich & creamy texture

# Bollywood Wedding Package

## BOLLYWOOD BUFFET MENU C

### APPETIZER

(One time serving on table)

#### Punjabi Samosa

Crispy Indian puff stuffed w savory potatoes & green peas

#### Murgh Tikka

Tandoor cooked boneless Chicken w Indian Spices

### VEGETARIAN MAIN COURSE

#### Yellow Dal Tadka

Yellow Lentils cooked in mild Indian spices for flavor

#### Sabz E Bahar

Vegetables tossed w bell peppers, tempered w crushed coriander seeds & black peppercorns

#### Palak Paneer

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

### NON VEGETARIAN MAIN COURSE

#### Mutton Rogan Josh

Boneless mutton in an onion based gravy

#### Murgh Makhani

Chicken cooked in satin smooth creamy gravy w tomatoes & cashews

#### Fish Zalfrezi

Fish fillets cooked w Indian spices

### BREAD

**Assorted Naan** - Plain, Butter, Garlic  
(Tandoor baked indian flat breads)

### SALAD / CONDIMENTS

Garden Salad, Mixed Raita, Achar, Mint Sauce

### RICE

#### Jeera Rice

Basmati Rice cooked w Jeera & Indian Spices

### DESSERT

#### Gulkand Rasmalai

Dumplings made from cottage cheese soaked in sweetened, thickened milk delicately flavored w cardamom & rose relish