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## INDIAN WEDDINGS 2016 / 2017

### LUNCH

**\$115++ per person**

*Valid from Fridays to Sundays, Public Holidays and Eve of Public Holidays  
Min 250 & max 540 persons for Grand Ballroom  
Min 120 & 144 persons for Topaz Room*

### DINNER

**\$130.00++ per person**

*Valid from Monday to Thursday  
Min 250 & max 540 persons for Grand Ballroom  
Min 120 & 144 persons for Topaz Room*

**\$140.00++ per person**

*Valid from Fridays to Sundays, Public Holidays and Eve of Public Holidays  
Min 350 & max 540 persons for Grand Ballroom  
Min 120 & 144 persons for Topaz Room*

- ☞ *A Sumptuous Northern Indian Cuisine buffet spread specially created by our master chefs*
  
- ☞ *Complimentary 3 platters (12 pieces each) for a Topaz Wedding or 6 platters (of 12 pieces each) for a Ballroom Wedding of pre dinner Cocktail Canapés to be served butler style during cocktail reception, applicable only for Weekday Wedding Dinner*
  
- ☞ *Complimentary welcome mocktail 'Sheraton Delight' served butler style & free flow of soft drinks during cocktail reception*
  
- ☞ *Free flow of soft drinks, mixers, coffee and tea upon commencement of lunch or dinner*
  
- ☞ *One (1) Complimentary bottle of Champagne for champagne pouring ceremony*
  
- ☞ *Complimentary One (1) barrel of 22.7litres Carlsberg Draught Beer for a Topaz Wedding and an additional barrel for a Ballroom Wedding with a minimum of 350 persons guaranteed*
  
- ☞ *Complimentary One (1) Bottle of House Wine per confirmed table (of 12 persons each)*
  
- ☞ *Waiver of corkage charge for wines that are purchased from our listed wine suppliers and no corkage charge for all duty paid hard liquors*

## WITH OUR COMPLIMENTS

- ☞ *Choice of 5 exclusive themes that come complete with exclusive stage decoration and fresh floral arrangements*
- ☞ *Be dazzled by our intelligent lightings that create a magical ambience in the ballroom*
- ☞ *Complimentary dry ice effect and flower petals for your Grand Bridal Stroll on a red carpet aisle*
- ☞ *A specially designed wedding cake for the cake cutting ceremony. A complimentary 1kg wedding cake with choice of flavors will be delivered to your suite*
- ☞ *A choice of exquisite wedding favors for your guests and an elegant guest signature book with 'Our Compliments'*
- ☞ *Complimentary personalized invitation cards from a choice of 30 designs for 70% of guaranteed attendance (Excludes printing & accessories charges)*
- ☞ *Complimentary usage of LCD Projector & Screen*
- ☞ *Complimentary parking for 20% of your guaranteed attendance and 2 VIP parking lots in front of the Hotel for the Bridal & Parent's car.*
- ☞ *Complimentary One (1) night stay in one of our Designer Suites with complimentary breakfast in bed or dine surrounded by the lush tropical greenery and waterfall at The Dining Room.*
- ☞ *Welcome amenities (Chocolate pralines & fruit basket) in the Bridal Suite and complimentary dinner for two from our in-room dining menu before or after the reception. (Includes 1 main course and 1 non-alcoholic beverage per person)*

*\*Prices are subject to 10% service charge and prevailing government taxes, and are subject to change without prior notice. Package details and menu are subject to change without prior notice. An additional of \$5.00++ per person is required for auspicious dates as determined by hotel.*

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## INDIAN BUFFET MENU

### APPETIZER

Vegetarian Samosas  
Paneer Tikka (Roasted Marinated Cottage Cheese with Peppers)  
Chana Chiligozoa (Salad of Chick Peas with Pomelo)  
Cheese & Roma Tomato  
Mixed Garden Salad



### DRESSING & CONDIMENTS

Thousand Island Dressing, House Dressing, Oriental, Herbs Croutons, Papadum Chips,  
Sweet Mango Chutney, Raitha, Lemon Pickle, Green Chilli Pickle Soup



### SOUP

Tomato Shorba (Indian Tomato Soup)



### MAIN DISHES

\* Please choose 6 items from below for lunch buffet  
& 7 items from below for weekday dinner buffet

Jeera Rice  
(Cumin Flavoured Basmathi Rice)

Naan (Plain/ Garlic)  
(Tandoor Baked Indian Bread)

Patrani Machi  
(Roasted Fish Fillet in Coconut Chutney Marination)

Palak Paneer  
(Cottage Cheese with Spinach)

Aloo Ghobi  
(Cauliflower & Potato in Cumin Tomato Sauce)

Murgh Makhani  
(Boneless Butter Chicken)

Prawn Masala  
(De-shelled prawns cooked with spices)

Rogan Josh  
(Mutton in Spicy Cashewnut & Tomato Gravy)

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## INDIAN BUFFET MENU

### DESSERT / SWEETS

Rasmalai  
(Cardamon Flavoured Milk Dumplings)

Gulab Jamun  
(Deep Fried Milk Dumplings in Saffron Syrup)

Assorted Nonya Kueh

Mango Pudding

Assorted Tropical Fresh Fruit Platter



The following is included for a weekend wedding dinner:

Ice Cream  
(Chocolate / Vanilla/ Strawberry)



Add on at \$5.00++ per person:

Chocolate Fondue with condiments

