

Enamoured Ever After

VILLAGE HOTEL KATONG | VILLAGE HOTEL CHANGI

Indian Wedding Package Buffet Menus	1 Jan - 31 Dec 2025 (per person)	1 Jan - 31 Dec 2026 (per person)
50 to 79 guests	\$123++ / \$147.48 nett	\$130++ / \$155.87 nett
80 to 149 guests	\$123++ / \$147.48 nett	\$130++ / \$155.87 nett
150 to 250 guests	\$118++ / \$141.48 nett	\$125++ / \$149.88 nett

Village Hotel Katong

Minimum guaranteed of 50 guests, maximum capacity of 150 guests

Village Hotel Changi

Minimum guaranteed of 50 guests, maximum capacity of 250 guests

Terms & Conditions

- Nett rates are inclusive of 10% service charge and prevailing government taxes.
- Additional surcharge of \$8.00++ per person is applicable for bookings held during eve of public holidays and public holidays.
- The Hotel reserves the right to change or amend the package without prior notice.

Package Inclusions

Dining

Sumptuous South Indian Buffet or
North Indian Buffet Menu

Beverages

Free flow of Coffee, Tea & Soft Drinks

Champagne pyramid (with a bottle of house champagne) on stage

One (01) barrel of beer
(Additional barrel of beer for minimum guaranteed of 120 guests)

Waiver of corkage fee for duty-paid & sealed hard liquors/wines
(One (01) bottle for every 10 paying guests)

Wedding Decorations

Standard floral decorations for stage

Floral decorations for Bridal table & reception table

Floral pedestals along the aisle
(minimum guaranteed of 80 guests)

Multi-tier model wedding cake

Bubble effect for wedding march in

Additional Perks

One (01) night stay in Bridal Suite with breakfast for
two (02) persons

Guestbook and money box

Use of audio and visual equipment

Wedding invitation cards with 60% of guaranteed attendance
(minimum guaranteed of 80 guests)

Choice of wedding favours for your guests

VIP parking lot at hotel's entrance for bridal car

Parking passes for 20% of confirmed attendance
(subject to availability)

South Indian Buffet Menu

Choice of 03 Appetizers (1 vegetarian & 2 non-vegetarian),
05 Mains (3 vegetarian & 2 non-vegetarian), 01 Rice,
01 Naan bread and 03 Desserts

APPETIZER

Served on each table (select three – 1 vegetarian, 2 non vegetarian)
Additional item at \$6.00++

- Vegetable Cutlet
- Gobi 65
- Cauliflower Varuval
- Potato Varuval
- Vazhakkai Chips
- Yam Varuval
- Spring Roll
- Vegetable Pakora
- Mixed Pakora
- Fish Fingers
- Fish Tikka
- Fried Butter Prawn
- Keema Samosa
- Lamb Cutlet
- Chicken 65
- Methu Vada

SALADS & CONDIMENTS

Papadum, Pachidi, Pickle, Raita

VEGETARIAN MAINS

(Select three)

- Sambar
- Rasam
- Vegetable Dalcha
- Kara Kozhambu
- Potato Peas Masala
- Mixed Vegetable Poriyal
- Cauliflower Peas Masala
- Tahu Sambal
- Fried Bhindi
- Mixed Vegetable Jalfzeri
- Paneer Tikka Masala
- Vegetable Korma
- Mixed Vegetable Chettinadu
- Chick Peas Curry
- Malabar Avial
- Pumpkin Masala

NON-VEGETARIAN MAINS

(Select two)

- Chicken Korma
- Chicken Varuval
- Chicken Mysore
- Chicken Melagu Curry
- Chicken Varutha Curry
- Chicken Perattal
- Fish Garlic Curry
- Fish Varuval
- Fish Melagu
- Fish Sambal
- Prawn Masala
- Prawn Malabar
- Black Pepper Mutton
- Mutton Rendang
- Mutton Mysore
- Mutton Chop Masala
- Egg Masala
- Egg Sambal

RICE

(Select one)

- Steamed Basmati Rice
- Saffron Pulao
- Kashmiri Pulao
- Vegetable Briyani

- Nasi Minyak
- Jeera Mutter Pulao
- Vegetable Pulao
- Tomato Rice

Optional

- Chicken Dum Briyani at \$15.00++ per person
- Mutton Dum Briyani at \$18.00++ per person

NAANS

(Select one)

- Assorted Naans
- Butter Naans

- Garlic Naans
- Plain Naan

DESSERTS

(Select three)

Additional item at \$6.00++ per person

- Semiya Payasam
- Coconut Payasam
- Kesari
- Fresh Fruit Platter
- Gulab Jamun

- Moong Dal Halwa
- Fruit Custard
- Mango Phirni
- Bubur Pulut Hitam

North Indian Buffet Menu

Choice of 03 Appetizers (1 vegetarian & 2 non-vegetarian),
05 Mains (3 vegetarian & 2 non-vegetarian), 01 Rice, 01 Naan bread
and 03 Desserts

APPETIZER

Served on each table (select three – 1 vegetarian, 2 non-vegetarian)

Additional item at \$6.00++

- Cocktail Samosa
- Vegetable Cutlet
- Aloo Tikki
- Delhi Style Soya Chaap
- Vegetable Sheekh Kebab
- Achari Paneer Tikka
- Paneer Tikka Kebab

- Chicken Achari Tikka
- Chicken Sheekh Kebab
- Chicken / Mutton Satay
- Hariyali Chicken Tikka
- Fish Tikka
- Hara Bhara Kebab
- Rosemary Malai Kebab

SALADS & CONDIMENTS

Papadum, Pachidi, Pickle, Raita

VEGETARIAN MAINS

(Select three)

- Dal Double Tadka
- Royal Taj Dal Makhni
- Channa Dal Tadka
- Sambhar
- Punjabi Chole Masala
- Adraki Aloo Gobi
- Methi Malai Mutter
- Kurkuri Bhindi

- Vegetable Jalfrezi
- Paneer Makhani
- Paneer Butter Masala
- Palak Paneer
- Shahi Paneer
- Mutter Paneer
- Paneer Tikka Masala
- Tofu Potal Masala

NON-VEGETARIAN MAINS

(Select two)

- Butter Chicken
- Zafrani Chicken Korma
- Amritsari Chicken Curry
- Saag Chicken
- Chicken Tikka Masala
- Chicken Chettindu
- Fish Methi
- Fish Tikka Masala
- Black Pepper Fish
- Chilly Fish
- Prawn Tikka Masala
- Kadhai Prawn
- Rogan Josh Mutton
- Chilli Mutton
- Mutton Vindaloo
- Goan Fish Curry

RICE

(Select one)

- Steamed Basmati Rice
- Kashmiri Pulao
- Jeera Mutter Pulao
- Saffron Pulao
- Vegetable Pulao

NAANS

(Select one)

- Assorted Naans
- Butter Naans
- Garlic Naans
- Plain Naan

DESSERTS

(Select three)

Additional item at \$6.00++ per person

- Gulab Jamun
- Rasmalai
- Kesari
- Fresh Fruit Platter
- Moong Dal Halwa
- Fruit Custard
- Mango Phirni