

Banquet Chinese Harmony Package 2019/2020
RM2,988.00 per table of 10 persons
Minimum 30 tables / 300 persons



- ♥ *Complimentary One Night stay in a Bridal Suite complete with American Breakfast in Bed, A Premium Fruit Basket, A Bottle of Champagne, Premium Pralines & Flower Bouquet*
- ♥ *Complimentary Two Nights Stay in a Deluxe Room on the Wedding Day*
- ♥ *Red Carpet & 8 units of Lighted Pedestal of Premium Fresh Flower Arrangements*
- ♥ *5-tier Wedding Ceremonial Cake*
- ♥ *Ice Carving*
- ♥ *Complimentary Artistic Designed Wedding Backdrop*
- ♥ *Guest Registration Book*
- ♥ *Premium Floral Arrangements for Main Table & Deluxe Flower Posie for Regular Tables*
- ♥ *Premium Fresh Flower Arch or Modern Twig Arrangement at Ballroom Entrance*
- ♥ *Wedding Favors for each Invited Guests*
- ♥ *Complimentary 2 hours usage of LCD Projector & Screen during dinner*
- ♥ *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*
- ♥ *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 Harmony Menu 2019/2020
RM2,988.00 per table of 10 persons



(Kindly select one dish from each category)

龙凤佳偶五福盘 万豪玉龙锦绣拼	Lovely Wedding Premium Five Hot & Cold Combination Lobster Deluxe Trio Combination Platter
有机黑蒜花胶瑶柱炖鸡汤 野生淮山螺头花胶炖汤	Double Boiled Chicken Soup with Organic Black Garlic, Fish Maw & Dried Scallop Double Boiled Sea Whelk Soup with Fresh Chinese Yam & Fish Maw
杏片百花鸡拼沙拉鸡卷 葱烧三宝扒大鸭	Roasted Chicken Stuffed with Shrimp Paste and Crispy Chicken Roll with Sesame Dressing Stew duck with Sea Cucumber, Sea Asparagus and Shitake Mushroom
靚头抽蒸游水笋壳鱼 榄豉鲜竹蒸深海银鳕鱼	Steamed Marble Goby Fish with Supreme Soy Sauce Steamed Cod Fish with Black Olive & Fresh Beancurd Stick in Soy Sauce
干烧珍宝大老虎虾 黑松露翠绿带子虾球	Pan-Fried Jumbo Tiger Prawn with BBQ Sauce Stir-Fried scallop, Prawn & Seasonal Vegetable with Black Truffle
原粒五头鲍花菇西兰花 鲍脯花菇海参烩时蔬	Braised Five Head Abalone & Shitake Mushroom with Broccoli Braised Abalone Sliced, Sea Cucumber, Shitake Mushroom with Seasonal
富豪蛋白蟹肉炒饭 樱花虾瑶柱荷叶饭	Fried Rice with Dried Scallop, Crab Meat & Fish Roe Steamed Glutinous Rice with Sakura Shrimp & Dried Scallop
蜜枣莲子炖桃胶 红豆沙莲子百合汤丸	Double Boiled Sweet Date Soup with Lotus Seed and Peach Gum Sweetened Red Bean Soup with Ginkgo Nut, Lily bulb and Glutinous Rice Ball
美点映双辉 唐茶	Special Dessert Combination Chinese Tea

All Prices quoted in Ringgit Malaysia & inclusive of prevailing tax