

**GARNET  
PACKAGE**

From RM2,280

**CORAL  
PACKAGE**

From RM2,480

**RUBY  
PACKAGE**

From RM2,680

**COMPLIMENTARY**

 Pre-dinner reception tidbits


Garnet  
1 type of canapé

Coral & Ruby  
2 types of canapé

 Food tasting for 10  
persons

 Wedding favours for  
all guests

 3 VIP parking spots

 1-night hotel stay with  
breakfast  
(2 rooms)

 Guest book

 Corkage

**Garnet**  
1 bottle of wine or liquor  
per table

**Coral**  
1 bottle of wine and liquor  
per table

**Ruby**  
Unlimited bottles of wine  
and liquor

Terms & Conditions | offer valid from  
1 January 2026 to 31 December 2026 • prices  
shown are subject to 8% SST • packages are  
applicable for a minimum of 20 tables at 10  
persons per table • other terms apply

# Joyous Celebrations

## ALL PACKAGES INCLUDE



### FOOD

Your own customised 8-course set menu / Free flow aerated soft drinks and Chinese tea / 5 - tier champagne fountain with 2 bottles of sparkling juice / 5 - tier mock cake with floral arrangements



### DECORATIONS

Exclusive fresh floral centrepiece for bridal table / Fresh floral arrangements for all guest tables and registration table / Fresh floral pedestals along red carpet

**Garnet** – 4 pedestals    **Coral** – 6 pedestals  
**Ruby** – 6 premium pedestals

Backdrop with personalised name design / Usage of in-house AV system with LCD projectors and 2 wireless microphones

### 2026 SPECIAL PERKS

One (1)  
complimentary  
beer barrel  
*Coral & Ruby only*

One (1)  
complimentary  
hotel stay with  
breakfast  
(2D1N)  
*Ruby only*

# Create a bespoke dining experience *Your Joyous Celebration menu, thoughtfully curated*

## A Choice of Appetiser

*(Each appetizer will be served individually at room temperature)*

- |  | RM   |
|--|------|
| 1. 美乃滋龙虾肉拼阿拉斯加带子<br>Mayo Lobster Meat and Alaskan Scallop Platter                          | 60 ○ |
| 2. 风味秘汁原鲍刺身拼<br>Baby Abalone Sashimi Platter with Chef's Special Sauce                     | 50 ○ |
| 3. 无花果汁南瓜盅北海道扇贝<br>Hokkaido Scallop in Pumpkin Bowl with Fig Sauce                         | 48 ○ |
| 4. 飞鱼籽酱烟熏鲑鱼章鱼拼<br>Smoked Salmon, Kataifi Prawn, Marinated Octopus with Tobiko Sauce        | 40 ○ |
| 5. 松露胡麻酱芋虾双拼<br>Taro Prawn and Duet Platter with Truffle Goma Dressing                     | 35 ○ |
| 6. 瑶柱竹炭饺芝士荔枝球拼<br>Dried Scallop Charcoal Dumpling and Cheese Lychee Ball with Golden Sauce | 35 ○ |

## B Choice of Individual Soup

- |  | RM   |
|--|------|
| 1. 燕窝花胶响螺菜胆珍馐炖汤<br>Double-boiled Bird's Nest, Fish Maw Soup with Sea Whelk and Chinese Cabbage     | 55 ○ |
| 2. 白汤花胶瑶柱炖桃胶汤<br>Double-boiled Fish Maw Soup with Dried Scallop and Peach Gum                      | 50 ○ |
| 3. 姬松茸鲍鱼炖花胶汤<br>Double-boiled Abalone Soup, Fish Maw and Matsutake Mushroom                        | 45 ○ |
| 4. 海椰皇鲍鱼炖海参汤<br>Double-boiled Abalone Soup with Sea Cucumber and Dried Sea Coconut                 | 45 ○ |
| 5. 瑶柱羊肚菌鱼唇炖福袋<br>Double-boiled Soup with Morel Mushroom with Fish Lip, Dried Scallop and Money Bag | 40 ○ |
| 6. 冬虫草花明目鱼炖白菜卷<br>Double-boiled Soup with "Asian Moon Scallop" and Cabbage Roll                    | 40 ○ |

## C Choice of Poultry and Duck

- |   | RM    |
|---|-------|
| 1. 蜂蜜柑橘汁百里香烤鸭<br>Roasted Duck with Thyme in Honey Citrus Jus                              | 280 ○ |
| 2. 四川花椒腌香酥鸭<br>Sze Chuan-style Deep-fried Duck with Red Peppercorn and Spices             | 280 ○ |
| 3. 玻璃纸草药膾鸡<br>Paper-wrapped Steamed Herbal Chicken  | 280 ○ |
| 4. 松露酱竹炭豆腐豉皇鸡<br>Braised King Soya Chicken, Bamboo Charcoal Beancurd with Truffle Sauce   | 260 ○ |
| 5. 冶味黑椒汁素豆包熏雞卷<br>Smoked Chicken Roulade with Black Pepper Sauce and Vegetarian Money Bag | 260 ○ |
| 6. 韩式辣酱泡菜焗鸡<br>Roasted Chicken with Kimchi and Gochujang Sauce                            | 240 ○ |

