



THE
LANDMARK
BALLROOMS @ NEWTON

**ORCHID
WEDDING PACKAGES**

Indulge in our renowned wedding package featuring exquisite decor and sumptuous menus crafted by our very own Chef Bob, where every detail is meticulously tailored to elevate your special day, entrusting us with your wedding and guided by an experienced Event Sales Manager. We strive to transform your dream wedding into a reality that reflects your unique love story for a lifetime

400 pax @ \$58++

600 pax @ \$48++

800 pax @ \$38++

1000 pax @ \$35++

PACKAGE INCLUDES

- Exclusive Usage of the Venue
Lunch: 10.00am to 4.00pm* | *Dinner: 6.00pm to 11.00pm
- Exclusive Pelamin Decorations **Refer to Annex A**
- Bridal by Adam Rashid **Refer to Annex B**
- Customisable Buffet Menu **Free flow for 4 Hours**
- Free flow of Soft Drinks, Coffee & Tea **Throughout Event**
- Complimentary 2 Days 1 Night Stay at Raffles Suite Room
- Paper Bags for Wedding Favours | Guest Signature Book & Money Box
- Invitation Cards with Printing Based on 50% Guaranteed Number of Guests
Complimentary Usage of Basic Sound System & LED Screens
- Food Tasting **up to 6 persons, (Monday to Thursday for Lunch or Dinner)*
- Complimentary Car Park Coupons | Prayer Room
- Full Table Decor with Tablecloth, Chair Covers, Floral Centrepieces & Table Nos.
- Bridal Table & VIP Table with Service
- Nikah Table, Cake Table, Dulang Table & Berkat Table

ANNEX A

Decoration Package Includes

Wedding Platform Dias / Pelamin 32 x 12 - (3 Themes) **Artificial Flowers**

Carpeted Floorboard

Stage Front Platform Steps

Props + Spotlight Bridal Chair / Love Seat / Single Seat (x2)

Walkway Red Carpet

8 x Pedestals Flower Stand Along Walkway Carpet **Artificial Flowers**

1 x Bridal Table Centrepiece **Fresh Flowers**

1 x Reception Table Centrepiece **Fresh Flowers**

Tall Dining Table Centrepiece (Up To 30) **Artificial Flowers**

Floral Arch In Ballroom Entrance **Artificial Flowers**

Staircase Decorations White Drapes & Posies

1 x Entrance Drapes **Ballroom Entrance**

ANNEX B

Bridal Package Includes

2 Pairs of Bridal Outfits (*Alteration Included*)

Make up & Hair Services for Bride (*up to 6 hours*)

Pak Andam Services For Groom (*up to 6 hours*)

Henna Service | Hand Bouquet

2 Sets of Accessories



MALAY MENU

Appetizer

Rojak Buah

Mixed Fruits with Prawn Paste & Ground Peanut

Spring Roll with Thai Chili Sauce

Savoury Rolls with Cabbage & Vegetable Fillings

Main Courses

Briyani Rice

Flavored Basmati Rice with Spices

Beef Rendang

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

Bee Hoon Goreng

Fried Vermicelli Noodles with Vegetable, Egg & Fish Cake

Cereal Prawn

Deep Fried Prawn Coated with Butter Cereal

Vegetable Dalcha

Slow Cooked Lentils with Vegetables

Ayam Masak Merah

Sweet & Sour Fish Chicken Cooked In Spicy Tomato Sauce

Desserts

Bubur Pulut Hitam

Black Glutinous Rice served with Coconut Milk

Assorted Malay Kueh

3 Types of Homemade Malay Kueh

Beverages

Free Flow of Soft Drinks Coffee & Tea

Live Carving Station

One Whole Roasted Lamb

Served with Black Pepper & Barbeque Sauce





KOLLYWOOD MENU

Appetizer

Punjabi Samosa with Mint Sauce

Crispy Indian Puff Stuffed with Savoured Potatoes & Green

Chicken Tikka

Tandoor Marinated Chicken Cubes Cooked with Spices

Salad & Condiments

Garden Salad, Mixed Raita & Achar

Main Course

Briyani Rice

Basmati Rice Cooked with Indian Spices

Assorted Naan

Plain Naan, Butter Naan & Garlic Naan

Vegetarian

Vegetables Dalcha

Slow Cooked Lentils with Vegetables

Mixed Vegetables Chettinad

Vegetables Cooked in Spicy Pepper Gravy

Gobi 65

*Indian Spice Batter Deep Fried Crispy
Cauliflower*

Non - Vegetarian

Mutton Mysore

*Mutton Pieces Cooked with Special Flavoured
Spice & Stir Fried with Red Chilli's & Cashew Nuts*

