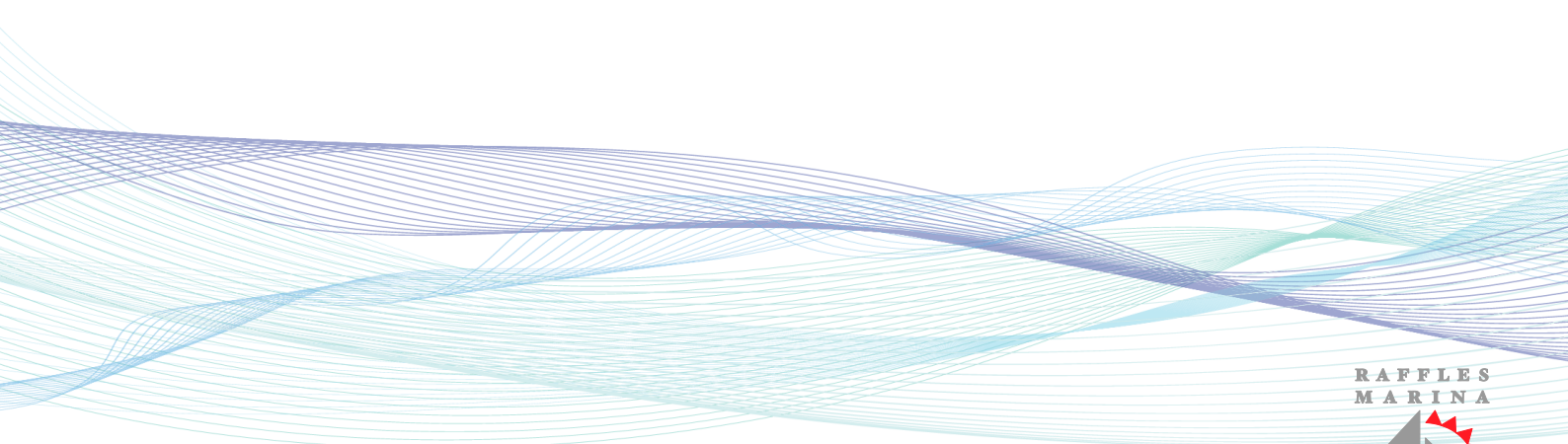


A WEDDING VOYAGE (Indian)

At Raffles Marina



RAFFLES
MARINA



Voyage A

INDIAN Wedding

Weekday Package
\$75++ per person

Weekend Package
\$80++ per person

(minimum 200 persons and above)

Includes:

Indian Buffet

Wedding Favours
(for all guests)

3-Tier Wedding Cake
(dummy cake)

Free Flow of Soft Drinks

2 x 30-litre Barrel of Beer

Pre-dinner Cocktail with Soft Drinks

Champagne Fountain and A Bottle of Sparkling Wine

Guest Signature Album

1 Day-Use Room for Helpers (Boardroom)

One Night Stay in Bridal Room with
Complimentary Breakfast

Complimentary Food Tasting
(up to 10 persons; Monday to Thursday only;
up to 6 selections consisting of 1 starter,
4 mains and 1 dessert)

Complimentary 2-way Transfers
(2 x 40-seater bus to pick-up guests from
a designated venue of your choice)

Complimentary Parking for all Guests

Complimentary Usage of the Club Premises
(for Photography only)

Choice of Your Designed for Wedding Invitation Cards
(up to 75% of confirmed attendance,
applicable for one design only)

Elegant Banquet Setting

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

Voyage B

INDIAN Wedding

Weekday Package
\$75++ per person

Weekend Package
\$80++ per person

(minimum 100 persons and above)

Includes:

Indian Buffet

Wedding Favours
(for all guests)

3-Tier Wedding Cake
(dummy cake)

Free Flow of Soft Drinks

1 x 30-litre Barrel of Beer

Pre-dinner Cocktail with Soft Drinks

Champagne Fountain and A Bottle of Sparkling Wine

Guest Signature Album

1 Day-Use Room for Helpers (Boardroom)

One Night Stay in Bridal Room with
Complimentary Breakfast

Complimentary Food Tasting
(up to 5 persons; Monday to Thursday only;
up to 6 selections consisting of 1 starter,
4 mains and 1 dessert)

Complimentary 2-way Transfers
(1 x 40-seater bus to pick-up guests from
a designated venue of your choice)

Complimentary Parking for all Guests

Complimentary Usage of the Club Premises
(for Photography only)

Choice of Your Designed for Wedding Invitation Cards
(up to 75% of confirmed attendance,
applicable for one design only)

Elegant Banquet Setting

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

Buffet A

INDIAN Wedding

Starters

Vegetable Spring Roll
(Deep-fried)

Aloo Chat
(Tangy Potato Salad)

Mixed Vegetable Pakoras
(Fried with Chickpea Flour and Vegetables)

Cold Cuts

Prawn Cocktail
(Prawn with Mango Cubes)

Pineapple Raita
(Chilled Yogurt with Chopped Pineapple and Herbs)

Mains

Nine Jewel Briyani
(9 Different Types of Vegetables 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 Tandoori oven)

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)

Coffee / Tea

Buffet B

INDIAN Wedding

Starters

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

Onion Bhaji
(Fried with Besan Flour, Coriander Leaves and Onions)

Cold Cuts

Chicken Roll Platter
(Smoke Chicken Peppercorn Roll)

Carrot Raita
(Chilled Yogurt with Sliced Carrots and 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)

Coffee / Tea