

GRAND BAUROOM WEDDING PACKAGES

Indulge in our renowned wedding package, featuring exquisite decor and delectable menus crafted by our skilled Chef Bob. Every aspect is meticulously tailored to elevate your momentous occasion. Entrust your wedding to the expertise of a seasoned Event Sales Manager. Our commitment lies in transforming your envisioned wedding into a timeless reality that reflects the uniqueness of your love story.

600 pax @ \$68++ 800 pax @ \$58++

1000 pax @ \$48++



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

ANNEXA

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

ANNEXB

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



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



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

Non - Vegetarian

Vegetables Dalcha

Slow Cooked Lentils with Vegetables

Mutton Mysore

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

Mixed Vegetables Chettinad

Vegetables Cooked in Spicy Pepper Gravy

Chicken Perattal

Chicken Mixed with Spicy Sauce Indian Flavor

Gobi 65

Indian Spice Batter Deep Fried Crispy Cauliflower

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





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



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, Ginger, Garlic & Indian Spices, 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



Assorted Satay Station

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

*4 Sticks Per Guaranteed Pax

Laksa Served with Condiments

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

Otak - Otak

Grilled Fish Paste Blended with Spices, wrapped in Leaf Parcel *2 Pieces Per Guaranteed Pax

Whole Roasted Lamb Carving Station

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

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

Spaghetti, Fusilli & Penne Choices Of Mushroom Creamy Sauce & Tomato Base Pasta Sauce *Price Quoted Per Pax for 2 Hours

Live Street Chaat Corner 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

\$3.50++

\$2.00++

\$3.50++

\$750++

\$5.00++

\$5.00++

\$5.00++