

# Grand Ballroom Indian Wedding Package

Turning Magical Moments to Treasured Memories



Lunch 2023

**\$139.80<sup>++</sup>**

per person

Lunch 2024

**\$151.80<sup>++</sup>**

per person

Dinner 2023

**\$156.80<sup>++</sup>**

per person

Dinner 2024

**\$168.80<sup>++</sup>**

per person

\*Min 220 persons | Max 400 persons

Rates are subjected to surcharge on Eve of Public Holiday, Public Holiday

## Inclusions:

### CULINARY

- Sumptuous choice of North Indian Buffet Menu and North Indian Set Menu
- All food are portioned and served individually to all guests for set menu (except buffet)
- Complimentary food tasting for 10 persons applicable only on Mon-Thu (selected menu for buffet)

### BEVERAGE

- Complimentary one (1) barrel 30 liter beer for min 250pax, two (2) barrel 30 liter beer for min 350pax
- House wine can be arrange at special price of \$38.00<sup>++</sup> per bottle (min 10 bottles)
- Corkage charge for duty paid wine and hard liquors is at \$35<sup>++</sup> per bottle. Mixer included
- Unlimited serving of soft drinks ,Coffee & Masala Tea throughout event
- Complimentary one (1) bottle of champagne for toasting ceremony on stage

### DECORATIONS

- Selections of Wedding Theme for all dining tables, elegant stands along the aisle, stage and reception table
- Selection of table linen
- 5-tiered wedding model cake for cake cutting ceremony
- Smoke effect at your grand entrance

### WEDDING PRIVILEGES

- Unique selection of wedding favors for all guests
- Specially-designed guest signature book and 2 money gift box
- Wedding invitation card up to 70% of your confirmed guests (exclude printing)
- One (1) VIP carpark lot at hotel driveway for bridal car
- Complimentary parking coupons based on 20% of confirmed attendance

### AUDIO VISUAL

- Two (2) video wall at the foyer to feature your wedding photos
- Two (2) LCD Projectors with 4.5meter screens
- A rostrum with 2 wireless microphone
- Sound system for speech and video montages
- Unique design lightings for all dining tables

### ACCOMMODATION

- One (1) night stay in Bridal Suite with Skyline Lounge access and breakfast for 2
- One (1) day use room for wedding helpers
- Preferential rates for additional rooms/suite

### TERMS & CONDITIONS

- Prices are subjected to 10% service charge and prevailing government taxes
- Rates are subjected to changes without prior notice
- Other terms and conditions may apply

# Indian Buffet Menu

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## Appetizer and Salads

Tandoori Chicken with Chick Pea Salad  
Indian Style Potato Salad  
Fried Onion Bhaji  
Mixed Salad with Cumin-Citrus Dressing & Goma Dressing (V)  
Condiments: Corn, Cherry Tomato, Olive

## Breads Basket

Plain & Garlic Naan, Plain Papadum & Pepper Papadam (V)

## Soup

Mulligatawny Soup with Coriander

## Hot Selections

Aloo Gobi Masala (V)  
Spiced Butter Chicken  
Dhal Makhani (V)  
Palak Paneer (V)  
Tandoori Snapper with Capsicum, Cucumber Yogurt Raita  
Vegetable Biryani Rice

## Condiments

Khatta-Meetha Achaar (Sweet and Sour Pickles) (V)  
AamChutney (Mango Chutney) (V)  
Mint Chutney (V)  
Raita and Lime (V)

## Desserts

Kheer Pistachio (V)  
Mango Pudding (V)  
Gulab Juman (V)  
Slice Tropical Fruit (V)

# Indian Buffet Menu B

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## Appetizer and Salads

Kachumber (Onion, Tomato, Cucumber & Green Chili Salads)  
Vegetable Samosa with Mint Chutney (V)  
Spicy Potato Salad with Indian Spices & Pomegranate  
Mixed Salad with Corinder-Citrus Dressing & Thousand Island (V)  
Condiment: Corn, Cherry Tomato, Olive

## Bread Basket

Plain & Garlic Naan, Plain Papadum & Pepper Papadam (V)

## Soup

Tomato Shorba (V)

## Hot Selections

Dal Makhani (V)  
Palak Paneer (V)  
Chicken Korma  
Prawn Masala Curry  
Goan Fish Curry  
Jeera Rice (V)

## Condiments

Khatta-Meetha Achaar (Sweet and Sour Pickles) (V)  
AamChutney (Mango Chutney) (V)  
Mint Cutney (V)  
Raita and Lime

## Desserts

Gulab Jamun (V)  
Assorted Swiss Roll Platter  
Mango and Cashewnut Napoleon  
Tropical Fruit Platter

# Indian Set Menu

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## Appetizer

Vegetable Samosa and Panner Pakora with Mint Chutney

## Soup

Lamb Shorba

Lamb Soup with Indian Spices & Tomato

## Main Course 1

Kashmiri Pulao

Fragrant Indian Basmati Rice Dressed With Assorted Dried Fruits & Nuts

Murgh Makani

Slowly Braised Chicken in Rich Buttery Tomato Cashew Nut Gravy

Baigan Bharta

Fine Chopped Eggplant Cooked In Spicy Tomato, Onion & Green Peas

## Main Course 2

Malabar Fish Curry

Boneless Fish Prepared In the South Indian Malabar Style Curry

Channa Masala

(Garbanzo Beans cooked with Indian Spices)

Kashmiri Aloo

Potato, Mixed Fruits, Cooked With Tomato Gravy

## Punjabi Leavened Bread and Papadum

Served With Mango Chutney, Plain Yoghurt

## Dessert

Rasmalai

Indian Cottage Cheese Du

# Optional Indian Wedding Canapés

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**\$75<sup>++</sup> per tray (25 pieces)**

Pani Puri(V)  
Papdi Chaat(V)  
Vegetable Pakora with Mint Chutney(V)  
Vegetable Samosa(V)  
Paneer Tikka with Mint Chutney (V)  
Crispy Paneer Cheese with Mango Chutney(V)  
Lebanese Yoghurt Marinated Chicken  
With Baba Ghanoush on Baguette  
Chicken Tikka in Tart Shell with Cucumber Raita  
Crispy Ambarsari Fish with Yogurt  
Roasted Fish Tikka with Mint Chutney

## Indian Live Station

### Papdi Chaat & Pani Puri

Crispy Cracker & Ball with Potato,  
Onion, Chickpea, Mint Chutney,  
Tamarind Sauce & Yogurt

(Min 100 guests)

**\$12<sup>++</sup> per guest**

## Western Live Station

### Roasted Australian Lamb Leg

Roasted Red Skin Potato with Garlic,  
Condiments & Rosemary Jus

(Min 100 guests)

**\$15<sup>++</sup> per guest**

Contact us at [events@onefarrer.com](mailto:events@onefarrer.com) for bookings & enquiries