

Wedding Package

Weekday (Monday to Thursday) Lunch or Dinner at
\$750++ for a table of 10 persons or \$75++ per person

Weekend Lunch at
\$800++ for a table of 10 persons or \$80++ per person

Weekend Dinner at
\$880++ for a table of 10 persons or \$88++ per person

International or BBQ or Indian Buffet or
8-Course Chinese Set Menu

Wedding Favours
(for all confirmed guests)

3-Tier Wedding Cake
(dummy cake)

Free Flow of Soft Drinks

1 x 30-litre Barrel of Beer
(minimum 10 tables or 100 persons)

2 x 30-litre Barrel of Beer
(minimum 20 tables or 200 persons & above)

Pre-dinner Cocktails with Soft Drinks
& Potato Chips

Champagne Fountain &
A Bottle of Sparkling Wine

Guest Signature Album

1 Day-use Room for Helpers
(boardroom)

1 Night Stay in Bridal Room with
Complimentary Breakfast

Complimentary Food Tasting
(up to 10 persons; Monday to Thursday only;
Buffet: 1 starter, 4 main dishes, 1 dessert or
8-Course Chinese Selected Menu)

Complimentary Parking for all Guests

Complimentary Use of the Club Premises
(for Photography only)

Choice of Your Design for Wedding Invitation Cards
(up to 75% confirmed attendance; applicable for one
design only and printing not inclusive)

Elegant Banquet Setting & Standard Decorations

1st Anniversary Dinner at the Viewing Tower
(for one couple only)

Please contact Banquet Sales at 6869 1880/ 2222/ 2233/ 1802/ sales@rafflesmarina.com.sg

Special requests may be subject to additional charges. Price is subject to 10% service charge for visitors. Prevailing GST applies to all sales for members and visitors. Raffles Marina reserves the right to make changes to prices and promotions.

Raffles Marina Ltd | 10 Tuas West Drive Singapore 638404 | Tel: 6861 8000 | Fax: 6861 1020

Email: ahoy@rafflesmarina.com.sg | Website: www.rafflesmarina.com.sg | Facebook: www.facebook.com/rafflesmarina

Buffet A - INDIAN Wedding

STARTERS

Vegetable Spring Roll
(Deep-fried)

Aloo Chat
(Tangy Potato Salad)

Mixed Vegetable Pakoras
(Fried with Chickpea Flour & Vegetables)

COLD CUTS

Prawn Cocktail
(Prawn with Mango Cubes)

Pineapple Raita
(Chilled Yogurt with Chopped Pineapple & Herbs)

MAINS

Nine Jewel Briyani
(9 Different Types of Vegetable cooked to perfection)

or

Jeera Rice
(Long Grain Rice cooked with Cumin Seed)

Plain Naan/ Garlic Naan (50% each item)
(Indian Bread baked in Tandoor)

Chicken Vindaloo
(Chicken cooked in Hot Gravy)

OR

Tandoori Chicken
(Chicken marinated with Indian Spices & Grilled in Tandoor)

Fish Saag
(Boneless Fish cooked with Pureed Spinach)

Prawn Masala
(Prawn cooked with Authentic Spices, Tomato and Capsicum)

Tandoori Lamb
(Marinated Lamb Cubes roasted in Tandoor)

Aloo Gobi
(Cauliflower and Potato cooked with Spicy Tomato Gravy)

Desserts

Cheese Cake

Fresh Fruit Platter

Apple Lassi
(Pureed Apple with Yogurt)

Gulab Jamun
(Milk Balls cooked in Sugar Syrup)

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Buffet B - INDIAN Wedding

STARTERS

Samosa Chat

(Deep-fried Pastry with Spicy Potato Filling with Sauces)

Onion Bhaji

(Fried with Besan Flour, Coriander Leave and Onion)

COLD CUTS

Chicken Roll Platter

(Smoke Chicken Peppercorn Roll)

Carrot Raita

(Chilled Yogurt with Sliced Carrots & Herbs)

Garden Salad with Dressing

(Air-flown Fresh Green Vegetables with Italian Dressing)

MAINS

Vegetable Dum Briyani

*(Flavours of Garam Masala, Onion,
Curd infused with Vegetables)*

or

Basmati Rice

(Long Grain Rice)

Plain Naan/ Garlic Naan (50% each item)

(Indian Bread baked in Tandoor)

Chicken Makhanwala

*(Tomato-based Chicken cooked in Creamy
Buttery Curry Sauce)*

OR

Tandoori Chicken

(Chicken marinated with Indian Spices & Grilled in Tandoor)

Fish Dopyaza

(Fish cooked with Onions and Capsicum in Gravy Sauce)

Prawn Aloo

(Prawn with Potatoes cooked in Spicy Sauce)

Lamb Rogan Josh

(Lamb cooked in rich robust Gravy)

Diwandi Handi

*(Mixed Vegetables, Peas and Mushrooms, cooked
in Tomato Curry)*

DESSERTS

Chocolate Éclair

Fresh Fruit Platter

Mango Lassi

(Pureed Mango with Yogurt)

Payasam

(Creamy Rich Sago Sauce with Cashew Nuts)

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