

INTIMATE MALAY WEDDING PACKAGE (Minimum 50 persons)



Package at \$108++ per person includes:

- 4-course set menu
- Use of function rooms in The Villa from 10am to 3pm/5.00pm to 11pm (T&Cs apply)
- Complimentary usage of linen themes for tables and chairs
- Use of basic sound system, 2 wireless handheld microphones
- Use of the LCD Projector & Screen (excludes laptop)
- Dedicated banquet manager will oversee the entire event with a team of service staff
- WIFI access for all guests
- Fresh floral decorations on all dining tables
- Menu cards and guest name place-cards
- The Villa invitation cards

**Picture is for illustration only*



The Villa
Botanic Gardens
Singapore

\$108++ INTIMATE MALAY WEDDING PACKAGE

TRADITIONAL MALAY CUISINE

4 COURSE SET MENU

STARTER

*(Please select only **one** option for all guests)*

Rojak Petis

Pineapple, cucumber, turnip with peanut shrimp sauce

or

Roti Kirai with Chicken Curry

Laced pancake served with spicy chicken curry

or

Sate Goreng

Boneless Chicken marinated in sweet and spicy sauce served with cucumber and onions

SOUP

*(Please select only **one** option for all guests)*

Mutton Soup

Slow cooked mutton bone-in in herbs and spiced soup with bread croutons

Or

Soto Ayam

Chicken broth soup and bean sprout served with rice cake

Or

Foul Medammes | Kacang Pool

Broad bean puree with minced meat cooked with spices served in a bread bowl

MAIN COURSE

*(Please select **1** type of rice for all guests and **2** types of meat for guests to select. Pre-orders are to be provided 10 days before event)*

Nasi Briyani Kukus

*Fluffy tinge of white, yellow and orange basmati rice cooked in ghee *Signature dish**

Or

Nasi Bukhari Kukus

Fluffy yellow basmati rice cooked in ghee, mixed bukhari spices, minced meat and mixed vegetables

Or

Nasi Tomato Kukus

Fluffy red basmati rice cooked in ghee, mixed spices and tomato puree

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GARDEN EVENTS
SINGAPORE
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 10 working days prior to event to ensure availability of proposed dishes. Other terms & conditions apply.



V020421



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All rice menus are served with:

Lamb Shank Asmud

Lamb shank cut cooked in dark tangy sweet, spicy and sour sauce (JC Family Recipe)

Or

Ayam Masak Merah

Chicken cooked in spicy tomato sauce

Or

Beef Asmud

Beef cube cooked in dark tangy sweet, spicy and sour sauce (JC Family Recipe)

Or

Prawn Masala

Prawns shell on cooked in mild spicy masala.

****All main courses served with papadom crackers, vegetable dalcha curry and pickled vegetables****

DESSERT

*(Please select only **one** option for all guests)*

Assorted Kuih Muih

Or

Bubur Pulut Hitam

Black glutinous rice in coconut milk

Or

Iced Grass Jelly Longan Cocktail

Or

Dessert platter - Pulut Hitam, Fruit Tart, Brownie & Apple Crumble (Add \$10++ per person)

DRINKS (Free Flow)

Hot Tea and Coffee

Lime Juice

Fruits-Infused Water

**Meals are specially designed and prepared by our Halal Catering Partner, Jamil Catering*



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ADDITIONAL APPETISER COURSE

*(Please select only **one** option for all guests at additional \$15++ per person)*

Gado-Gado

Blanched Vegetables, Egg, and Fried Tempe and Lontong with Thick Peanut Dressing

Or

Tahu Goreng

Fried Tofu, Vegetable Garnish with Sweet Soy Peanut Dressing

Or

Pepes Ikan

Spicy steamed fish cake wrapped in banana leaf

Or

Garden Salad

Green Salad with tomato, cucumber, carrots and onions with light dressing and croutons



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PELAMIN ADD-ONS BY NAYRA EVENTS

Mini Dais at \$1600++



Standard Dais at \$2500++



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