

Enamoured Ever After

Remain captivated and infatuated with each other throughout your married life as you promise a future filled with enduring affection and romantic enchantment.



Indian Wedding Package Buffet Menus	1 Jan - 30 Sept 2024 (per person)	1 Oct - 31 Dec 2024 (per person)	1 Jan - 30 Sept 2025 (per person)	1 Oct - 31 Dec 2025 (per person)
80 - 150 persons	\$118++ / \$141.48 nett	\$123++ / \$147.48 nett	\$133++ / \$159.48 nett	\$138++ / \$165.46 nett
151 - 250 persons	\$113++ / \$135.49 nett	\$118++ / \$141.48 nett	\$128++ / \$153.47nett	\$133++ / \$159.48 nett

Village Hotel Katong - Minimum guaranteed of 80 guests, maximum capacity of 150 guests Village Hotel Changi - Minimum guaranteed of 150 guests, maximum capacity of 250 guests

Dining

Sumptuous South Indian Buffet or North Indian Buffet Menu

Beverages

Free flow of Coffee, Tea & Soft Drinks One (01) bottle of house pour wine per guaranteed of 10 paying guests Champagne pyramid (with a bottle of house champagne) on stage One (01) barrel of beer (Additional barrel of beer for minimum guaranteed of 150 guests)

Wedding Decorations

Standard floral decorations for stage Floral decorations for Bridal table & reception table Floral pedestals along the aisle Multi-tier model wedding cake Bubble effect for wedding march in

Additional Perks

One (01) night stay in Bridal Suite with breakfast for two (02) persons Guestbook and money box Use of audio and visual equipment Wedding invitation cards with 70% of guaranteed attendance Choice of wedding favours for your quests VIP parking lot at hotel's entrance for bridal car Parking passes for 20% of confirmed attendance (subject to availability)

Terms & Conditions

Nett rates are inclusive of 10% service charge and prevailing government taxes. Additional surcharge of \$8.00++ per person is applicable for bookings held during eve of public holidays and public holidays,

The Hotel reserves the right to change or amend the package without prior notice.

South Indian Buffet Menu

Choice of 02 Appetizers (1 vegetarian & 1 non-vegetarian), 05 Mains (3 vegetarian & 2 non-vegetarian), 01 Rice, 01 Naan bread and 02 Desserts

APPETIZER

Served on each table (select two – 1 vegetarian, 1 non vegetarian)

Additional item at \$6.00++

- Vegetable Cutlet
- Gobi 65
- Cauliflower Varuval
- Potato Varuval
- Vazhakkai Chips
- Yam Varuval
- Spring Roll
- Vegetable Pakora

- Mixed Pakora
- Fish Fingers
- Fish Tikka
- Fried Butter Prawn
- Keema Samosa
- Lamb Cutlet
- Chicken 65
- Methu Vada

SALADS & CONDIMENTS

Papadum, Pachidi, Pickle, Raita

VEGETARIAN MAINS

(Select three)

- Sambar
- Rasam
- Vegetable Dalcha
- Kara Kozhambu
- Potato Peas Masala
- Mixed Vegetable Poriyal
- Cauliflower Peas Masala
- Tahu Sambal

- Fried Bhindi
- Mixed Vegetable Jalfferzi
- Paneer Tikka Masala
- Vegetable Korma
- Mixed Vegetable Chettinadu
 - Chick Peas Curry
 - Malabar Avial
 - Pumpkin Masala



NON-VEGETARIAN MAINS

(Select two)

- Chicken Korma
- Chicken Varuval
- Chicken Mysore
- Chicken Melagu Curry
- Chicken Varutha Curry
- Chicken Perattal
- Fish Garlic Curry
- Fish Varuval
- Fish Melagu

- Fish Sambal
- Prawn Masala
- Prawn Malabar
- Black Pepper Mutton
- Mutton Rendang
- Mutton Mysore
- Mutton Chop Masala
- Egg Masala
- Egg Sambal

RICE

(Select one)

- Steamed Basmati Rice
- Saffron Pulao
- Kashmiri Pulao
- Vegetable Briyani

- Nasi Minyak
- Jeera Mutter Pulao
- Vegetable Pulao
- Tomato Rice

Optional

- Chicken Dum Briyani at \$15.00++ per person
- Mutton Dum Briyani at \$18.00++ per person

NAANS

(Select one)

- Assorted Naans
- Garlic Naans
- Butter Naans
- Plain Naan

DESSERTS

(Select two) Additional item at \$6.00++ per person

- Semiya Payasam
- Coconut Payasam
- Kesari
- Fresh Fruit Platter
- Gulab Jamun

- Moong Dal Halwa
- Fruit Custard
- Mango Phirni
- Bubur Pulut Hitam



North Indian Buffet Menu

Choice of 02 Appetizers (1 vegetarian & 1 non-vegetarian), 05 Mains (3 vegetarian & 2 non-vegetarian), 01 Rice, 01 Naan bread and 02 Desserts

APPETIZER

Served on each table (select two – 1 vegetarian, 1 non-vegetarian)

Additional item at \$6.00++

- Cocktail Samosa
- Vegetable Cutlet
- Aloo Tikki
- Delhi Style Soya Chaap
- Vegetable Sheekh Kebab
- Achari Paneer Tikka
- Paneer Tikka Kebab

- Chicken Achari Tikka
- Chicken Sheekh Kebab
- Chicken / Mutton Satay
- Hariyali Chicken Tikka
- Fish Tikka
- Hara Bhara Kebab
- Rosemary Malai Kebab

SALADS & CONDIMENTS

Papadum, Pachidi, Pickle, Raita

VEGETARIAN MAINS

(Select three)

- Dal Double Tadka
- Royal Taj Dal Makhni
- Channa Dal Tadka
- Sambhar
- Punjabi Chole Masala
- Adraki Aloo Gobi
- Methi Malai Mutter
- Kurkuri Bhindi

- Vegetable Jalfferzi
- Paneer Makhani
- Paneer Butter Masala
- Palak Paneer
- Shahi Paneer
- Mutter Paneer
- Paneer Tikka Masala
- Tofu Potal Masala



NON-VEGETARIAN MAINS

(Select two)

- Butter Chicken
- Zafrani Chicken Korma
- Amritsari Chicken Curry
- Saag Chicken
- Chicken Tikka Masala
- Chicken Chettindu
- Fish Methi
- Fish Tikka Masala

- Black Pepper Fish
- Chilly Fish
- Prawn Tikka Masala
 - Kadhai Prawn
- Rogan Josh Mutton
- Chilli Mutton
- Mutton Vindaloo
- Goan Fish Curry

RICE

(Select one)

- Steamed Basmati Rice
- Kashmiri Pulao
- Jeera Mutter Pulao
- Saffron Pulao
 - Vegetable Pulao

NAANS

(Select one)

- Assorted Naans
- Butter Naans
- Garlic Naans
 - Plain Naan

DESSERTS

(Select two)
Additional item at \$6.00++ per person

- Gulab Jamun
- Rasmalai
- Kesari
- Fresh Fruit Platter
- Moong Dal Halwa
- Fruit Custard
- Mango Phirni