2026 | 2027

GRAND BALLROOM

INDIAN WEDDING PACKAGE

LUNCH
2025
$161.80++
per person

LUNCH
2026
$173.80++
per person

DINNER
2025
$178.80++
per person

DINNER
2026
$190.80++
per person

Lunch - Min 20 tables | Dinner - Min 25 tables, Max 45 tables | Surcharges may apply for eve and day of public holidays | Applicable For Weddings Up To 30 June 2026

INCLUSIONS

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

Culinary
- Sumptuous choice of North Indian Buffet Menu or North Indian Set Menu
- All food are portioned and served individually to all guests (except buffet)
- Complimentary food tasting for 10 persons (applicable on Mon-Thu except eve of PH & PH. Selected menu for buffet)

Beverage
- Complimentary one (1) barrel (30L) of Beer (Min 250 persons), two (2) barrels (30L) of Beer (Min 350 persons)
- House wine can be arranged at a special price of $38++ per bottle (min. 10 bottles)
- Unlimited serving of soft drinks, Coffee & Masala Tea throughout event
- Complimentary one (1) bottle of champagne for toasting ceremony
- Corkage charge for duty paid wine & hard liquor is at $35++ per bottle. Mixer included

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

Audio Visual
- Two (2) video wall at the foyer to feature your wedding photos
- Two (2) LCD Projectors with 4.5 metres screens
- Unique design lightings for all tables
- A rostrum with 2 wireless microphones
- Sound system for speech & video montages
- Optional: Usage of 15 metres wide LED Wall display

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

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

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BUFFET MENU A

APPETISERS & SALADS

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

BREAD BASKET

Plain & Garlic Naan
Plain & Pepper Papadum (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 & Sour Pickles) (V)
Aam Chutney (Mango Chutney) (V)
Mint Chutney (V)
Raita & Lime (V)

DESSERTS

Kheer Pistachio (V)
Mango Pudding (V)
Gulab Juman (V)
Sliced Tropical Fruits (V)

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BUFFET MENU B

APPETISERS & SALADS

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

BREAD BASKET

Plain & Garlic Naan
Plain & Pepper Papadum (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 & Sour Pickles) (V)
Aam Chutney (Mango Chutney) (V)
Mint Chutney (V)
Raita & Lime (V)

DESSERTS

Kheer Pistachio (V)
Mango Pudding (V)
Gulab Juman (V)
Sliced Tropical Fruits (V)

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INDIAN SET MENU

APPETISERS & SALADS

Vegetable Samosa & Paneer 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

Slow 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 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 & PAPADUM

Served with Mango Chutney, Plain Yoghurt

DESSERT

Rasmalai

Indian Cottage Cheese Du

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WEDDING CANAPÉS

OPTIONAL STATION

$75++ 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 Yoghurt
Roasted Fish Tikka with Mint Chutney

INDIAN LIVE STATION

Papdi Chaat & Pani Puri

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

(Min. 100 guests)

$12++ per person

WESTERN LIVE STATION

Roasted Australian Lamb Leg

Roasted Red Skin Potato with Garlic,
Condiments & Rosemary Jus

(Min. 100 guests)

$15++ per person

Contact us at events@onefarrer.com
for bookings & enquiries