

MOONSTONE PACKAGE

From RM2,200

SAPPHIRE PACKAGE

From RM2,400

DIAMOND PACKAGE

From RM2,600

COMPLIMENTARY

Pre-dinner reception tidbits

Moonstone 1 type of canapé

Sapphire & Diamond 2 types of canapé

Food tasting for 10 persons

Wedding favours for all guests

3 VIP parking spots

1-night hotel stay with breakfast

Guest book

Corkage

Moonstone1 bottle of wine or liquo

per table

Sapphire

1 bottle of wine and

1 bottle of linear particles

Diamond
Unlimited bottles of wine

Terms & Conditions | offer valid from 1 January 2025 to 31 December 2025 • prices shown are subject to 8% SST • prackages are applicable for a minimum of

packages are applicable for a minimum of 20 tables at 10 persons per table • other terms apply

terms apply

A Toast to Love

ALL PACKAGES INCLUDE

Western style set menu / Free flow house mocktail or chilled juice / 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



The Menu

Celebrate your special day with us, where we believe that the food should be a highlight, not an afterthought. Our menus are a testament to our dedication to exquisite flavours and uncompromising quality. Each dish is crafted to provide an unforgettable dining experience for you and your cherished guests

Moonstone

Starter

Smoked Duck Breast, Tomato Confit and Date Purée with Balsamic Reduction

Soup

White Onion Soup with Swiss Cheese Crouton

Entrée

Pan-seared Norwegian Salmon with Seasonal Vegetables and Roasted Potato (served with Citrus Sauce)

Dessert

Pineapple and Berries Crumble (served with Summer Berries Compote)

Sapphire

Starter

Seared Scallops with Peas, Goat Cheese and Candied Tomatoes

Soup

Creamy Mushroom Soup with Truffle Oil and Pine Nuts

Palate Cleanser

Lime Sorbet

Entrée

Herb-crusted Rack of Lamb with Pistachio (served with Roasted Vegetables and Rosemary Jus)

Dessert

Pistachio Panna Cotta with Vanilla Essence

Diamond

Starter

Quinoa and Roast Pumpkin Salad with Fennel and Ricotta

Soup

Seared Parsnip and Apple Soup with Hokkaido Scallop

Entrée

Oven-roasted Chicken Roulade with Roma Tomato (served with Mushroom Sauce)

Palate Cleanser

Lime Sorbet with Passion Fruit Drop

Second Entrée

Pan-seared Atlantic Cod with Poached Seasonal Vegetable and Carrot-Potato Purée (served with Lime Cilantro Sauce)

Dessert

Baked Toffee Pudding Tart with Caramel Sauce and Forest Fruit Yoghurt Ice-cream

ADD-ON BEVERAGE ARRANGEMENTS

Draught Carlsberg (30-litre barrel) at RM1,800+ 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