Chicken Perattal

Chicken Mixed with Spicy Sauce Indian Flavor

Black Pepper Prawn

Sauteed Prawn with Fiery Black Pepper

Desserts

Assorted Pastries

3 Types of Assorted French Pastries

Gulab Jamun

Deep Fried Dumplings Soaked in Warm Flavoured Sugar

Beverages

Free Flow of Soft Drinks Coffee & Tea

Live Carving Station

One Whole Roasted Lamb

Served with Black Pepper & Barbeque Sauce





BOLLYWOOD MENU

Appetizer

Aloo Tikki

Crispy Fried Savoured Potatoes & Green Peas

Murg Malai Kebab

Chicken Cubes Marinated with Cheese, Spices Grilled in Tandoor

Salad & Condiments

Garden Salad, Mixed Raita & Achar

Main Course

Subz Pulao

Basmati Rice Cooked with Vegetables & Indian Spices

Assorted Naan

Plain Naan, Butter Naan & Garlic Naan

Vegetarian

Shahi Dal Makhani

Black Lentil Slow-Cooked Overnight with Tomatoes & Garlic, Finished with Butter & Cream

Gobhi Manchurian

Fried Cauliflower Florets Sautéed with Chopped Onions & Capsicum

Kadai Paneer

Indian Cottage Cheese Cooked with Indian Spices

Non - Vegetarian

Bhuna Gosht

Pan Fried Lamb Cooked with Flavored Spices

Murgh Makhni

Chicken Cooked in Satin Smooth Creamy Gravy with Tomatoes & Cashews

Prawn Masala

Prawns Cooked in Onion Tomato Gravy with Indian Spices

Desserts

Rasmalai

Cottage Cheese Dumplings Soaked in Flavoured Milk with Saffron

Assorted Pastries

3 Types of Assorted French Pastries

Beverages

Free Flow of Soft Drinks Coffee & Tea

Live Carving Station

One Whole Roasted Lamb

Served with Black Pepper & Barbeque Sauce





NIKAH MENU

Appetizer

Assorted Pakoras

Deep Fried Battered Vegetables

Chicken Tikka

Tandoor Marinated Chicken Cubes Cooked with Spices

Salad & Condiments

Garden Salad, Mixed Raita & Achar

Main Course

Mutton Dum Briyani

Basmati Rice cooked in Spicy Masala Paste with Mutton

Mutton Ribs Dalcha

Mutton Ribs Mixed with Lentils & Veggies Cooked in Indian Spices

Brinjal Pachadi

Gobi65

Indian Spice Deep Fried Crisp Cauliflower

Assorted Naan

Plain Naan, Butter Naan & Garlic Naan

Kadai Chicken

*Chicken Cooked with Onions, Tomatoes,
Cin9er, Carlie & Indian Spices*

Chilli Fish

Sauteed Fish Fillet with Sweet & Sour Sauce

Desserts

Assorted Malay Kueh

3 Types of Homemade Malay Dessert Delicacies

Sooji Hahva

Toasted Semolina in Pure Chee with Sugar Syrup

Beverages

Free Flow of Soft Drinks Coffee & Tea

Live Carving Station

One Roasted Whole Lamb

Served with Black Pepper & Barbeque Sauce



LIVE STATIONS

Assorted Satay Station

\$3.50++

*Marinated & Skewered Mutton & Chicken Meat Grilled Over Charcoal
Served with Peanut Sauce, Cucumber & Onion*

**4 Sticks Per Guaranteed Pax*

Laksa Served with Condiments

\$3.50++

*Laksa Noodles, Prawn, Egg, Fish Cake, Bean Sprouts, Shredded Laksa
Leaves, Sambal Paste*

**DIY Laksa Station*

Otak – Otak

\$2.00++

Grilled Fish Paste Blended with Spices, wrapped in Leaf Parcel

**2 Pieces Per Guaranteed Pax*

Whole Roasted Lamb Carving Station

\$750++

*Australian Whole Lamb Roasted to Perfection Served with Black Pepper
Sauce & Barbeque Sauce*

**Price Quoted Per Lamb | Good for 120 pax*

Sirloin Roast Beef Carving Station

\$5.00++

*Australian Grass Fed Beef Marinated in Special Rub Roasted to Perfection
Served with Black Pepper Sauce & Barbeque Sauce*

**Price Quoted Per Pax for 2 Hours*

3 Types Pasta Station

\$5.00++

Spaghetti, Fusilli & Penne

Choices Of Mushroom Creamy Sauce & Tomato Base Pasta Sauce

**Price Quoted Per Pax for 2 Hours*

Live Street Chaat Corner

\$5.00++

Samosa Chaat

*Fried Pyramid-Shaped Pastry Shell Stuffed with Potatoes, Boiled Chickpeas,
Sweet Yoghurt, Tamarind Chutney, Mint Sauce, Chopped Onion, Tomato,
Coriander Topped*

Dahi Papdi Chaat

*Crispy Corn Puffed Canapé Stuffed with Potatoes, Boiled Chickpeas, Sweet
Yoghurt, Tamarind Chutney, Mint Sauce, Chopped Onion, Tomato,
Coriander Topped with Nylon Sev & Pomegranate*

Paani Puri

Crispy Puri Filled with Chickpeas, Tamarind water & Spices

**Price Quoted Per Pax for 2 Hours*