



A Toast to Love

Moonstone Package
From RM1,800

Sapphire Package
From RM2,000

Diamond Package
From RM2,200

ALL PACKAGES INCLUDE | western style 4-course set menu • complimentary food tasting for 10 persons • free flow of house mocktail or chilled juice • complimentary pre-dinner reception bites (Moonstone – tidbits / Sapphire – 1 type of canapé / Diamond – 2 types of canapés) • complimentary corkage (Moonstone – 1 bottle of wine or liquor per table / Sapphire – 1 bottle of wine and 1 bottle of liquor per table / Diamond – unlimited bottles) • 5-tier champagne fountain with 2 bottles of sparkling juice • 5-tier mock cake with floral arrangements • exclusive fresh floral centrepiece for bridal table • fresh floral arrangements for all guest tables and registration table • fresh floral pedestals along red carpet (Moonstone – 4 pedestals / Sapphire – 6 pedestals / Diamond – 6 premium pedestals) • backdrop with personalised name design • usage of in-house AV system with LCD projectors and 2 wireless microphones • complimentary wedding favours for all guests • complimentary guest book • complimentary 3 VIP reserved parking spot for bridal car and family

Add-on Beverage Arrangements | draught Carlsberg (30-litre barrel) at RM1,200 per barrel • special corkage charge for beer at RM500 per barrel or RM10 per can / bottle • special corkage charge for additional wine at RM50 per bottle • special corkage charge for additional liquor at RM80 per bottle

Terms & Conditions | offer valid from 1 January to 31 December 2018 • packages are applicable for a minimum of 20 tables at 10 persons per table • prices shown are subject to 6% GST • other terms apply

Reach our Wedding Specialists at (603) 2386 9188 or connexion.cec@uoahospitality.com.my

The Menu

At Connexion, the food is not just an afterthought, it is the star of the show. All about delightful flavours and exquisite quality, each menu is specially curated for exceptional dining experiences

Moonstone

Starter

Peppered Salmon with Rémoulade and Patis Sauce

Soup

Tomato Consommé with Crab Ravioli

Entrée

Corn-fed Chicken with Wild Mushrooms and Leeks

Dessert

Pear and Dried Cherry Clafouti

Sapphire

Starter

Coronation Chicken Salad

Soup

Pumpkin Velouté with Wild Mushrooms

Entrée

Pan Seared Salmon, Scallop and Potato Dauphinoise with Sesame Mustard Dressing

Dessert

Mini Pavlova with Lime Curd and Fresh Fruits

Diamond

Soup

Broccoli and Stilton Cheese

First Entrée

Roasted Rack of English Lamb with Chargrilled Provencal Vegetables, Olive Tapenade and Basil Pesto

Entremets

Lime Sorbet

Second Entrée

Cod Fillet with Poached Hen's Egg, Crushed Jersey Royals and Chive Butter Sauce

Dessert

Dark Chocolate Delice with Coffee Ice Cream

