

# Serendipity

BY THE WATERFRONT

---

WHERE FOREVER BEGINS

**Lunch Package: S\$190.80++**

Available for Mondays to Sundays

**Dinner Package: S\$190.80++**

Available for Mondays to Thursdays

**Weekend Dinner Package:**

**S\$238.80++**

(Available for Fridays, Saturdays, Sundays, Eve of Public Holidays  
and Public Holidays)

All prices shown are per person.

# *For your wedding celebration*

## Culinary Delights:

- 6-course Indian Set Menu or Buffet Menu prepared by our award-winning culinary team
- Food tasting for 10 persons based on the selected menu (applicable from Monday to Thursday excluding Eve of Public Holidays and Public Holidays) with minimum booking of 15 tables (For Buffet Food Tasting will be based on 8 selection of items)

## Beverage Inclusions:

- Free flow of coffee & tea, soft drinks and mixed nuts throughout the event
- Complimentary one barrel of beer for bookings of 150 persons onwards
- One bottle of house wines per confirmed table of 10 persons

## Exquisite Wedding Décor:

- Complimentary wedding favors for all confirmed guests
- One night's stay in romantic Bridal Suite with minimum booking of 150 persons
- One night's stay in Premier Room with minimum booking of 100 persons
- Complimentary use of existing LCD projectors with screens
- Selection of exclusively designed invitation cards with envelopes based on 70% of confirmed attendance (excludes printing)
- One set guest book and red packet box for the reception desk
- VIP parking lot at the hotel's entrance for the bridal car
- Complimentary parking coupons for 20% of guaranteed attendance

## TERMS AND CONDITIONS

- Minimum 10 tables for Galleria Ballroom
- Minimum 15 tables for Riverfront Ballroom
- Minimum 18 tables for Waterfront Ballroom
- Minimum 30 tables for Grand Ballroom (Lunch & Monday to Thursday Dinner)
- Minimum 35 tables for Grand Ballroom (Friday to Sunday Dinner, Eve of Public Holidays and Public Holiday)
- Surcharge of S\$100++ per table of 10 persons applies for Eve of Public Holidays, Public Holidays and popular auspicious dates
- Rental of Outdoor Solemnisation venue at S\$888++ (inclusive set-up and sound system)
- Not valid with any other offer or promotion
- Not transferable or exchangeable for cash or other items
- All alcohol are to be consumed during the event and at event venue
- Prices and conditions are subjected to change without prior notice. All prices are in Singapore Dollars and are subjected to 10% service charge and thereafter, prevailing goods and services tax

# Indian Buffet Lunch Menu

S\$190.80++ per person  
Available Monday to Sunday

## Cold Dish and Salad

### Jinga Achaar Salad

Prawn Salad with Vegetable

### Dakshini Salad

Sambhar Flavoured Coconut and Rice Salad

### Kachumbar

Onion, Tomato, Cucumber and Green Chilli Salad

### Aloo-Salaad Anarkali

Spicy Potato Salad with Pomegranate

### Condiments

*Mixed Pickle, Spicy Mango Pickle, Lemon Chutney*

*Mango Chutney, Panchranga Achaar*

## Bread Basket

Assorted Sliced Bread, Naan Bread, Assorted Bread Roll  
Papadam, Butter and Margarine

## Main Course

### Tandoori Murgh

Tandoori Barbecued Chicken

### Galouti Kebab

Cardamon Flavoured Minced Lamb Patties

### Goa Curry

Hot Goan Style Fish Curry

### Pav Bhaji

Stir-fried Potato and Tomato

### Briyani Rice

Basmati Rice

## Dessert

### Selection of Fresh Fruit Rasmalai

Milk Dumpling in Saffron Milk

### Kesari Kheer

Rice Pudding with Almond and Raisins

### Gulab Jamun

Cheese Balls with Sugar Syrup

# Indian Buffet Lunch Menu

S\$190.80++ per person  
Available Monday to Thursday

## Salads and Appetiser

Jinga Achaar Salad  
Prawn Salad with Vegetable  
Channa Salad with Green Chili  
Chick Peas Salad  
Mixed Lettuce Leaves with Dressing

