WEDDING CELEBRATION

By Fairmont Singapore & Swissôtel the Stamford

Wedding Lunch from \$1,288++ per table

(Minimum of 200 persons)

- Our Indian set & buffet menus specially designed by our culinary team
- Complimentary menu tasting for 10 persons
- (Mondays to Thursdays only, excluding eve and day of Public Holidays)
- Mixed nuts and chips for pre-event cocktail
- TWG welcome mocktail during cocktail hour
- Complimentary 01 barrel of beer (30L)
- Enjoy 01 bottle of house wine per confirmed table
- Unlimited serving of soft drinks and mixers
- Corkage waiver for all duty-paid wines and hard liquor
- Selection of wedding themes with flower pedestals and floral centerpieces
- One model wedding cake on stage
- Distinctive wedding cake (500g) with compliments from our Pastry Chef
- A champagne fountain and a bottle of champagne for celebratory toast
- Usage of one LCD projector with screen
- A choice of wedding favours for each of your guests
- Valet parking for the bridal car and self-parking redemption coupons for 10% of guaranteed attendance
- Elegant wedding guest book and token gift box
- One-night stay in a Bridal Suite with breakfast for two persons
- Choice of pre or post-event meal from in-room dining, served in the bridal room
- A professional wedding concierge dedicated to your every need on your wedding day
- Choce of wedding invitation cards with a choice of design for a guaranteed attendance for 70 percent (printing of inserts excluded).
- Hand-carved ice sculpture decked with fruit and vegetable bites and dips

Wedding Dinner from \$1,438++ per table

(Minimum of 200 persons)

- Our Indian set & buffet menus specially designed by our culinary team
- Complimentary menu tasting for 10 persons
- (Mondays to Thursdays only, excluding eve and day of Public Holidays)
- Mixed nuts and chips for pre-event cocktail
- TWG welcome mocktail during cocktail hour
- Complimentary 01 barrels of beer (30L)
- Enjoy 01 bottle of house wine per confirmed table
- Unlimited serving of soft drinks and mixers
- Corkage waiver for all duty-paid wines and hard liquor
- Selection of wedding themes with flower pedestals and floral centerpieces
- One model wedding cake on stage
- Distinctive wedding cake (500g) with compliments from our Pastry Chef
- A champagne fountain and a bottle of champagne for celebratory toast
- Usage of one LCD projector with screen
- A choice of wedding favours for each of your guests
- Valet parking for the bridal car and self-parking redemption coupons for 10% of guaranteed attendance
- Elegant wedding guest book and token gift box
- One-night stay in a Bridal Suite with breakfast for two persons
- A day's use of the preparation room for the bridal party between 3pm to 7pm
- Choice of pre or post-event meal from in-room dining, served in the bridal room
- A professional wedding concierge dedicated to your every need on your wedding day
- Choice of wedding invitation cards with a choice of design for a guaranteed attendance for 70 percent (printing of inserts excluded).
- Hand-carved ice sculpture decked with fruit and vegetable bites and dips

Indian Buffet

COLD SELECTION AND SALAD

Garden Greens, Vinaigrette (V)
Carrots, Raisin Salad (V)
Sliced Tomatoes, Green Chillies, Onion Ring, Carrots,
Cucumbers (V) Green Dal Salad (V)
Olive Pesto Pasta tossed with Peppers (V)
Aloo Papdi Chaat (V)
Spiced Potatoes and Chickpeas mixed with Crisp Wheat Flour
Kachumber Raita (V)

CONDIMENTS

Mint Chutney Tamarind Chutney Pachranga Pickles Sweet Mango Chutney Pappadums

SOUP

Tamatar Dhaniya Shorba (V)

Spiced Soup with Tomato, Cumin, Coriander Leaf

HOT SELECTION

Murgh Shahjahani Korma

Mild Curry with Chicken, Aromatic Spices, Yogurt, Saffron, Khoya, Keura

Masala Fried Fish Onion and Vegetable Pakoras

Deep-Fried Onion and Vegetable in Seasoned Chickpea Batter

Paneer Butter Masala (V)

Cottage Cheese Cubes Creamy Tomato Gravy

Panchratna Dal (V)

Lentil infused with Aromatic Spices & Ghee

Bhindi Masala (V)

Semi-Dry Lightly Spiced Curry with Okra

HOT SELECTION

Saffron Biryani with Cashew Nuts (V)

Plain & Garlic Naan / Chapati (V)

Clay Oven Baked Bread

DESSERT

Ice Cream with Condiments Fresh Fruit Salad with Berries

Hot Guiab Jamun (V)

Fried Dumplings in Rose-Scented Syrup

Chocolate Ganache Cake Chilled Rice Kheer

Basmati Rice, Milk, Nuts and Saffron

Freshly-Brewed Coffee or Tea

Indian Set Menu

Aloo Papdi Chaat with Tamarind Chutney and Tomatose

Deep-Fried Potato and Vegetable Samosas

Machli Amritsari Fingers Mixed Vegetable Pakor

Green Salad

Mint Chutney, Mango Chutney

Murgh Hyderabadi Shorba Spiced Chicken Soup

Paneer Tikka Shashlik Marinated Cottage Cheese, Capsicum, Tandoori

Murgh Malai Kebab with Kali Mirch Marinated Chicken, Green Chilli, Coriande1; Black Pepper

Lasooni Machli Tikka

Garlic Marinated Grouper Fillet with Salad, cooked in Clay Oven

Jhinga Malabari

South Indian Style Prawns, Coconut

Awadhi Lamb Korma Lamb Shoulder, Yoghurt, Almond Sauce

Subz Panchmel

Vegetables, Tomato Fenugreek Sauce

Dal Maharani

Slow-Cooked Black Lentil, Kidney Beans

Indian Set Menu

Gobhi Ki Tarkari Biryani Cauliflower, Potato Biryani

Gajar Ka Halwa Carrot Pudding, Almond, Raisins

Freshly-Brewed Coffee or Tea