

### AMBER PACKAGE

From RM1,800

# GOLD PACKAGE

From RM1,950

# CITRINE

From RM2,150

# 2024 SPECIAL PERK

Two (2) complimentary hotel rooms with breakfast (2D/1N) Citrine only

#### ALL PACKAGES INCLUDE



Your own customised set menu with 9 dishes / Free flow aerated soft drinks and cordial / 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

Amber – 4 pedestals Gold – 6 pedestals Citrine – 6 premium pedestals Backdrop with personalised name design / Usage of in-house AV system with LCD projectors and 2 wireless microphones

# COMPLIMENTARY



Pre-dinner reception tidbits



Food tasting for 10 persons



Wedding favours for all guests



3 VIP reserved parking spots for bridal car and family



1-night hotel stay with breakfast for the newlyweds



Guest book



2 bottles of house wine



Amber

1 bottle
of wine or liquor
per table

#### Gold

1 bottle of wine and 1 bottle of liquor per table

#### Citrine

Unlimited bottles of wine and liquor

Terms & Conditions I offer valid from 1 January 2024 to 31 December 2024 • prices shown are subject to prevailing Government Taxes • packages are applicable for a minimum of 20 tables at 10 persons per table • other terms apply

**(603) 2386 9188** 

☑ enquire@connexioncec.com

# The Menu

Design a menu that reflects your personal style and preferences. Choose from our specially curated dishes across different categories to create a celebration that is truly one-of-a-kind

Papadom, Mixed Vegetables Bhaji and Samosas will be served during pre-dinner reception.

SELECTION OF RICE	RM	Seafood	
(please select one)		Prawn Masala (Shell-less)	400 🔘
Kashmiri Pulao (Basmati Rice)	170 🔘	2. Prawn Kadai (Shell-less)	400 🔘
2. Lemon and Cashew Nut Pilaf (Basmati Rice)	170 🔘	3. Eeral Mullangi Kulambu	400 🔾
3. Tomato Pulao (Basmati Rice)	160 🔘	4. Kanavai Masala	300 🔾
4. Jeera Pulao (Basmati Rice)	150 🔘	Paneer	300 🔾
SELECTION OF SOUP	RM	1. Paneer Butter Masala	260 🔘
(please select one)	050	2. Mor Kulambu	240 🔘
1. Mutton Soup	250	3. Kurma Paneer	230 🔘
2. Mulligatawny Soup	200	4. Palak Paneer	210 🔾
3. Kolli Rasam	190	or	
4. Indian-style Pumpkin Soup	170	Dhal	
T		1. Moong Dhal Tadka	150 🔘
SELECTION OF DOME DISHES (please select six)	RM	2. Urad Dhal Curry	150 🔾
Chicken		3. Sambar (Vegetable Dhal)	140 🔘
1. Tandoori Chicken with Yoghurt	200 🔘	4. Pudalangai Kootu (Snake Gourd With Dhal)	140 🔘
2. Kolli Varuval	200 🔘	5. Mysoor Dhal Curry	140 🔘
3. Kolli 65	180 🔘	Vegetables	
4. Murgh Makhani	180 🔾	1. Ennai Kathirikai Kulambu	120 🔘
Mutton or Lamb (New Zealand)		2. French Bean Poriyal	120 🔘
1. Aatu Kari Kulambu	300 🔘	3. Aloo Methi	110 🔘
2. Gosht Vindaloo	300 🔘	4. Gobi Matar (Cabbage)	100 🔘
3. Rogan Josh	280 🔘		
4. Galouti Kebab	280 🔘		
Fish		SELECTION OF DESSERT (please select one)	RM
1. Cod Tikka with Lemon Sauce	500 🔘	1. Gajar Halwa with Vanilla Ice-cream	200 🔾
2. Goa Tandoori (Tuna Fillet)	400 🔘	2. Bread Rasmalai	200 🔾
3. Karaikudi Meen Kolembu (Salmon)	300 🔾	3. Gulab Jamun	200 🔾
4. Vanjaram Meen Poriyal (Ikan Tenggiri)	300 🔾	4. Rava Kheer	180 🔾

Plain Naan or Pratha at RM4.50+ per piece (minimum 50pcs)

# ADD-ON BEVERAGE ARRANGEMENTS

Draught Carlsberg (30-litre barrel) at RM1,700+ per barrel • Special corkage charge for beer at RM550+ per barrel or RM10.50+ per can / bottle • Special corkage charge for additional wine at RM55+ per bottle • Special corkage charge for additional liquor at RM85+ per bottle