

Indian Dinner Package

THIS PACKAGE INCLUDES

- An exquisite set menu of your choice
- Menu tasting for eight persons
- One bottle of champagne
- One 30-liter barrel of beer
- Free flow of beverages (assorted soft drinks, mixers and teas) over 4-hour duration
- Five-tier wedding cake with one genuine layer (500g) for the newlyweds
- Choice of a wedding favor from a selection of items
- Complimentary seat covers and selection of custom linen
- Fresh floral centerpieces for all tables
- Eight fresh floral candle stands
- Invitation cards for up to 70% of the guaranteed number of guests
- Guest signature book and gift box

SPECIALLY FOR THE NEWLYWEDS

- Two-night stay in the Bridal Suite
- Chocolates served with mini cordials
- Complimentary American breakfast for two at Sands SkyPark[®]

MENU

WEEKDAYS

Monday to Thursday

WEEKENDS

Friday to Sunday

Silver	S\$1,188.00++	S\$1,388.00++
Gold	S\$1,388.00++	S\$1,688.00++
Platinum	S\$1,588.00++	S\$1,888.00++

* Premium prices will apply for the following auspicious dates in 2011:
May 21 and 27, June 6, 12 and 24, September 2 and 11, October 2,
November 11 and 20, December 4 and 25.

Auspicious dates in 2012: February 03, 15, June 22, July 04 and December 12.

A minimum requirement of 20 tables and 40 tables is applicable to Junior Ballroom and Main Ballroom respectively.

A minimum requirement of 80 tables is applicable to Sands Grand Ballroom.

All prices quoted are subject to 10% service charge and prevailing government taxes. Prices, rates and conditions are subject to change without prior notice.

Complimentary car passes are subject to availability of car park spaces.

Contact us at celebrations@marinabaysands.com

Silver Set Menu

APPETIZERS

Jhinga Ananas Achari

Prawns and Pineapple with Pickled Spices

Aloo-Matar Cocktail Samosas

Golden-Fried Pillows with Spicy Potatoes and Green Peas

Chicken Tikka

Clay Oven-Roasted Chicken Morsels

Paneer Tikka

Oven-Roasted Fresh Cottage Cheese

SOUP

Tomato Shorba

Ajowan-Flavored Tomato Soup

MAIN COURSE

Dhaba Murg

Traditional Indian Chicken Curry

Fish Kalia

Bengali Fish Curry in Yogurt-Onion Sauce

Lamb Rogan Josh

Rich Spiced Lamb Curry

Goan Prawn Curry

Prawns in Spicy Coconut And Tamarind Goan Masala

Aloo Gobhi-Capsicum

Medley of Cauliflower, Potatoes and Capsicums

Kumror Choonka

Spicy Chickpeas and Pumpkin with Panchphoran

Dal Tadka

Garlic-Tempered Yellow Lentils

Jeera Pulao

Fragrant Cumin Basmati Rice

INDIAN BREADS

(Passed around or placed on the table)

Assorted Naan, Tandoori Roti, Lachha Paratha

Clay Oven-Baked Indian Bread with Butter

ACCOMPANIMENTS

(On the table)

Indian Achar, Assorted Chutneys and Papadoms



DESSERTS

Ras Malai

Soft Cottage Cheese Patties Simmered in Saffron Milk

Sliced Fresh Seasonal Fruit

Freshly Brewed Coffee Or Tea

Gold Set Menu

APPETIZERS

Chicken Hariyali Tikka

Clay Oven-Baked Spinach and Chicken Morsels

Vegetable Pakodas

Bengal Flour-Coated Spring Vegetables

Aloo-Matar Cocktail Samosas

Golden-Fried Pillows with Spicy Potatoes and Green Peas

Kacchi Mirch Ka Gosht

Lamb with Pepper and Fennel

Soup

Mulligthawny

South Indian Lentil Soup

MAIN COURSE

Murg Makhni

Barbequed Chicken in Buttered Tomato Gravy

Lamb Vindaloo

Goan Spicy Lamb

Jhinga Masala Hyderabadi

Prawns in Spicy Mint and Coconut Sauce

Malabari Fish Curry

Fish Simmered with Kerala Spices

Kadhai Paneer

Fresh Cottage Cheese with Bell Peppers

Aloo Gobhi

Cumin-Tempered Cauliflower and Potatoes

Pinde Chole

Spicy Chickpea Masala

Sabz Biryani

Fragrant Basmati Rice

INDIAN BREADS

(Passed around or placed on the table)

Assorted Naan, Tandoori Roti, Lachha Paratha

Clay Oven-Baked Indian Bread with Butter

ACCOMPANIMENTS

(On the table)

Indian Achar, Assorted Chutneys and Papadoms



DESSERTS

Mung Dal Halwa

Ground 'Dhuli Urad' Lentil Sweet Pudding

Sliced Fresh Seasonal Fruit

Freshly Brewed Coffee Or Tea

Platinum Set Menu

APPETIZERS

Chicken Tikka

Clay Oven-Roasted Chicken Morsels

Shammi Kebabs

Deep-Fried Chickpeas and Lamb

Jhinga Lucknowi Gorma

Prawns in Cashew and Cardamom Sauce

Aloo-Matar Cocktail Samosas

Golden-Fried Pillows with Spicy Potatoes and Green Peas

SOUP

Murg Badam Shorba

Chicken-Almond Soup

MAIN COURSE

Chicken Tikka

Barbequed Chicken in Buttered Tomato Gravy

Keema Kofta

Minced Lamb in Rich Curry

Tandoori Salmon

Salmon Baked in Tandoori Oven with Pickled Spices

Jhinga Masalaydar

Fresh Prawns in Spicy Onion-Tomato Masala

Paneer Jhalfrezi

Wok-Fried Cottage Cheese with Spring Vegetables

Aloo Gobhi

Cumin-Tempered Cauliflower and Potatoes

Moong Dal Tarka

Yellow Lentils with Garlic and Onion

Navratan Biryani

Fragrant Basmati Rice with Nuts and Vegetables

INDIAN BREADS

(Passed around or placed on the table)

Assorted Naan, Tandoori Roti, Lachha Paratha

Clay Oven-Baked Indian Bread with Butter

ACCOMPANIMENTS

(On the table)

Indian Achar, Assorted Chutneys and Papadoms



DESSERTS

Rasmalai

Milk Dumplings Poached in Sugar Syrup

Sliced Fresh Seasonal Fruit

Freshly Brewed Coffee Or Tea