ROYAL PALM™
WHERE YOUR EVENT BEGINS
@ Clarke Quay Central

Impian Weddings At Royal Palm @ CQ

IMPIAN PACKAGE A

$52.00 ++ per person
(Minimum 400 persons)

IMPIAN PACKAGE B

$42.00++ per person
(Minimum 600 persons)

IMPIAN PACKAGE C

$32.00++ per person
(Minimum 1000 persons)

Prices are subject to change without prior notice.
Price quoted are subject to 10% of service charge & prevailing government taxes

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Impian Package A, B & C

Inclusive of the following:

Usage of the Venue
(Lunch – 11.30am – 4.00pm)
(Dinner – 6.30pm – 11.00pm)

Exclusive Wedding Decorations

Exclusive Bridal by
Fatimah Mohsin Wedding Gallery
(2 Pairs of Bridal Outfits, Make up & Hair Services…)

Healthier Choice Menu Buffet prepared by our Dedicated Chefs

Free flow of Non-Carbonated Drink, Plain Water, Coffee & Tea
***Sugar and Creamer will be served on the side*

1 Night Stay at Swissotel Merchant Court
(Check in 2.00pm & check out 12.00pm)

Choice of Wedding Favors

Invitation cards base on 50% confirmed attendance ***(inclusive of printing)***

Guest Signature Book & Money Box

Complimentary usage of basic PA system (Sound System + 01 Microphone)
(Usage for only pipe in music and making speeches)

Complimentary Food Tasting up to 6 persons
(Monday to Thursday & Lunch or Dinner)

1st Wedding Anniversary Dinner at The Landmark at Village Hotel Bugis

Prayer Room (for 500 guests and above)
Bridal / VIP table with service
Reception Table & Cake Table

***Supplier/Vendors is subjected to changes without prior notice*

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IMPIAN PACKAGE A

Appetizer

Assorted Cold Cut Platter

(Deep fried Vegetable Spring Roll, Japanese Octopus & Jelly Fish)

Salad

Som Tum Mamuang

(Mango Salad)

Rojak Buah

(Mixed fruits mixed with prawn paste & grounded peanut)

Soup

Tom Yum Goong

(Hot and sour flavors with fragrant spices and herbs generously with prawns)

Hot Dishes

Chicken Dum Briyani

(Wholemeal Basmati Rice cooked in spicy Masala Paste with skinless Chicken)

Vegetables Dalcha

(Mixed vegetables with lentils cooked in Indian spices)

Fish Zalfrezi

(Deep fried Fish Fillet cooked with Indian spices)

Beef Rendang

(Slow cooked lean Beef Cubes in low fat milk & local spices Indonesian Style)

Steam Rice

(Steam wholemeal Basmati Rice)

Chicken Sharwama

(Chicken wrapped in pita with lettuce, chili sauce & mayo)

Desserts

Honey Dew Sago or Fresh Fruits Platter

(Mix of diced Melon & Pearls into low fat milk with optional sugar syrup or Sliced Watermelon, Honeydew & Pineapple)

Assorted Malay Kueh

(Mixed of Home Malay Dessert Delicacies)

Chilled Cheng Ing

(Dried longan, dates, barley, sago, white fungus, pandan leaves (screwpine), lotus seeds, Ginko nuts, dried persimmon)

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IMPIAN PACKAGE B

Salad

Gado Gado
(Indonesian style of blanched boiled long beans, cabbage, potato & deep fried tempe & tahu served w peanut sauce)

Rojak Bandung
(Blanched Kang Kong & sliced Cuttlefish served w Homemade Sauce)

Achar (Veg)
(Pickled cucumber & carrot mixed with local spices)

Local Salad
(Slice Cucumber, Carrot, Onion & Fresh Green Chili)

Soup

Soto Ayam with Condiments
(Indonesian clear Chicken Soup)

Hot Dishes

Chicken Masala
(Chunks of Chicken tikka cooked in gravy made of onions, blended tomatoes, green pepper & varieties of Indian spices)

Yellow Dal Tadka
(Yellow lentils cooked in mild Indian spices for the flavor)

Ikan Tiga Rasa
(Steam Fish Fillet with Homemade Sweet, Sour & Spicy Sauce)

Bee Hoon Goreng (Veg)
(Wholemeal Vermicelli noodle)

Sambal Goreng Jawa (Veg)
(Mix of deep fried bean curd, tempeh and long bean cooked in coconut based Local Spices)

Raisins & Nuts Briyani Rice
(Layered wholemeal Basmati rice cooked with Indian spices and mixed with raisins & nuts)

Desserts

Fresh Fruits Platter
(Mixed of Sliced Watermelon, Honeydew & Pineapple)

Assorted Malay Kueh
(Mixed of Home Malay Dessert Delicacies)

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IMPIAN PACKAGE C

Salad

Gado Gado

(Indonesian Style of Blanched Boiled long beans, Cabbage, Potato & deep fried Tempe & Tofu served w Peanut sauce)

Achar (Veg)

(Pickled cucumber & carrot mixed with local spices)

Local Salad

(Slice Cucumber, Carrot, Onion & Fresh Green Chili)

Soup

Soto Ayam with Condiments

(Indonesian clear chicken soup)

Hot Dishes

Ayam Masak Merah

(Skinless chicken Cooked in Spicy Tomato sauce)

Vegetables Dalcha

(Mixed Vegetables with Lentils cooked in Indian Spices)

Beef Rendang

(Slow cooked lean Beef Cubes in low fat milk & local spices Indonesian Style)

Sweet and Sour Fish

(Deep fried Fish fillet cooked with Homemade Sweet & Sour Sauce)

Raisins & Nuts Briyani Rice

(Layered wholemeal Basmati rice cooked with Indian spices and mixed with raisins & nuts)

Steam Rice

(Steam wholemeal Basmati Rice)

Dessert

Chilled Cheng Tng or Fresh Fruits Platter

(Dried longan, dates, barley, sago, white fungus, pandan leaves (screwpine), lotus seeds, Ginko nuts, dried persimmon or Sliced Watermelon, Honeydew & Pineapple)

****Food are prepared using healthier cooking oil***