

*rangoli wedding
package*



Palace of the Golden Horses



INDIAN WEDDING PACKAGE

- ❧ Ample choice of Buffet or set Menu at your preference

- ❧ Complimentary One Night Stay at our luxurious Bridal Suite with a Romantic Room Service Breakfast for the Newly Weds (Inclusive of a Deluxe Fruit Basket, a Bottle of Sparkling Wine and Special Floral Arrangement)

- ❧ Special Room Rates for Friends and Family

- ❧ Beautiful Decorated Ceremonial Wedding Cake for the cake cutting ceremony

- ❧ Individual Wrapped Fruit Cake in a special Designed Boxes for all Guest

- ❧ Free Corkage for Hard Liquor or Wine based on one bottle per table

- ❧ Free flow of Cordial Punch throughout the Dinner (maximum 3 hours)

- ❧ Special price of free flow of soft drinks at RM10.00++ per person (maximum 3 hours)

- ❧ Our standard Floral Wedding Arch and Floral Pedestals Arrangement

- ❧ A Magnificent Ice Carving Display

- ❧ Red Carpet Aisle for Wedding March

- ❧ Complimentary Standard Wedding Backdrop to grace the Occasion

- ❧ One Complimentary food tasting of the selected menu for a table of 10 persons upon confirmation of the Event (minimum guarantee of 30 tables for set menu only)

- ❧ Couple's Anniversary Dinner at the Cavallini's Italian Restaurant

- ❧ Free usage of the existing in house P.A System

- ❧ Complimentary Spa package for the couple

"rangoli"

INDIAN SET MENU I

Side Dish

Cucumber Raita, Mango and Lemon Acar, Papadom



HOT AND COLD APPERTIZER COMBINATION

Punjabi Samosas, Onion Pakoras, Cheese Balls and Onion Salad



GOSHT SHORBA

Lamb Broth with Vegetable and Mint



MURGH DAMSHAK

Chicken with Yoghurt and Spices



MACHCHI KARI GOA

Fish with Coconut and Curry Sauce



GOSHT KADAI

Braised Lamb with Chili and Tomatoes



ALOO GHOBI

Cauliflower with Massalla



DHINGRI MATTAR

Sauté Mushroom with Peas and Spices



SABZI PILAU

Ghee Rice with Vegetable



GAJJAR HALWA

Shredded Carrot Cake



COFFEE OR TEA

"rangoli"

INDIAN SET MENU II

Side Dish

Cucumber Raita, Mango and Lemon Acar, Papadom



COMBINATION OF INDIAN APPERTIZER

Dhall Pakoras, Vuluthum Vadai, Chicken Booti, and Vegetable Samosas
with Acar and Mint Chutney



SAABJI YSKNI

Mixed Vegetable Soup



CHICKEN PASANDA



MUTTON VARUVEL



FISH MASSALLA



BENDI TARDKA



MUSHROOM, PATATOES & GREEN PEAS MASALA



NORTHERN INDIAN PRAWN CURRY



VEGETABLE BRIYANI



NAAN BREAD



PISTACHIO KULFI

Ice Cream with Blueberry Macaroons, Fruit Compote
and Chocolate-rum Sauce



MASALA- TEA

"rangoli"

INDIAN BUFFET MENU I

ALU BARTHA

Spicy Potato Salad

TOMATAR SALAT

Tomato Salad

KHIRA RAITA

Cucumber with Yogurt Salad

ASSORTED COLD CUTS

ROJAK BUAH



PAPADOM, MANGO AND LEMON ACAR



TOMATO, CUCUMBER, RED AND GREEN PEPPERS,

WHITE CABBAGE,

CARROT AND CRISPY LETTUCE

With a variety of dressing and Thairu (plain yogurt)



KESAR PUDINA SHORBA

Saffron Mint Soup



NAWRATTAN KHURMA

CHICKEN WITH MASSALLA

LAMB RYAN JOSH

VEGETABLE SHISH KEBAB

ALOO GHOBI MASSALLA

COTTAGE CHEESE WITH TOMATOES

GHEE RICE

NAAN BREAD



TROPICAL FRESH FRUIT



VARIETY OF INTERNATIONAL CAKES AND PASTRIES

GULAB JAMUN

LADDU

FRESH FRUIT TARTLETS

KESARI

SWEET GREEN PEAS STEW

ASSORTED INDIAN COOKIES



COFFEE OR TEA

"rangoli"

INDIAN BUFFET MENU II

KESAR PILAU

Sweet Saffron and Lemon Puffs

SMOKED TURKEY AND SELECTION OF COLD CUTS

ASSORTED SMOKED SEAFOOD

PUNJABI SAMOSA

PAPADOM, MANGO, AND LEMON ACAR



CHOICE OF ASIAN AND CONTINENTAL SALADS

TOMATO, CUCUMBER, RED AND GREEN PEPPERS, WHITE CABBAGE,

CARROT, AND CRISPY LETUCE

with a variety of Dressing and Thairu (Plain Yogurt)



TAMATAR RASSAM SHORBA

Sweet and Sour Tomato Soup with Dried Chili



PANEER MAKHANI

DHAL FRY

BAIGNAN BHARTHA

PRAWN WITH SWEET AND SOUR SAUCE

MUTTON VINDALOO

GOA FISH CURRY

MUSHROOMS, POTATOES, AND GREEN PEAS MASSALLA

VEGETABLE RICE

NAAN BREAD



TROPICAL FRESH FRUIT

SELECTION OF CAKES AND TARTS

BREAD AND BUTTER PUDDING

ASSORTED INDIAN COOKIES

GHULAB JAMU, GAJJAR HALWA

SEVIYAN



COFFEE OR TEA

SAGAR

INDIAN SET MENU

PAPADOM, MANGO AND LEMON PICKLES



CUCUMBER RAITA



VEGETABLE CLEAR SOUP



THARKA DAL

PALAK PANEER

BAIGAN MASSALLA

MUTTON MASSALLA

CHICKEN DO PAYZA

ROTI

WHITE RICE

NAAN BREAD



MIX FRUITS

RICE PUDDING



COFFEE / TEA

SAGAR

INDIAN BUFFET MENU I

PAKOORA



PAPADOM, MANGO AND LEMON PICKLES



CUCUMBER RAITA



VEGETABLE MANCHOW SOUP



TARDKA DAL

MATTAR PANEER

ALOO GHOBI

VEGETABLE JALFREZE

MUTTON MASSALLA

CHICKEN CURRY

WHITE RICE

PLAIN BRIYANI

MIX NAAN BREAD



MIX FRUITS

RICE PUDDING



COFFEE / TEA

SAGAR

INDIAN BUFFET MENU II

HARABARA KEBAB

SAMOSA



PAPADOM, MANGO AND LEMON PICKLES



CUCUMBER RAITA



VEGETABLE SWEET CORN SOUP



TARDKA DAL

SAHI PANEER

BHINDI MASSALLA

ALOO GHOBI

NAWRATTAN KHURMA

TANDOORI CHICKEN

MUTTON MASSALLA

FISH CURRY

MIX VEGETABLES BRIYANI

WHITE RICE

MIX NAAN BREAD



CARROT HALWA

MIX FRUITS

PISTA KULFI



COFFEE / TEA