

## INTIMATE MALAY WEDDING PACKAGE (Minimum 40 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

*\*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, guests to select lamb **or** chicken for main course. Pre-orders to be provided 7 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 7 working days prior to event to ensure availability of proposed dishes. Other terms & conditions apply.



V020720



**The Villa**  
Botanic Gardens  
Singapore

All rice menus are served with:

Lamb Shank Asmud *\*Signature dish\**

*Lamb shank cut cooked in dark tangy sweet, spicy and sour sauce \*Family Recipe\**

*Or*

Ayam Masak Merah

*Chicken cooked in spicy tomato sauce, served with papadom crackers, vegetable dalcha durry 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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