

*Banquet Chinese Bliss Package 2019/2020*  
*RM2,588.00 per table of 10 persons*  
*Minimum 30 tables / 300 persons*

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- ♥ *Complimentary One Night stay in a Bridal Suite complete with Breakfast for 2 persons, A Bridal Fruit Basket, A Bottle of Red Wine, Bridal Pralines & Flower Bouquet*
- ♥ *Complimentary Two Nights stay in a Deluxe Room on the Wedding Day*
- ♥ *Red Carpet & 6 units of Lighted Pedestal of Fresh Flower Arrangements*
- ♥ *5-tier Wedding Ceremonial Cake*
- ♥ *Ice Carving*
- ♥ *Complimentary Artistic Designed Wedding Backdrop*
- ♥ *Guest Registration Book*
- ♥ *Complimentary 2 hours usage of LCD Projector & Screen during dinner*
- ♥ *Floral Arrangements for Main Table & Flower Posie for Regular Tables*
- ♥ *Fresh Flower Arch or Modern Twig Arrangement at Ballroom Entrance*
- ♥ *Wedding Favors for each Invited Guests*
- ♥ *Welcome Fruit Punch & Aerated Beverages with Tidbits during Pre-dinner Cocktail*
- ♥ *4 hours Free Flow of Fruit Punch & Aerated Beverages during Dinner*
- ♥ *Bridal Fountain with 2 Bottles of Champagne*
- ♥ *9-course Chinese Set Menu specially created for this Auspicious Event*
- ♥ *Food Tasting for 10 persons upon confirmation*
- ♥ *Corkage Waiver 1 bottle of Hard Liquor per table (guaranteed basis)*
- ♥ *Specially Priced Wines, Liquor & Beer*
- ♥ *Preferential Room Rates for Family & Friends*
- ♥ *1 table on standby for 30 tables & 2 tables on standby for 50 tables & above (guaranteed basis)*
- ♥ *Complimentary Parking at Porté Cochere for Bridal Car*
- ♥ *Wedding Photography option within the Hotel Premises*
- ♥ *Specially Designed – Wedding Invitation Card*

*All Prices quoted in Ringgit Malaysia & inclusive of prevailing tax*

**Banquet Chinese Bliss Menu 2019/2020**  
**RM2,588.00 per table of 10 persons**



***(Kindly select one dish from each category)***

佳偶天成五福门	Lovely Wedding Deluxe Hot & Cold Combination
幸福聚宝四冷热荤	Four Happiness Deluxe Combination Platter
野生红珍菇淮山鲍鱼仔汤	Double Boiled Abalone Soup with Wild Red Mushroom & Chinese Yam
蟲草鲍丝海味羹	Braised Cordyceps flower Broth with Dried Seafood & Abalone Sliced
牛肝菌冬瑶炖汤	Double Boiled Dried Scallop Soup with Winter Melon & Boletus Mushroom
当归药膳烧鸭	Roasted Duck Marinated with Chinese Herbs "Dong Gui"
黑松露吊烧鸭	Roasted Duck with Black Truffle Sauce
荔枝木熏烧鸡	Smoked Chicken with Lychee Wood & Pur Er
雪里红姜蒜蒸龙虎斑	Steamed Pearl Grouper Fish with Pickled Cabbage and Minced Ginger in Soy Sauce
榄豉鲜竹蒸澳洲红斑	Steamed Red Grouper with Black Olive & Fresh Beancurd Stick in Soy Sauce
豆酥红油蒸长寿鱼	Steamed Orange Roughy Fish with Taiwan Bean Crumb in Soy Sauce
酸菜鲜竹浸活老虎虾	Poached Live Tiger Prawn with Salted Vegetable Soup & Fresh Beancurd Stick
西式麦香奶油海明虾	Wok Fried Sea Prawn with Butter Milk and Oat
胡麻菊花凤尾虾	Deep Fried Almond Flower Prawn with Goma Shiro Dressing
花菇柱脯烩西兰花	Braised Dried Scallop with Shitake Mushroom & Broccoli
佛碎极品酱什锦爆鲜尤	Stir Fried Squid and Assorted vegetable with homemade Chili Paste in Yam Ring
鲍鱼花菇海参烩时蔬	Braised Abalone, Sea Cucumber, Shitake Mushroom with Seasonal Green
扬州海参粒炒饭	Fried Rice with Chicken Cha Siew, Shrimp and Sea Cucumber
极品酱鸭粒炒饭	Fried Rice with Dice Roasted Duck, Crispy Fish Sliced & Homemade Chili Paste
烟鸭莲子荷叶饭	Steamed Glutinous Rice with Smoked Duck and Lotus Seed
蜜枣莲子海底椰	Double Boiled Sweet Date Soup with Lotus Seed and Sea Coconut
龙眼雪莲海底椰冻	Chilled Sweetened Longan, Snow Lotus and Sea Coconut
红豆沙雷沙汤丸	Sweetened Red Bean Soup with Glutinous Rice Ball
美点双辉拼	Special Dessert Combination
唐茶	Chinese Tea

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