



2024 Wedding Celebration Package



January 1st to December 31st 2024

International Buffet Menu
OR
Indian Buffet Menu

Minimum Guaranteed of 100 persons

Public: \$80++ per person

Member: \$78++ per person

Members*: \$76++ per person

*Applicable if both bride and groom are members.

*Non-transferable to other parties

Surcharge of S\$8++ per person applies on eve of PH, PH and 1st to 15th day of Chinese Lunar New Year

Prices are in Singapore dollars and subject to service charge^ and prevailing government taxes

^ Member: 5% service charge/ Non-member: 10% service charge



Venues

100 – 150 persons: Carnation (Level 3)

160 – 220 persons: Rose & Carnation (Level 3)

230 – 300 persons: Hibiscus (Level 1)

310 – 400 persons: Ballroom (Level 3)



Package Inclusions

- ∞ Exclusive usage of function room
(Lunch: 10am to 3pm / Dinner 7pm to 11pm)
- ∞ Sumptuous buffet spread for your guests
- ∞ Provision of 30 minutes cocktail reception
- ∞ Provision of drinks throughout the event for 4 hours
- ∞ A bottle of sparkling juice or wine for toasting ceremony
- ∞ 1 bottle of house pour wine per confirmed 10 persons
- ∞ Complimentary usage of 1 projector and screen. Wedding couple to bring in own laptop
- ∞ Complimentary usage of 2 wireless handheld microphones
- ∞ Complimentary usage of basic sound system
- ∞ 4-tiered wedding model cake for cake cutting ceremony.
- ∞ Provision of 2 days 1 night bungalow stay *subjected to availability
- ∞ Provision of Wedding themed decorations
- ∞ Provision of invitation cards based on 70% of the guaranteed attendance (excluding printing)
- ∞ Complimentary 20% car passes based on guaranteed attendance*
*Carpark lot is subject to availability
- ∞ Complimentary 1 VIP parking lot at the Atrium
- ∞ Complimentary 1 x 20 litre barrel of draught beer with minimum guaranteed of 100 persons

OR

Complimentary 2 x 20 litre barrel of draught beer with minimum guaranteed of 200 persons

International Buffet Menu

Salad and Appetizer

Chef Salad

Prawn Mango Salad

Mains

Turmeric Pilaf Rice with Dried Cranberries

Laksa Soup

Baked Fillet with Orange Beurre Blanc

Green Curry Chicken with Eggplant

Sweet and Sour Prawn with Capsicum

Beef Meatballs with Onion Gravy

Stir-fry Mala Shredded Potato

Chicken Finger

Dessert

Aiyu Jelly with Fruit Cocktail

Bread and Butter Pudding

Northern Indian Buffet Menu

From Riverwalk Tandoor

Starter

Punjabi Samosa
Malai Chicken Tikka

Staple

Jeera Rice

Roti

Assorted Naan

Dhal

Panchratana Dhall

Vegetables

Aloo Gobi

Paneer

BuKadahi Paneer

Chicken

Butter Chicken

Mutton

Mutton Rogan Josh

Fish

Fish Amritsari

Salad

Kachumber Salad

Raita

Cucumber Raita

Dessert

Gajer Ka Halwa

Southern Indian Buffet Menu

From Riverwalk Tandoor

Starter

Punjabi Samosa
Chicken 65

Staple

Jeera Rice

Roti

Poori

Dhal

Mixed Vegetable Dalcha

Vegetables

Vegetable Poriyal

Paneer

Paneer Perratal Masala

Chicken

Chicken Kurma

Mutton

Black Pepper Mutton Masala

Fish

Fish Putu

Salad

Kachumber Salad

Raita

Cucumber Raita

Dessert

Rawa Kesari

Northern Indian Buffet Menu

From Brinda's

Starter

Mini Samosa
Mutton Kebab

Staple

Briyani_Rice

Roti

Garlic Naan

Dhal

Dhall Makani

Vegetables

Aloo Jeera

Paneer

Palak Panner

Chicken

Butter Chicken

Mutton

Mutton Vindaloo

Fish

Fish Tika Masala

Dessert

Ras Malai

Southern Indian Buffet Menu

From Brinda's

Starter

Samosa
Chicken Tikka

Staple

Briyani Rice

Roti

Butter Garlic Naan

Dhal

Veg Dalcha

Vegetables

Tau Sambal

Chicken

Chicken Varuval

Mutton

Mutton Masala

Fish

Fish Chettinad

Dessert

Kesari