



Impian Garden Weddings @ Royal Palm OCC

IMPIAN (KASIH) PACKAGE

*\$30.00++ per person
(Minimum 600 persons)*

IMPIAN (SAYANG) PACKAGE

*\$25.00++ per person
(Minimum 1,000 persons)*

IMPIAN (MENU-VENUE) PACKAGE

*\$29.00++ per person
(Minimum 250 persons)*

**Price quoted are subject to 10% of service charge & prevailing government taxes
Supplier/Vendors & Menu are subjected to changes without prior notice



*Impian (Kasih) & Impian (Sayang) Package
Inclusive of the following:*

Usage of the Venue

*(Lunch: 11.30am to 4.00pm **or** Dinner: 6.30pm to 11.00pm)*

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

*Exclusive Bridal by Fatimah Mohsin Wedding Gallery [Refer to **Annex B**]*

Menu Buffet prepared by our Dedicated Chefs

Up to 4 hours maximum

Free flow of Soft Drinks, Coffee & Tea

1 Night Stay at the Orchid Lodge at Orchid Country Club

(Check in 2.00pm & Check out 12.00pm)

Paper Bags for Wedding Favors

Guest Signature Book & Money Box

Invitation Cards based on 50% Guaranteed number of Guests

~ Inclusive of printing ~

Complimentary Usage of PA System = Basic Sound System + 01 Microphone

~ Only for pipe in music & making speeches ~

Complimentary Food Tasting (up to 6 persons)

Monday to Thursday for Lunch or Dinner

Prayer Area

Bridal / VIP Table with Service

Reception Table & Cake Table



Annex A

Exclusive Wedding Decorations Inclusive of the following-:

*Wedding Dias on Stage / Pelamin
(Artificial Flowers)*

Bridal Chair / Love Seat

*Carpeted Floor Board
(Platform for Dias)*

*Aisle Flower Stand (4x)
(Fresh Flowers)*

*Bridal Table with Centerpiece
(Fresh Flowers)*

*Reception Table Centerpiece
(Fresh Flowers)*

*Bunga Mangga Stand
(Gold or Silver)*



Annex B

Exclusive Bridal by Fatimah Mohsin Wedding Gallery

Bridal Services Includes:-

2 pairs of Bridal Outfits

Make up & Hair Services (up to 6 hours)

2 Sets of Accessories

Alteration Included

**** Please note "Duit Kipas" of \$150.00nett is not included in this package****



IMPIAN (KASIH) PACKAGE

BUFFET MENU

Salad

Gado Gado

(Indonesian style of blanched boiled long beans, cabbage, potato & fried tempe & tahu served with peanut sauce)

Rojak Bandung

(Blanched Kang Kong & sliced Cuttlefish served with Homemade Sauce)

Achar

(Vinegared Cuts Cucumber & Carrot mixed with local Spices)

Local Salad

(Slice Cucumber, Carrot, Onion and Fresh Green Chili)

Soup

Soup Kambing

(Indian Style Mutton Soup)

or

Soto Ayam with Condiments

(Indonesian clear Chicken Soup)

Hot Dishes

Ayam Masak Merah

(Chicken Cooked in Spicy Tomato sauce)

Vegetables Dalcha

(Mixed Vegetables with Lentils cooked in Indian Spices)

Prawn Sambal

(Sautéed Fresh Prawn cooked in Fresh Chili Paste)

Ikan Tiga Rasa

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

Mee or Bee Hoon Goreng

(Fried Vegetarian Yellow Noodle or Vermicelli Noodle)

Sambal Goreng Pengantin

(Mixer of Trio Beef Parts of Liver, Lung, Meat & Fresh Prawns cooked in Coconut based Local Spices)



*Nasi Minyak **or** Nasi Jagung*
(Flavored Basmati Rice with Spices & Ghee or Flavored Basmati Rice with Whole Corn Kernel & Ghee)

