

*Indian Wedding Harmony Package 2019 / 2020*  
*RM245.00nett per person*  
*Minimum 300 persons*



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- ♥ *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 One Night 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 with Tidbits during Pre-dinner Cocktail*
  - ♥ *4 hours Free Flow of Fruit Punch & Aerated Beverages during Dinner*
  - ♥ *Bridal Fountain with 2 Bottles of Sparkling Wine*
  - ♥ *Food Tasting for 10 persons upon confirmation*
  - ♥ *Corkage Waiver of 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*

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

**Harmony Buffet Menu**  
**Indian Wedding Package 2019**  
**RM245.00nett per person**  
**SET A**

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APPETIZERS

Chicken Pakora (*Indian Style Chicken Nuggets*)  
Harabara Kebab (*Mixed Vegetables Croquettes*)

SALADS

Assorted Salad Selection  
Papad / Pickles / Yoghurt

SOUP

Mulligatawny Soup (*Lentil & Apple Soup Enriched With Coconut Cream*)

MAIN COURSE

Laal Maans (*Lamb Cooked With Kashmir Chillies & Tomatoes*)  
Jhinga Masala (*Indian Style Spiced Prawns*)  
Murgh Hariyali (*Chicken Cooked In Green Gravy*)  
Dum Aloo (*Slow Cooked Potatoes*)  
Paneer Makhani (*Cottage Cheese in Tomato & Butter*)  
Subz E Bahar (*Mixed Vegetables Curry*)  
Dal Tadka (*Lentils with Cumin, Garlic & Chillies*)  
Peas Pulao (*Pea Rice*)  
Indian Breads

DESSERT

Gulab Jamun  
Ice Cream  
Selection of Pastries

**Harmony Buffet Menu**  
**Indian Wedding Package 2019**  
**RM245.00nett per person**  
**SET B**

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APPETIZERS

Shammi Kebab (*Lamb Croquettes*)  
Vegetable Samosa (*Mixed Vegetables Croquettes*)

SALADS

Assorted Salad Selection  
Papad / Pickles / Yoghurt

SOUP

Palak Shorba (*Garlic Spinach Soup*)

MAIN COURSE

Gosht Ka Salan (*Lamb in Cashew & Onion Gravy*)  
Jhinga Balaika (*Baked Prawns in Buttered Tomatoes*)  
Murgh Dopyaaza (*Chicken Cooked With Onions & Spices*)  
Aloo Baingan (*Potato & Eggplant Curry*)  
Paneer Hariyali (*Cottage Cheese in Green Gravy*)  
Subz Jalfrezi (*Mixed Vegetables in Tangy Pepper Gravy*)  
Dal Makhani (*Black Lentils Enhanced With Butter*)  
Briyani Rice  
Indian Breads

DESSERT

Carrot Halwa  
Selection of Pastries