### *Condiments*

*Mixed Pickle, Spicy Mango Pickle, Lemon Chutney  
Mango Chutney, Panchranga Achaar*

## Bread Basket

Assortment of Freshly Baked Bread, Naan Bread  
Butter and Margarine

## Soup

Vegetarian Mulligatawny Soup

## Main Course

Dall Maharani  
Black Lentils with Kidney Bean  
Vegetables Jalfrezie  
Mixed Vegetables with Bell Pepper  
Tandoori Chicken  
Potato and Green Peas Masala  
Fish Almond Curry  
Red Snapper in Almond Paste Base  
Briyani Rice with Green Peas and Cumin Seed  
Lamb Rogan Josh  
Tender Lamb in Yogurt and Spices

## Dessert

Fresh Fruits Platter  
Barfi Almond  
Mango Cake  
Ras Gula  
Banana Crumble

# Weekend Indian Buffet Dinner Menu

S\$238.80++ per person  
Available Friday, Saturday & Sunday

## Cocktail

Vegetarian Pakora  
Samosa  
Chicken Tikka served with Mint Sauce

## Cold Appetiser

Dakshini Salad  
Coconut flavored Turmeric Rice  
Aloo Salad Anar Kali  
Spicy Potato with Pomegranate  
Soya Meat with Mushroom  
Vegetable Soya Bean Salad with Mushrooms

### *Condiments*

*Mixed Pickle, Spicy Mango Pickle, Lemon Chutney  
Mango Chutney, Panchranga Achaar*

## Bread Basket

Assorted Bread Rolls, Naan, Papadam  
Butter and Margarine

## Soup

Dal Shorba  
Lentil Soup

## Main Course

Kashmiri Pilav  
Buttered Chicken  
Fish Vindallo  
Lamb Kofta Maharaja Delight  
Chilli Prawn  
Mixed vegetables Malay Style  
Vegetable Dalcha

## Dessert

Assorted Fresh Fruits Display  
Gulab Jamun  
Cashew Nut Barfi  
Amy's Assorted Cake  
Indian Rice Pudding

# Indian Set Lunch / Dinner

## 6-COURSE

### MENU 1

#### **Indian Appetiser Platter**

Chicken Samosa, Kidney Bean Salad, Mutton Bhoti Kebab

#### **Soup**

Prawn Coriander Soup

#### **Fish**

Fish Amritsari with Yogurt Sauce  
Sustainable Fish, Tandoori Yogurt Sauce

#### **Main Course**

*Served together as one course, choose 4 out of 5*

Jingga Jalfrazie  
Mutton Kheema Kofta  
Butter Chicken  
Palak Paneer  
Dhall Pacherangi

#### **Rice**

Basmati Rice or Naan Bread  
Accompanied with Pappadam Cracker  
Achar, Plain Yoghurt and Mango Chutney

#### **Dessert**

Mango Pudding  
Sliced Tropical Fruit  
One Type of Mini Cake

# Indian Set Lunch / Dinner

## 6-COURSE

### MENU 2

#### **Indian Appetiser Platter**

Murgh Salad, Chick Pea, Spring Roll, Chicken Samosa

#### **Soup**

Spicy Broccoli Soup

#### **Fish**

Steamed Fish with Tomato Sauce  
Whole Fish

#### **Main Course**

*Served together as one course, choose 4 out of 5*

Saag Gosht

Prawn Curry

Tandoori Chicken

Mix Vegetable Jalfrazie

Dhall Makhani

#### **Rice**

Basmati Rice or Naan Bread

Accompanied with Pappadam Cracker  
Achar, Plain Yoghurt and Mango Chutney

#### **Dessert**

Mango Pudding

Sliced Tropical Fruit

One Type of Mini Cake