## D Choice of Prawns

- |  | RM    |
|--|-------|
| 1. 芝士焗龙虾体 (半体)<br>Baked Lobster Tail with Mozzarella Cheese (Half Lobster) | 600 ○ |
| 2. 奶油蒜米焗草虾<br>Baked Tiger Prawns with Butter Garlic Sauce                  | 380 ○ |
| 3. 御好噏汁焗明虾<br>Baked White Prawns with Spicy Okonomi Sauce                  | 360 ○ |
| 4. 松子香菜酱焗明虾<br>Baked White Sea Prawns with Pine Nuts and Coriander Pesto   | 350 ○ |
| 5. 秋葵巴冬酱焗明虾<br>Baked White Sea Prawns with Batong Sauce and Okra           | 340 ○ |
| 6. 三味酱裹鲜草虾<br>Baked Sea Prawns Coated with Three-flavour Sauce and Thyme   | 330 ○ |

**E Choice of Fish****RM**

1. 清蒸鼓油皇银鲑鱼  
Steamed Cod with Superior Soy Sauce 450 ○
2. 老菜圃酱坚果烤鲑鱼  
Baked Salmon with Preserved Radish and Nut Crust in Sweet Glaze 430 ○
3. 葱姜猴头菇扒龙虎斑  
Braised Tiger Garoupa with Lion's Mane Mushroom, Spring Onion and Ginger 400 ○
4. 金虫草鱼鳔蒸石斑鱼  
Steamed Garoupa with Golden Cordyceps Flower and Fish Bladder 400 ○
5. 椰奶姜黄酱炸金目鲈  
Deep-fried Barramundi with Coconut Milk Turmeric Sauce 300 ○
6. 豆酱豆渣清蒸银鲳鱼  
Steamed Silver Pompano with Soy Bean Sauce and Bean Crumbs 300 ○

**G Choice of Rice****RM***(Items 1 to 3 will use mixed Rice to fried)*

1. 鲍鱼仔瑶柱炒鸳鸯饭  
Ying Yang Fried Rice with Mini Abalones, Dried Scallops and Shrimps 240 ○
2. 福建风味鸡肉香菇熏鸭炒饭  
Hokkien Style Fried Rice with Chicken, Mushroom and Smoked Duck 220 ○
3. 奇亞籽三文魚蝦米炒飯  
Salmon Fried Rice with Sun-dried Shrimps and Chia Seed 200 ○
4. 瑶柱虾仁芦笋菇粒炒饭  
Fried Rice with Dried Scallop, Shrimps, Asparagus and Mushroom 200 ○
5. 飘香栗子鸡焗糯米饭  
Baked Lotus Leaf Glutinous Rice with Chestnut and Chicken 180 ○
6. 荷叶蚝干虾米蒸糯米饭  
Steamed Lotus Leaf Glutinous Rice with Dried Oyster and Sun-dried Shrimps 180 ○

**F Choice of Vegetables****RM**

1. 小鲍鱼四宝佛跳墙  
Baby Abalone, Fish Maw, Premium Sea Cucumber and Dried Scallop with Mushroom 400 ○
2. 乾隆龙虾钳一品海味锅  
Braised Lobster Claw Pot with Baby Abalone, Fish Bladder and Sea Cucumber 400 ○
3. 葱烧鲍脯鱼鳔花菇  
Braised Abalone Ingot with Fish Bladder and Shiitake Mushrooms in Scallion Brown Sauce 350 ○
4. 鲍汁关东参扣花胶  
Braised Sea Cucumber with Fish Maw and Broccoli in Abalone Sauce 350 ○
5. 琵琶金玉双菇扒时蔬  
Braised 'Pipa' Beancurd with Twin Mushrooms and Seasonal Vegetables 280 ○
6. 西施蟹肉花菇扒竹笙卷  
Braised Bamboo Pith Roll with Shiitake Mushroom and Crab Meat Sauce 280 ○

**H Choice of Dessert****RM***(dessert will be served individually)*

1. 鲜百合香莲炖燕窝  
Double-boiled Bird's Nest with Lotus Seeds, Snow Fungus and Fresh Lily Bulbs 60 ○
2. 蜂蜜燕窝香草奶冻  
Chilled Vanilla Panna Cotta with Honeycomb Bird's Nest 35 ○
3. 椰奶凉粉奶冻配麻薯球  
Chilled Coconut Cendol Panna Cotta with Mochi Balls 35 ○
4. 香芋酱配香蕉豆沙卷  
Banana Red Bean Rolls with Aromatic Taro Cream Sauce 35 ○
5. 桃胶杨枝甘露桂花糕  
Chilled Mango Pomelo Sago with Peach Gum and Osmanthus Jelly 22 ○
6. 柚子海底椰龟苓膏  
Chilled Herbal Jelly with Yuzu and Sea Coconut Compote 20 ○

**ADD-ON BEVERAGE ARRANGEMENTS**

Draught Carlsberg (30-litre barrel) at RM1,950+ 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



### The Oak Room

Within the quiet elegance of The Oak Room, warm tones and refined details create an intimate setting for a celebration of love. A timeless space designed for heartfelt vows and cherished moments, where every gathering feels personal, graceful, and enduring.



### Grand Summit Ballroom

Step into a world of grandeur at the Grand Summit Ballroom. A spectacular setting for your most extraordinary day, where elegance, luxury, and romance unite in perfect harmony.

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