



**Ramadan** holds a lot of meaning for those who observe it. After a whole day of fasting, treat your associates to a hearty and fulfilling meal. There's no better time to bond than over iftar – the evening meal with which Muslims end their daily Ramadan fast at sunset and you can provide them with a memorable one.

Hari Raya Aidilfitri buffet packages are now available for you to host your joyous festive at our beautiful Villa in the Singapore Botanic Gardens!

Situated in Singapore's first and only world heritage site, The Villa is an unobtrusive **private events venue** with full height glass windows and rooftop, beckoning the greenery within.

We offer your guests a food journey through Singapore with a variety of locally-inspired Asian, Indian and Malay dishes. Lamb Curry, Gado Gado, Assorted Sushi, Laksa, Smoked Duck Breast, Cajun styled Chicken Leg and more will be served. We can't wait for you to try this buffet.

**Hari Raya Aidilfitri Package includes the following:**

- Complimentary usage of private function in the Villa for 4 hours
- Free flow of soft drinks, coffee and tea throughout event
- Door gift for every guest
- Use of basic sound system, 2 wireless handheld microphones
- Use of LCD projector & screen (excludes laptop)
- Wifi access for all guests
- Changing room (if required)

For Bookings and Enquiries, please call us at 6484 0711 or email us at [query@garden-events-sg.com](mailto:query@garden-events-sg.com)

When : From 24 April to 24 May 2020

- Buffet Package - Weekday: \$58++ per person (Mon – Fri)  
- Weekend: \$62++per person (Sat-Sun, PH)

\*Prices are subject to change without prior notice



The Villa  
Botanic Gardens  
Singapore

## Hari Raya Aidilfitri Buffet Menu (minimum 60 persons)

### SALAD BAR with condiments

Romaine, Mesclun, Corn, Red Bean, Olive, Tomato, Onion, Cucumber, Walnut, Crostini,  
Raisin, Apricot, Pamesan  
Caeser Dressing, Mustard Mayonnaise, Soy Sesame dressing, Goma Dressing, Balsamic  
Vinaigrette

### APPETIZER

Halia style gado-gado  
Potato, Long Bean, Cabbage, Carrot, Egg, Tempeh, Cherry Tomato, Bean Sprout, Prawn  
Cracker, Ginger Flower Dressing  
Crab Cocktail  
Tomato, Cucumber, Onion, Tarragon, Lime Leaf, Crispy Lettuce, Mayo, Prawn Cracker  
Thai Beef Salad  
Coriander, Chilli, Red Onion, Thai Basil, Celery, Carrot, Tomato, Lime, Peanut, Glass Noodle,  
Fish Sauce  
Smoked Duck Breast, hoi sin dressing, orange, peanut, parsley  
Assorted Sushi and Maki with Condiments, wasabi, soy, pickled ginger

### Soup

Pumpkin soup  
Bread basket

### DIY station

Laksa with condiments  
Laksa Gravy, Laksa Noodle, Fish Cake, Egg, Shredded Chicken, Sambal, Laksa leaf

### Main

Mixed Vegetable Fried Rice with Shrimp and Egg  
Potato and Celeriac Gratin  
Indian Style Lamb Curry  
Cajun Spiced Chicken Leg with Trio Colour of Capsicum and Onion, Chicken Jus  
Baked Seabass with Garam Assam Sauce, Pineapple, Cucumber, Chilli, Onion, Mint Leaf  
Market Vegetable with Butter Sauce and Almond

### Dessert

Red Velvet  
Chocolate Truffle  
Marble Cheese Cake  
Bubur Cha Cha  
Mixed Fruits



EVENT ORGANISER



EVENT CATERER

All prices are subject to 10% service charge and prevailing goods and services tax.  
Final guest count and food pre-orders are required 7 working days prior to event to ensure availability of proposed dishes.  
Other Terms & Conditions may apply.