Desserts

*Bubur Pulut Hitam **or** Jelly Cocktail*
(Black Glutinous Rice serve Coconut Milk or Jelly with mixed Cocktails Fruits)
*Assorted Malay Kueh *Chef Selection**
(Home Malay Coconut based Desserts Delicacies)



IMPIAN (SAYANG) PACKAGE

BUFFET MENU

Salad

Gado Gado

(Indonesian Style of Blanched Boiled long beans, Cabbage, Potato & Fried Tempe & Tofu served with Peanut sauce)

Achar (Veg)

(Vinegared Cuts Cucumber & Carrot mixed with local Spices)

Local Salad

(Slice Cucumber, Carrot, Onion & Fresh Green Chili)

Soup

Soto Ayam with Condiments

(Indonesian Clear Chicken Soup)

Hot Dishes

Ayam Masak Merah

(Chicken Cooked in Spicy Tomato sauce)

Vegetables Dalcha

(Mixed Vegetables with Lentils cooked in Indian Spices)

Beef Rendang

(Slow Cooked Beef Cubes in Coconut Milk & Local Spices Indonesian Style)

Sweet and Sour Fish

(Deep Fried Fillet of Fish with Homemade Sweet & Sour Sauce)

*Nasi Minyak **or** Nasi Jagung*

(Flavored Basmati Rice with Spices & Ghee or Flavored Basmati Rice with Whole Corn Kernel & Ghee)

Steamed White Rice

(Steamed Basmati Rice)

Dessert

*Bubur Pulut Hitam **or** Jelly Cocktail*

(Black Glutinous Rice serve Coconut Milk or Jelly with mixed Cocktails Fruits)



Optional @ Additional Cost

Satay Station

*1000 Sticks of Satay @ \$700++
(Choices of Marinated & skewered of beef, mutton or chicken meat grilled over charcoal
& served with peanut sauce, cucumber & onion)*

Carving Station

*Roasted Whole Lamb @ \$750.00++ per lamb
(Australian whole lamb roasted to perfection served with black pepper sauce & brown sauce)*

*Sirloin Roast Beef with Condiments @ \$500.00++ per roast beef
(Australian grass fed beef marinated in special rub roasted to perfection
and served with black pepper sauce & brown sauce)*

Live Pasta Station

*3 Types of Pasta (spaghetti, fusilli & penne)
(cooked with choices of mushroom creamy sauce & tomato base pasta sauce)
@ \$3.50++ per person*

Side Order

*Chicken Sharwama
(Chicken wrapped in pita with lettuce, chili sauce & mayo)
@ \$3.00++ per piece*

**Menu subject to changes without prior notice*



*Impian (Menu-Venue) Package
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Up to 4 hours maximum

Free flow of Soft Drinks, Coffee & Tea

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Complimentary Food Tasting (up to 6 persons)

Monday to Thursday for Lunch or Dinner

Prayer Area

Bridal / VIP Table with Service

Reception Table & Cake Table



IMPIAN (MENU-VENUE) PACKAGE

BUFFET MENU

Salad

Gado Gado

(Indonesian Style of Blanched Boiled long beans, Cabbage, Potato & Fried Tempe & Tofu served with Peanut sauce)

Achar (Veg)

(Vinegared Cuts Cucumber & Carrot mixed with local Spices)

Local Salad

(Slice Cucumber, Carrot, Onion & Fresh Green Chili)

Soup

Soto Ayam with Condiments

(Indonesian Clear Chicken Soup)

Hot Dishes

Ayam Masak Merah

(Chicken Cooked in Spicy Tomato sauce)

Vegetables Dalcha

(Mixed Vegetables with Lentils cooked in Indian Spices)

Beef Rendang

(Slow Cooked Beef Cubes in Coconut Milk & Local Spices Indonesian Style)

Sweet & Sour Fish

(Deep Fried Fillet of Fish with Homemade Sweet & Sour Sauce)

Nasi Minyak

(Flavored Basmati Rice with Spices & Ghee)

Steamed White Rice

(Steamed Basmati Rice)

Dessert

Bubur Pulut Hitam

(Black Glutinous Rice serve Coconut Milk)