

Exquisite – Chinese Wedding Package

Is offered at MYR2,088.00nett per table of ten (10) persons

Gastronomical Delight

- @Tantalizing Selection of Menus
- @Free Flow of Soft Drinks and Cordial throughout the dinner
- @Complimentary Titbits during the Pre-dinner Reception
- @5-tier Champagne Fountain with Two (02) complimentary bottles of Sparkling Juice

Sweet Dreams

- @One (01) night room stay in our elegant Pullman Suite for the newlyweds inclusive of complimentary breakfasts, a Deluxe Fruit Basket, a bottle of Champagne & Romantic Floral Arrangement
(Special rates to stay in our Presidential Suite for the newlyweds with additional RM 3,500.00nett per night)
- @One (01) complimentary unit of one (01) night room stay in Deluxe Room
- @One (01) Complimentary unit of Day-Use Room
- @Preferred Room rates at RM300.00nett inclusive breakfast (s) to be offered for family members or invited guest

Décor to Elaborate

- @Complimentary state-of-the-art Fairy-light Backdrop with Newlyweds' Signature to grace the occasion
- @Red carpet aisle for the wedding march
- @Beautifully decorated Ceremonial Wedding Cake for cutting
- @Selections of Table Cloths & Chair Covers to decorate the Venue
- @Distinctive Centerpiece arrangement for the Bridal Table
- @Individual flower arrangement for all guest tables
- @Two (02) units of Entrance Pedestals
- @Four (04) units of Walkway Stands for minimum of 30 tables **OR** Six (06) units of Walkway Stands for minimum of 50 tables
- @Long-low flower arrangement for Reception Table & Rostrum

Additional Benefits

- @One (01) Complimentary Valet Parking at Hotel Main Porch
- @A complimentary Wedding Guest Book
- @Complimentary Wedding Gifts for all confirmed guests
- @One (01) complimentary food tasting session of the selected menu for a table of ten (10) persons upon confirmation of the event
- @Two (02) LCD Projectors with Screen & Two (02) Cordless Microphones included in the package
- @Bottle Corkage Waiver for one (01) bottle of wine or liquor with each table confirmed

* Eligibility of the above package is for a minimum of 30 tables for Pullman Ballroom 01;

OR a minimum of 50 tables for Pullman Grand Ballroom

* The above rates shown are in Ringgit Malaysia and are nett

CHINESE WEDDING PACKAGE MENU

This menu is applicable for **Exquisite** Wedding Package:

Choose one (01) items for each course:

