



The Villa
Botanic Gardens
Singapore

The Villa *Wedding Experience*



Prices are subjected to 10% Service Charge & Prevailing GST.
The Traditional Malay Buffet menu will be catered by Jamil Catering.
Ingredients listed above might be replaced by higher or similar value due to suppliers' inability to fulfil the order.
Package is valid till Year 2021. Photos are just illustrations.



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Event Organiser



Event Caterers

Modern Malay Wedding **PACKAGE**

Package includes

Exclusive use of The Villa from 10am to 3pm or 5pm to 11pm (T&Cs apply)

Use of built-in basic sound system, 2 wireless handheld microphones

Use of LCD projectors & screens (excludes laptop) and 'live' feed facility

Banquet Manager will oversee the entire event with his team member

Wifi access for all guests

Fresh floral decorations on dining tables

Exclusive Wedding Invitation Cards based on 50% of guaranteed attendance



For minimum 500 persons & above, package is also inclusive of

- ❖ Pelamin Set Up by Nayra Events – choose from 5 Elegant Themes

Terms & Conditions Apply

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Modern Malay Buffet MENU PACKAGE



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The Event Venue

250 to 499 persons : \$58 ** per person

500 to 749 persons : \$48 ** per person

750 to 1,000 persons : \$43 ** per person



The Event

APPETIZERS

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*)

Please choose **ONE** : Fried Popiah or Epok-Epok (*Vegetarian Spring Roll or Vegetarian Curry Puff*)

HOT DISHES

Nasi Briyani Kukus "JC Signature Dish" (*Long-Grain Basmati Rice with Briyani Spices Steamed to Perfection*)

Fragrant Steamed Jasmine White Rice

Please choose **ONE** : Fried Bee Hoon OR Mee Soto (*White Vermicelli tossed in Fermented Soybean Sauce OR*

Yellow and White Vermicelli with Flavourful Chicken Broth & Shredded Chicken)

Asmud Beef "JC Signature Dish" (*Boneless Beef Cubes cooked in Sweet, Sour and Spicy Dark Sauce*)

Ayam Masak Merah (*Malay Cuisine Hot Favourite – 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 Curry*)

Please choose **ONE** : Choice of Vegetarian or Mutton Pencuk Nenas (*Malay-Style Pineapple Salad*)

Optional Add Ons : with additional cost

Nasi Briyani Dum Beef OR Mutton

Black pepper Prawn

Sambal Goreng Pengantin

Asmud Mutton

DESSERT

Warm Dessert (Please choose **ONE**)

Bubur Pulut Hitam

Bubur Cha Cha

Bubur Kacang Hijau Durian

Black Glutinous Rice with Coconut Drizzle

Yam and Sweet Potato Gems in Coconut Milk

Green Beans in Coconut Milk with Durian Flavour

Assorted Traditional Malay Kuih

Puteri Salat

Kole-Kole

Bingka Ubi

Cakes

Butter Cake

FRUITS

Grapes

Cut Oranges

BEVERAGES

Iced Fruit Punch

Iced Lime Juice

Iced Fruits-Infused Water

Hot Coffee

Hot Tea

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