

AMBER **PACKAGE**

From RM1,900

GOLD PACKAGE

From RM2,050

CITRINE PACKAGE

From RM2,250

COMPLIMENTARY

- Pre-dinner reception
- Food tasting for 10 persons
- Wedding favours for all guests
 - 2 bottles of house wine
- 3 VIP parking spots
- 1-night hotel stay with breakfast (2 rooms)
- Guest book
- Corkage

1 bottle of wine or liquor per table

Gold

- 1 bottle of wine and 1 bottle of liquor per table

Unlimited bottles of wine and liquor

Terms & Conditions I offer valid from 1 January 2025 to 31 December 2025 • prices shown are subject to 8% SST • packages are applicable for a minimum of 20 tables at 10 persons per table • other terms apply

Eternal Bonds

ALL PACKAGES INCLUDE

Your own customised set menu with 9 dishes / Free flow aerated soft drinks and cordial / 5-tier champagne fountain with 2 bottles of sparkling juice / 5-tier mock cake with floral arrangements

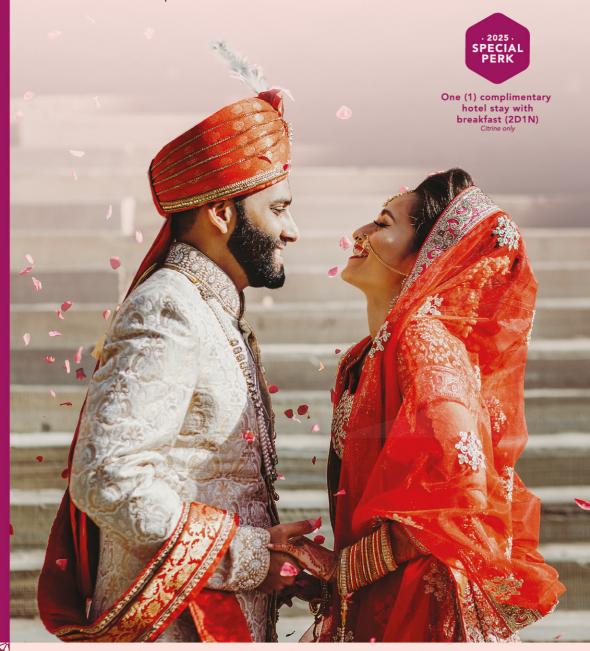


Exclusive fresh floral centrepiece for bridal table / Fresh floral arrangements for all guest tables and registration table / Fresh floral pedestals along red carpet

Amber - 4 pedestals Gold - 6 pedestals

Citrine - 6 premium pedestals

Backdrop with personalised name design / Usage of in-house AV system with LCD projectors and 2 wireless microphones



The Menu

Design a menu that reflects your personal style and preferences. Choose from our specially curated dishes across different categories to create a celebration that is truly one-of-a-kind

Papadom, Mixed Vegetables Bhaji and Samosas will be served during pre-dinner reception.

SELECTION OF RICE	RM	Seafood	
(please select one)		1. Prawn Masala (Shell-less)	400 🔘
Kashmiri Pulao (Basmati Rice)	170 🔘	2. Prawn Kadai (Shell-less)	400 🔾
2. Lemon and Cashew Nut Pilaf (Basmati Rice)	170 🔘	3. Prawn Mulangi Kulambu	400 🔾
3. Corn Pilaf (Basmati Rice)	160 🔘	Kanayai Masala	330 🔾
4. Tomato Pulao (Basmati Rice)	160 🔘	Paneer	330 0
SELECTION OF SOUP	RM	1. Paneer Butter Masala	260 🔾
(please select one)		2. Mor Kulambu	250 🔾
1. Mutton Soup	250 🔾	3. Kurma Paneer	240 🔾
2. Kolli Rasam	200 🔾	4. Palak Paneer	230 🔾
3. Chickpea and Vegetable Soup	200 🔾	or	
4. Mulligatawny Soup	180 🔾	Dhal	
	nt.	1. Moong Dhal Tadka	150 🔘
SELECTION OF DOME DISHES (please select six)	RM	2. Urad Dhal Curry with Tomato	150 🔾
Chicken		3. Sambar (Vegetable Dhal)	140 🔾
1. Tandoori Chicken with Yoghurt	220 🔾	4. Pudalangai Kootu (Snake Gourd With Dhal)	130 🔾
2. Kolli Poriyal	220 🔘	5. Mysoor Dhal Curry	130 🔾
3. Chicken Keema Matar	200 🔾	Vegetables	
4. Murgh Makhani	200 🔘	1. Ennai Kathirikai Kulambu	120 🔾
Mutton or Lamb (New Zealand)		2. French Bean Poriyal	120 🔾
1. Aatu Kari Kulambu	320 🔾	3. Aloo Methi	110 🔘
2. Gosht Vindaloo	320 🔘	4. Gobi Matar	110 🔘
3. Rogan Josh	300 🔘		
4. Galouti Kebab	300 🔘		
Fish		SELECTION OF DESSERT (please select one)	RM
1. Cod Tikka with Lemon Sauce	500 🔾	1. Gajar Halwa with Vanilla Ice-cream	200 🔾
2. Goa Tandoori (Tuna Fillet)	400 🔘	2. Bread Rasmalai	200 🔾
3. Karaikudi Meen Kolembu (Salmon)	300 🔘	3. Gulab Jamun	200 🔾
4. Vanjaram Meen Poriyal (Ikan Tenggiri)	300 🔘	4. Rava Kheer	190 🔾

Plain Naan or Pratha at RM4.50+ per piece (minimum 50pcs)

ADD-ON BEVERAGE ARRANGEMENTS

Draught Carlsberg (30-litre barrel) at RM1,800+ per barrel • Special corkage charge for beer at RM550+ per barrel or RM10.50+ per can / bottle • Special corkage charge for additional wine at RM55+ per bottle • Special corkage charge for additional liquor at RM85+ per bottle