Chef's Selection of Four Hot and Cold Combinations 四季兴隆

Braised Shredded Abalone Broth with Sea Treasure 鲍鱼丝海味羹

Braised Shredded Abalone Broth with Golden Mushroom 鲍鱼丝金菇羹

Braised Shredded Abalone Broth with Crab Meat 鲍鱼丝蚧肉羹

Roasted Chicken with Chef Homemade Spicy Honey Sauce 蜜汁花椒烧鸡

Roasted Chicken with Chef Homemade Black Pepper Sauce 黑椒汁烧鸡

Braised Chicken with Bean Curd Skin and Soy Sauce 鲜竹滷滑鸡

Steamed Barramundi Fish with White Fungus Superior Soy Sauce 鲜本耳头抽蒸石甲鱼

Steamed Golden Snapper Fish with Superior Soy Sauce 港式头抽蒸金曹鱼

Steamed Silver Pomfret Fish with Fried Garlic and Ginger 酥姜蒜蒸银鲷鱼

Wok Fried Tiger Prawn with Pepper Corn and Salt 胡椒盐爆老虎虾

Wok Fried Prawn with Chili and Garlic Oyster Sauce 蚝皇煎老虎虾

Wok-fried Live Tiger Prawn with Honey Sauce 蜜汁焗老虎虾

Stewed Assorted Mushroom with Vegetable in Yam Rim 佛碎罗汉上蔬

Stewed Dried Scallop with Chinese Mushroom and Bean Curd Skin 干贝冬菇豆结扒时蔬

Stewed Dried Scallop with Chinese Mushroom and Bailing Mushroom 干贝冬菇百灵菇扒时菜

Steamed Glutinous Rice with Chicken and Mushroom 荷叶糯米饭

Fried Rice with BBQ Chicken and shrimp Silver Anchovies 银鱼虾仁叉鸡炒饭

Fried Rice with BBQ Chicken and Dried Shrimp 叉烧鸡虾米炒饭

Chilled Lemongrass Jelly with Longan and Lemon 龙眼香茅这里冻

Chilled Sea Coconut with Lotus Seed and Snow Fungus 莲子海底椰雪耳

Chilled Longan with Almond Bean Curd and Soya Bean 龙眼滑豆腐豆浆冻

Lotus Pancake and Red Coconut Ball 莲蓉锅饼豆沙球

Lotus Pancake and Red Coconut Ball 金翡翠酥拼豆沙球

Lotus Dumpling and Red Bean Roll 莲蓉酥拼豆沙卷

CHINESE WEDDING PACKAGE MENU - UPGRADE

This menu is chargeable at additional MYR200.00nett on top of your selected wedding package:

Choose one (01) items for each course:

Four Happiness Hot and Cold Combinations 四季幸福
Abalone Four Happiness Hot and Cold Combinations 鲍鱼四季幸福

Double –Boiled Abalone Cordyceps Flower Broth with Chicken 鲍鱼虫花炖鸡汤
Double –Boiled SeaTreasure Broth with Madagascar Coconut 椰果海味炖鸡汤
Double –Boiled SeaTreasure Broth with Matsutake 松茸海味炖鸡汤

Roasted Chicken with Japan Recipe Sesame Sauce and Prawn Crackers 日式芝麻汁烧鸡虾饼
Baked Village Chicken with Rock Salt and Chinese Herbs 参须盐焗菜园鸡
Braised Village Chicken with Chinese Herbs 富贵药材菜园鸡

Steamed Pearl Tiger Garoupa Fish with Superior Soy Sauce 港式头抽蒸珍珠龙虎斑
Steamed Pearl Tiger Garoupa Fish with Shredded Ginger Superior Soy Sauce 姜丝蒸珍珠龙虎斑
Steamed Pearl Tiger Garoupa Fish with Crispy Ginger Superior Soy Sauce 酥姜蒸珍珠龙虎斑

Boiled Live Tiger Prawn with Chinese Herbs 当归杞子灼老虎虾
Wok Fried Tiger Prawn with Butter and Cheese Sauce 奶油芝士焗草虾
Wok Fried Tiger Prawn with Salted Egg Yolk 黄金焗草虾

Braised Top Shell with Chinese Mushroom and Abalone Sauce 鲍汁冬菇玉鲍蔬
Braised Dried Scallop Bake Fish Maw with Mushroom and Vegetable 干贝冬菇鱼腩蔬
Braised Dried Scallop Bake Fish Maw with Top Shell and Vegetable 干贝玉鲍鱼腩蔬

Fried Rice with Shrimp and Bonito Flakes 鳀鱼虾仁炒饭
Fried Glutinous Rice with BBQ Chicken and Mushroom 冬菇叉烧炒糯米饭
Fried Glutinous Rice with Dried Oyster and Mushroom 冬菇蚝土糯米饭

Chilled Aloe Vera with Fungus and Lotus “Kwai Far” Syrup 桂花芦荟莲子雪耳
Chilled Chrysanthemum Tea Lotus Seed with Sea Coconut and Fungus 菊花莲子雪耳海底椰
Braised Red Bean with Lotus Seed 莲子红豆沙

Deep Fried Sweet Potato Ball and Peanut Mochi 奶皇紫薯枣拼花生麻籽
Deep Fried Sesame Peanut Ball and Yam Crystal Roll 花生芝麻枣拼泥芋水晶菓子
Deep Fried Sesame Lotus Ball and Red Bean Mochi and 莲蓉芝麻枣拼豆沙麻籽