

Garden Banquet Chinese Romance Package 2018
RM2,288.00nett per table of 10 persons
Minimum 15 tables / 150 persons



- ♥ *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 One Night 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*
- ♥ *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 with Tidbits during Pre-dinner Cocktail*
- ♥ *4 hours Free Flow of Aerated Beverages during Dinner*
- ♥ *Bridal Fountain with 2 Bottles of Sparkling Wine*
- ♥ *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*

All Prices quoted in Ringgit Malaysia & subject to prevailing tax

Garden Banquet Chinese Romance Menu 2018
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(Kindly select one dish from each category)

四喜临门冷热萃	Four Happiness Combination Hors d'Oeuvres
鸿运五福喜临门	Deluxe Five Happiness Combination Platter
鲍鱼菜胆炖鸡汤	Double Boiled Chicken Soup with Baby Abalone & Chinese Cabbage
干贝海味鲍鱼羹	Braised Assorted Dried Seafood with Dried Scallop
蛋白竹笙蟹肉羹	Braised Crab Meat Soup with Seafood, Bamboo Pith & Egg White
宫廷鸳鸯炸金鸡	Roasted Chicken "Ying Yang" Style
泰皇香酥炸金鸡	Roasted Boneless Chicken stuffed with Fish Paste & Egg Yolk
三味酱芝麻炸鸡	Roasted Sesame Chicken in Special Sauce
芭提芽炸大石斑	Deep-fried Grouper with Pattaya Sauce
椒蒜茸蒸金仓鱼	Steamed Golden Pomfret with Garlic Ginger Sauce
菜香蒸游水红曹	Steamed Red Snapper with Pickled Vegetable Sauce
金银澳洲局明虾球	Australia White Sea Prawns Prepared in Two Styles
奶油香叶烘生草虾	Baked Live Tiger Prawns with Butter Cream Sauce
金香咸蛋局大明虾	Deep Fried White Sea Prawn with Salted Egg Yolk Sauce
碧绿三鲜菇扣海参	Braised Sea Cucumber with Assorted Fresh Mushroom & Garden Greens
佛钵脆夏果炒爽菜	Stir-fried Mixed Vegetables with Dried Shrimp & Macadamia Nuts
家乡蒜子竹支海参	Braised Sea Cucumber with Bean Curd Stick Home-Made-Style
三鱼皇鸡粒炒饭	Fried Rice with Diced Chicken & Three Varieties of Crispy Fish
金双银海鲜炒饭	Fried Rice with Seafood & Golden Egg Yolk
古法栗子糯米饭	Steamed Glutinous Rice with Chew Nut in Ancient Way
红连敦六味甜汤	Double-boiled Sweetened Six Treasures with Red Dates
甜蜜扬枝芒果露	Chilled Mango Cream with Mixed Fruits
幸福果杏仁豆腐	Chilled Sweetened Almond Bean Curd with Mixed Fruits
美点双辉拼	Special Dessert Combination
唐茶	Chinese Tea

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