



The Villa
Botanic Gardens
Singapore

The Villa Wedding Experience

(*\$98++*) Modern Malay Wedding Package
(250 pax)

Package includes

- Use of function rooms in The Villa from 11am to 3pm or 6pm to 11pm (T&Cs apply)
- Complimentary upgrade to all Linen Themes for tables and chairs
- Use of the basic sound system, 2 wireless handheld microphones
- Use of the LCD projector & screen (excludes laptop) and 'live' feed facility
- Banquet Manager will oversee the entire event with his team members
- WIFI access for all guests

Food

Catered by Jamil Catering

Beverage

- Lime Juice
- Fruit Infused Water
- Hot Coffee & Hot Tea

Wedding Decorations

- Selection of Unique Garden-Themed Pelamin Setup
- Elaborated Flower Decoration for VIP Tables
- Fresh Flower Decoration for Reception Table
- Fresh Flower Decoration for Guest Tables
- Digital & Poster Display of Event Signage
- 2 Tier Wedding Cake

With Complimentary

- Hantaran (Gift) Boxes
- Wedding Money Box
- Photo Album Table
- Wedding Invitation Card or E-Invite
(Up to 50% of guests – 1 Page Printing)
- Guest Signing Book
- Wedding Favour for All Guests
- Usage of Bridal Room
- VIP Parking Lot for Bridal Car
(Including parking charges)

And

- Choose ONE:
- 1 Night Stay (Deluxe Room)
- St Regis Hotel on Wedding Day
- OR
- Exclusive Valet Services at Tyersall Gate Car Park
- OR
- \$500 Nett Rebate OFF Total Bill



Prices are subjected to 10% Service Charge & Prevailing Goods & Services Tax
Ingredients listed above might be replaced by higher or similar value due to suppliers' inability to fulfil the order.



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Wedding Buffet Menu

Appetiser

Garden Salad

Lettuce, Purple Cabbage, Cherry Tomato, Japanese Cucumber,
Onions with Choice of Two Dressings

Rojak Petis

Pineapple, Cucumber, Turnip & Green Mango with Peanut Sauce

Fried Vegetarian Spring Roll

Noodle (Choose One)

Fried Bee Hoon

White Vermicelli Tossed in Fermented Soybean Sauce

Mee Soto

Yellow and White Vermicelli with Flavourful Chicken Broth &
Shredded Chicken

Rice (Choose One)

Nasi Briyani Kukus

Fluffy Tinge of White, Yellow and Orange Basmati Rice Cooked in
Ghee

OR

Nasi Bukhari Kukus

Fluffy Yellow Basmati Rice Cooked in Ghee, Mixed Bukhari Spices,
Minced Meat and Mixed Vegetables

OR

Nasi Jagung Kukus

Fluffy Red Basmati Rice Cooked in Ghee, Mixed Spices and
Sweet Corn

OR

Nasi Tomato Kukus

Fluffy Red Basmati Rice Cooked in Ghee, Mixed Spices and
Tomato Puree

Side Dish (Choose One)

Pencuk Nenas

Malay-Style Cucumber and Pineapple Salad

OR

Acar

Malay-Style Pickle Cucumber and Carrot and Chili

Main Course

Asmud Beef

Boneless Beef Cubes Cooked in Sweet, Sour and Spicy Dark Sauce

Ayam Masak Merah

Chicken Cooked In Tomato and Chilli Sauce

Sweet Sour Fish

Battered Fish Cubes Cooked in Sweet Tomato and Plum Sauce

Dalcha Curry

Long Beans, Brinjals, Potatoes and Carrots in Lentil

Warm Dessert (Choose One)

Pulut Hitam

Black Glutinous Rice with Coconut Drizzle

OR

Bubur Terigu

Wheat Porridge Dessert with Rock Sugar,
Gula Melaka and Fresh Coconut Milk

OR

Bubur Kacang

Hijau Green Beans in Coconut Milk

Assorted Traditional Kueh

Puteri Salat

Pressed Sticky Rice Layered with Pandan Flavour
Coconut Egg Custard

Bingka Ubi

Baked Tapioca Cake

Cake

Sponge Cake

Fruits

Grapes

Oranges



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