



Bollywood Wedding Package

Bollywood Package A

PRICE @ \$58++ PER PERSON
(minimum 150 persons)

Bollywood Package B

PRICE @ \$48++ PER PERSON
(minimum 200 persons)

Bollywood Package C

PRICE @ \$38++ PER PERSON
(minimum 300 persons)

Menu & Venue Package

PRICE @ \$38++ PER PERSON ONWARDS

Bollywood Wedding Package

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

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)

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

Entrance Drapes

4 LED Lights

Aisle Stands (x6)

2 VIP Table Fresh Flower Centre Pieces

20 VIP Chair Sash

1 Reception Table Fresh Flower Centre Piece

1 Easel Stand

(Love Seats at Additional S\$100)

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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

SALAD / CONDIMENTS

Green Salad, Pachidi, Pickle

RICE

Biryani Rice *(Basmati rice cooked with Indian spices)*

BREAD

Assorted Naan *(Plain, Butter, Garlic)*

Subz Pulao

Basmati rice cooked w vegetables & Indian spices

DESSERT

Gulkand Rasmalai

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

Chilled Mango Sago & Pomelo

Fresh Fruit Platter

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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

Murg 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, Papadum

BREAD

Assorted Naan

(Plain, Butter, Garlic)

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 Mango Pudding

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BOLLYWOOD BUFFET MENU C

APPETIZER

(One time serving on table)

Punjabi Samosa

Crispy Indian puff stuffed w savory potatoes & green peas

Murg 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)

SALAD / CONDIMENTS

Garden Salad, Mixed Raita, Achar, Mint Sauce, Papadam

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