

# Silver Wedding Package

RM 950.00 nett 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 (1) hour pre-wedding dinner reception with 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
- Special floral centerpiece for the bridal table
- Complimentary standard backdrop with names of wedding couple
- Ceremonial wedding cake for cake cutting ceremony
- Champagne fountain inclusive of two (2) 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 one (1) night stay at our Bridal Suite inclusive of breakfast for two (02) persons and floral arrangement
- Individual wrapped cake 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
- Food tasting at 50% off the selected menu for a maximum of 10 persons upon receipt of deposit and confirmation of the event
- 1<sup>st</sup> Anniversary Suite Room (pay for Deluxe Oceanfront Room rate & complimentary upgrade to Deluxe Oceanfront Suite)
- Exclusive VIP parking for the bridal car
- Use of our hotel's premises and beach area for photography can be arranged

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

\*\*\*Applicable on Monday - Thursday only (excluding eve of Public Holidays & Public Holidays)\*\*\*

## Menu

### 1<sup>st</sup> Course

#### Deluxe Four Seasons Platter 四季拼盘 (四喜临门)

*Please choose four (4) items (请选4道菜)*

- Fruit Cocktail and Crab Meat Stick with Mayonnaise Dressing (沙律蟹柳)
  - Cold Jelly Fish Thai Style (泰式海蜇)
- Wok- Fried Prawn Roll with Homemade Sauce (特式炒虾卷)
  - Wok- Fried Egg with Crab Meat (蟹肉芙蓉蛋)
- Wok- Fried Crab Nugget with Pepper and Garlic (黑胡椒炒蟹块)
  - Deep- Fried Crispy Spring Roll (炸春卷)
  - Deep- Fried Four Color Roll (炸四色卷)
  - Steamed Chicken Siew Mai (蒸鸡肉烧卖)

### 2<sup>nd</sup> Course

#### Soup (汤/羹)

*Please choose one (1) item (请选1道菜)*

- Braised Superior Soup with Crab Meat and Bamboo Pith (竹笙蟹肉羹)
  - Braised Sweet Corn Soup with Minced Chicken (鸡茸粟米羹)

### 3<sup>rd</sup> Course

#### Chicken (鸡类)

*Please choose one (1) item (请选1道菜)*

- Steamed Chicken with Chinese Herb (银杉药材鸡)
- Deep- Fried Boneless Chicken with Lemon Sauce (柠檬酥鸡)

### 4<sup>th</sup> Course

#### Prawn (虾子)

*Please choose one (1) item (请选1道菜)*

- Wok- Fried Tiger Prawn with Brown Sauce (中式烤酱炒老虎虾)
- Deep- Fried Tiger Prawn with Butter and Curry Leaf (咖喱叶牛油老虎虾)

**5<sup>th</sup> Course**

**Vegetables (蔬菜)**

*Please choose one (1) item (请选1道菜)*

- Stewed Mixed Mushroom with Garden Greens (三菇西兰花)
- Braised Mix Vegetables 'Loh Hon' Style (罗汉斋)

**6<sup>th</sup> Course**

**Fish (鱼类)**

*Please choose (1) item (请选1道菜)*

- Steamed Sea Bass Fish with Superior Soya Sauce (清蒸石甲)
- Steamed or Deep- Fried Sea Bass Fish Thai Style (蒸或炸泰式石甲)

**7<sup>th</sup> Course**

**Rice/ Noodle (饭/麵)**

*Please choose (1) item (请选1道菜)*

- Steamed Lotus Leaf Rice with Dried Shrimps (虾米荷叶饭)
- Fried Rice with Chicken Ham and Dried Shrimps (虾米火腿炒饭)

**8<sup>th</sup> Course**

**Dessert (甜品)**

*Please choose (1) item (请选1道菜)*

- Honeydew Sago with Ice- Cream (雪糕蜜瓜西米露)
- Red Bean Mousse and Chinese Pancake (红豆沙与锅饼)

Chinese Tea/ Orange Cordial (中国茶/橙汁)