

*Garden Banquet Chinese Bliss Package 2018*  
*RM2,688.00nett per table of 10 persons*  
*Minimum 15 tables / 150 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*
  - ♥ *Complimentary Parking at Porté Cochere for Bridal Car*
  - ♥ *Wedding Photography option within the Hotel Premises*
  - ♥ *Specially Designed – Wedding Invitation Card*

**Garden Banquet Chinese Bliss Menu 2018**

*All Prices quoted in Ringgit Malaysia & subject to prevailing tax*

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

特色五福冷热荤	Special Five Happiness Hot & Cold Dish Combination
富贵海鲜冷热荤	Deluxe Seafood Four Hot & Cold Combination Platter
红烧金瓜烩海鲜羹	Braised Minced Seafood Soup with Pumpkin Paste
花胶鲍鱼仔炖鸡汤	Double-boiled Chicken Consommé with Baby Abalone & Fish Maw
鲜人参鸡炖海螺汤	Double-boiled Chicken Soup with Fresh Ginseng & Top Shell
霸皇蜜汁炸金鸡	Roasted Chicken with Crispy Diced Chicken in Honey Sauce
鲍汁丽茸脆皮鸡	Roasted Crispy Chicken Stuffed with Yam Paste in Abalone
古法药膳扣金鸡	Baked Whole Chicken with Chinese Herbs
港式清蒸大斗鲷鱼	Steamed Chinese Pomfret 'Hong Kong' Style
鲜竹云耳蒸龙趸斑	Steamed Deep Sea Dragon Garoupa with Bean Curd & Black Fungus
清蒸游水龙虎石斑	Steamed Dragon Tiger Grouper in Soya Sauce
芭堤雅炸大生虾	Wok-fried Fresh Water Prawns with Spicy Pattaya Sauce
奶油鸳鸯明虾球	Baked Shelled White Sea Prawns in Two Preparations
椒盐生煎鲜草虾	Baked Tiger Prawns with Salt & Pepper
翡翠一品海味拼	Braised Assorted Dried Seafood with Seasonal Vegetables
翡翠海参烩鱼肚	Braised Sea Cucumber with Fish Stomach & Garden Greens
碧碌瑶柱甫花菇	Braised Whole Dried Scallop with Flower Mushrooms & Garden Greens
金镶银海鲜炒饭	Stir-fried Rice with Seafood & Egg Yolk
烟鸭八宝糯米饭	Steamed Glutinous Rice with Smoked Duck & Chew Nuts
招牌泰皇香炒饭	Special Fried Rice Crispy Chicken Served with Mango Salad
芝麻汤丸红豆沙	Sweetened Red Bean Paste with Sesame Dumplings
鲜杂果牛油果露	Chilled Avocado Cream with Mixed Fruits
甜蜜 杂果菊花冻	Chilled Sweetened Chrysanthemum Jelly with Mixed Fruits
美点双辉拼	Special Dessert Combination
唐茶	Chinese Tea

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