

Maharaja & Maharani

(Minimum booking of 30 tables)

Pre-Wedding Dinner

- ❖ Complimentary food tasting for 10 persons upon written confirmation and receipt of deposit for the event.
- *Not applicable on weekends, eve of & on public holidays*

Couple's Bridal Suite Room:

- ❖ 2-days/ 1-night stay in AVANTÉ Hotel's luxurious executive suite room.
- ❖ Daily breakfast buffet for two at Chek's Coffee House.
- ❖ Romantic floral arrangement in the suite room.
- ❖ One dedicated VIP parking spot for bridal car.

Privileges for Family Members & Friends:

- ❖ Two Superior rooms for one night stay with breakfast for two at Chek's Coffee House.
- ❖ AVANTÉ welcome gift for all invited guests.
- ❖ Flat parking rate @ 7.00nett per car per entry with validation.
- ❖ Exclusive room rates for room bookings.

Exclusive Perks:

- ❖ Sumptuous Indian dome menu created by AVANTÉ's culinary brigade.
- ❖ Welcome cocktails served with titbits and drinks.
- ❖ Free flow of chilled cordial and aerated drinks (coke and sprite) throughout the dinner.
- ❖ Free corkage throughout the dinner. **DUTY FREE** wines / liquors are strictly **NOT** allowed to be brought into the hotel nor served during dinner.
- ❖ Distinctive flower centrepiece for the bridal table.
- ❖ Six flower Pedestals along the red-carpet aisle.
- ❖ Creative posy for guest tables.
- ❖ Special long & low flower for the registration table.
- ❖ Dedicated bridal dressing room.
- ❖ Standard fairy lights wedding backdrop.
- ❖ Decorative five-tiered ceremonial dummy wedding cake.
- ❖ Two bottles of sparkling juice for the wedding toast.
- ❖ Choose from an extensive collection of table linens with seat covers
- ❖ Usage of two ballroom LED screens for video presentation and extensive sound system for wedding march and speeches.

Terms and Conditions: -

- 1) Package is valid till **31st December 2023**.
- 2) Minimum booking of 30 tables is required to be eligible for the full package.
- 3) Rates are subject to change without prior notice.
- 4) Rates quoted are inclusive of prevailing government tax.
- 5) AVANTÉ Hotel reserves the right to amend the package inclusions.
- 6) Modified wedding package is available upon request only.

INDIAN DOME MENU 1

APPETIZER

PAPADOM
CUCUMBER RAITA
SWEET MANGO CHUTNEY
(set on table)

SOUP

TAMATAR KA SHORBA
spiced tomato soup

MAIN COURSE

MURGH MAKHANI
boneless chicken in thick gravy and butter

MUTTON VINDALOO
mutton meat cooked in traditional spices and vinegar

MACHLI CURRY
mackerel fish cooked in aromatic coconut gravy

JHINGA MASALA
white prawns cooked in rich spiced gravy

VEGETABLE KURMA
assorted vegetables simmered in thick spicy coconut-based gravy

ALOO GOBI
potatoes and cauliflower cooked with Indian spices

RICE

BIRYANI PULAO
long grain basmati rice cooked in aromatic spices, herbs and ghee oil

WHITE RICE
(upon request)

DESSERT

PAYASAM
traditional dessert sweet milky taste

FRUIT PLATTER

RM1888NETT PER TABLE OF 10 PERSONS

INDIAN DOME MENU 2

APPETIZER

PAPADOM
ONION RAITA
INGI PULI
homemade ginger pickles
(set on table)

SOUP

RASAM
herbs and tamarind soup

MAIN COURSE

KOLLI PARETTAL
chicken cooked in rich thick gravy

ATDEE VAREVAL
mutton meat cooked in traditional hot spices and herbs

MEEN KOLEMBE
mackerel fish cooked in aromatic coconut gravy

ERAL MASALA
white prawns cooked in rich spiced gravy

SAMBAR
assorted vegetables simmered in lentil gravy

VENDEKA MOORE KOLEMBU
lady fingers cooked in yogurt gravy

RICE

BIRYANI RICE
long grain basmati rice cooked in aromatic spices, herbs and ghee oil
WHITE RICE
(upon request)

DESSERT

PAYASAM
traditional dessert sweet milky taste

FRUIT PLATTER

RM1888NETT PER TABLE OF 10 PERSONS

INDIAN VEGETARIAN

APPETIZER

PAPADOM
ONION RAITA
INGI PULI
homemade ginger pickles
(set on table)

SOUP

TOMATO SOUP
herbs and tamarind soup

MAIN COURSE

VEGETARIAN CHICKEN PARETTAL
chicken cooked in rich thick gravy

VEGETARIAN MUTTON VAREVAL
mutton meat cooked in traditional hot spices and herbs

VEGETARIAN FISH MASALA
made of soy paste cooked in rich spiced gravy

ALOO GOBI
potatoes and cauliflower cooked in Indian spices

VEGETABLE DHALL
assorted vegetables simmered in lentil gravy

STIR-FRIED EGGPLANT
eggplant stir-fried with onion and spices

RICE

BIRYANI RICE
long grain basmati rice cooked in aromatic spices, herbs and ghee oil
WHITE RICE
(upon request)

DESSERT

RICE KHEER
rice cooked in cow milk

FRUIT PLATTER

RM1888NETT PER TABLE OF 10 PERSONS