

Platinum Wedding Package

RM 1,550.00nett per table of 10 persons

- Sumptuous 8 course Chinese Set Dinner with exclusive choice of menus
- Free flow of orange cordial and Chinese tea throughout the dinner
- One (01) hour pre-wedding dinner reception with 2 pass-around of canapés (100 pieces), tid-bits and free flow of orange cordial
- Decorated ballroom with red carpet and elegant chair covers
- Fresh floral wedding decorations in the ballroom – floral wedding arch at the entrance,
- Fresh flower arrangement on all guest tables
- Special floral centerpiece for the bridal table
- Six (06) flower stands along the red carpet
- Complimentary standard backdrop with names of wedding couple
- Reception table with floral arrangement and full table cloth
- Ceremonial wedding cake for cake cutting ceremony
- Champagne fountain inclusive of two (02) bottles of sparkling juice for wedding toast
- Complimentary use of the basic PA system with two (02) microphones
- Complimentary use of one (01) unit of LCD projector and screen
- Free corkage for one (01) bottle of wine or hard liquor per table
- Food presentation tailored to the occasion
- Complimentary two (02) nights stay at our Bridal Suite inclusive of breakfast for two (02) persons and floral arrangement
- Choice of individual wrapped cake, chocolate or macaroon for all guests
- Complimentary usage of the one (01) Day Use room
- Special room rates will be extended to wedding guests staying at our hotel for a minimum of ten (10) rooms
- Use of our hotel's premises and beach area for photography can be arranged upon request
- Complimentary food tasting for a maximum of 10 persons upon receipt of deposit and confirmation of the event
- Exclusive VIP parking for the bridal car
- 1st Anniversary Suite Room (pay for Deluxe Oceanfront Room rate & complimentary upgrade to Deluxe Oceanfront Suite)
- Complimentary wedding invitation cards based on 50% of the confirmation number of guests
- Complimentary one (01) bottle of wine for every table

Minimum of 20 tables of 10 persons per table
Price above inclusive of 6% GST

Four Points by Sheraton Penang

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Menu

1st Course

Deluxe Five Happiness Platter (五福临门)

Please choose five (5) items (请选5道菜)

- Prawn Cocktail (沙律虾)
- Cold Japanese Baby Octopus with Jelly Fish Salad (海蛸八爪鱼)
- Kerabu Cutter Fish with Young Mango Salad (芒果拌苏东)
- Wok- Fried Kong Poh Chicken (公保鸡丁)
- Stir- Fried Boneless Chicken with Celery and Cashew Nut (腰果鸡丁)
- Wok- Fried Century Egg Roll with Chef's Special Sauce (特酱炒合宝还珠)
 - Deep- Fried Chinese Pear (炸金梨)
 - Deep- Fried Soft Shell Crab (炸软壳蟹)
 - Deep- Fried Breaded Prawn (炸面包虾)
 - Steamed Garlic Scallop (蒸香蒜带子)
 - Steamed "Sushi" Dumpling (蒸日式卖)
 - Steamed Prawn Dumpling (蒸虾饺)

2nd Course

Soup (汤/羹)

Please choose one (1) item (请选1道菜)

- Crab Meat Broth with Dried Scallop, Fish Lip and Bamboo Pith (四宝羹)
 - Double Boiled Chicken Soup with Ginseng and Herbs (洋参须炖鸡汤)
- Hot & Sour Soup with Crab Meat, Fish Lip and 'Con Poy' (川式干贝海鲜酸辣)
- Double Boiled Chicken Soup with Con Poy and Bamboo Pith (竹笙干贝炖鸡汤)
- Double Boiled Kampung Chicken Soup with Traditional Style (古法炖菜园汤)

3rd Course

Chicken/ Duck (鸡/ 鸭类)

Please choose one (1) item (请选1道菜)

- Steamed Emperor Chicken (药材帝王鸡)
 - Traditional Roasted Duck (古法烧鸭)
- Deep- Fried Boneless Chicken with Sze Chuan Sauce (川式酥鸡)
 - Oven- Baked Boneless Chicken BBQ Style (中式焗软鸡)
- Braised Whole Chicken with Garlic and Sweet Bean (香蒜甜豆鸡)

4th Course
Prawn (虾子)

Please choose one (1) item (请选1道菜)

- Deep- Fried Tiger Prawn with Butter and Egg (蛋丝牛油老虎虾)
- Deep- Fried Tiger Prawn with Butter and Golden Oat (麦片老虎虾)
 - Wok- Fried Tiger Prawn with Salted Egg York (黄金老虎虾)
 - Wok- Fried Tiger Prawn with Nyonya Sauce (娘惹老虎虾)
- Wok- Fried Tiger Prawn with Homemade Spicy Sauce (特辣酱炒老虎虾)

5th Course
Vegetables (蔬菜)

Please choose one (1) item (请选1道菜)

- Braised Black Mushroom and Sea Cucumber with Garden Greens (冬菇海参西兰花)
- Braised Shitaki Mushroom, Bailing Mushroom and Vegetarian Puff with Garden Greens (百灵鲜菇斋蛋西兰花)
- Braised Fresh Enoki Mushroom, Shitaki Mushroom and Gluten with Broccoli (双菇豆根西兰花)
 - Braised Black Mushroom and Pacific Clam with Broccoli (冬菇珍珠鲍西兰花)
- Braised Sea Asparagus and Black Mushroom with Garden Greens (冬菇海露笋西兰花)

6th Course
Fish (鱼类)

Please choose (1) item (请选1道菜)

- Steamed or Deep- Fried Garoupa Fish Hong Kong Style (港式石斑鱼) 蒸或炸
- Steamed or Deep- Fried Garoupa Fish with Hot Bean Sauce (豆板石斑鱼) 蒸或炸
- Steamed or Deep- Fried Garoupa Fish with Tom Yam Sauce (东炎石斑鱼) 蒸或炸
 - Steamed Garoupa Fish Teow Chew Style (潮州蒸石斑鱼)
- Steamed Garoupa Fish with Superior Soya Sauce and Herbs (药材清蒸石斑鱼)

7th Course
Rice/ Noodle (饭/面)

Please choose (1) item (请选1道菜)

- Steamed Lotus Leaf Rice Hong Kong Style (港式荷叶饭)
- Fried Rice with BBQ Chicken and Dried Shrimps (虾米烤鸡粒炒饭)
 - X.O Fried Rice (X.O 炒饭)
 - Braised Ee Fu Noodle with Seafood (海鲜焖伊面)
- Crispy Noodle with Mushroom, Seafood and Egg Gravy (蛋花香菇海鲜脆生面)

8th Course
Dessert (甜品)

Please choose (1) item (请选1道菜)

- Chilled Mango with Pomelo (杨枝金露)
- Warm/ Chilled Honey Sea Coconut and Longan Syrup with White Fungus (蜜汁
龙眼雪耳海底椰) (热/冷)
- Honeydew Sago with Ice- Cream (雪糕蜜瓜西米露)
- Red Bean Mousse with Sago and Chinese Pan Cake (红豆沙西米露与锅饼)
- Red Bean Mousse with Glutinous Rice Ball (红豆沙汤圆)

Chinese Tea/ Orange Cordial (中国茶/橙汁)