



Timeless Serenade

LUNCH / DINNER

MIN. 180 PAX

\$138 PER PAX

For any banquet held on or before 31 December 2026

INCLUSIONS

FEAST UNDER THE STARS

- Lunch / Dinner Buffet
- Free flow of soft drinks, mixers, coffee and tea
- A barrel of beer (20L)
- Menu Tasting for 6 guests (Monday to Thursday only)
- A bottle of Champagne for toasting
- Corkage waiver for up to 10 bottles of duty-paid and sealed bottles of hard liquor

STARRY ACCENTS

- Ballroom Decorations & Table Centrepieces
- Wedding Cake Display
- Wedding favours, guest book & angbao box
- Themed invitations cards (70% of your guaranteed attendance)
- Usage of built-in audio & visual system

COSMIC TOUCHES

- 1 VIP parking lot
- Carpark coupons for 20% guests
- 1-night stay in Bridal Suite inclusive of breakfast
- Special hotel room rates for your guests
- Special rate for Outdoor (La Terrasse) Solemnisation ceremony

ADD-ONS

- Savoury bar during pre-cocktail reception – \$600 (200 pieces)
- Unlimited corkage waiver – \$800

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MENU

ETERNAL UNION

VEGETARIAN

(CHOICE OF 1)

- Vegetarian Punjabi Samosas
- Hara Bhara Kebab
- Paneer Tikka
- Pakora
- Gobi Manchurian

NON-VEGETARIAN

(CHOICE OF 1)

- Murgh Tikka
- Malmali Seekh Kebab
- Chilli Chicken / Mutton / Fish
- Fish Amrisari
- Mutton Reshmi Kebab

SOUP

(CHOICE OF 1)

- Mullagatawny
- Sweet Corn Soup
- Indian Rasam
- Tomato Dhania Shorba

LOVERS' CONSTELLATION

CHICKEN (CHOICE OF 1)

- Butter Chicken
- Chicken Kali Mirch
- Kadhai Chicken
- Methi Murgh
- Chicken Tikka Masala

MUTTON (CHOICE OF 1)

- Lamb Vindaloo
- Classic Mutton Curry
- Keema Matar
- Lamb Bhuna
- Lamb Rogan Josh

FISH (CHOICE OF 1)

- Methi Fish
- Fish Masala
- Fish Goan Curry
- Meen Kuzhambu

RICE (CHOICE OF 1)

- Jeera Pulao
- Kesari Pulao
- Kashmiri Pulao
- Vegetable Biryani
- Paneer Fried Rice

ASSORTED INDIAN BREADS (CHOICE OF 3)

- Plain Naan
- Garlic Naan
- Roti Prata
- Chapati

VEGETABLE & DAL (CHOICE OF 3)

- Kadhai Paneer
- Paneer Makhani
- Palak Paneer
- Mushroom Do Piazza
- Rajma Masala
- Dal Makhani
- Aloo Gobi Mattar
- Sabz Jalfreezi
- Channa Masala
- Yellow Dal Tadka

MOONLIT BLISS

VEGETARIAN (CHOICE OF 2)

- Gulab Jamun
- Gajar Halwa
- Rose & Cardoman Panna Cotta
- Rasmalai
- Rasgulla
- Seasonal Fruit Platter