



Celebrate Love

Wedding Package (Western Set, Viking Style)

@ RM3,888.00nett per table of 10 persons

EXCLUSIVELY FOR THE COUPLE

- Two (2) nights stay in the luxurious bridal suite, complemented with a bottle of house champagne, a welcome fruit platter, a box of chocolate pralines & breakfast in bed or buffet breakfast at SEDAP the morning after
- One (1) complimentary valet parking for the bridal car

FOR THE VENUE

- A tantalizing choice of wedding set menu selections
- Complimentary food tasting of selected banquet menu for Viking style seating for 6 persons
- ♥ Waiver of corkage fee for all bottles of hard liquor or wine (duty paid & duly sealed bottles only)
- Free flow of soft drinks with chef's selections of titbits during cocktail
- Free flow of soft drinks, coffee and tea throughout wedding dinner / luncheon
- Complimentary One (1) bottle of our House Pouring wine per table of 10 persons (Red or White wine)
- Complimentary One (1) 30 litre Tiger beer
- Full-drop table cloth with selection of table overlay, chairs covers and tie back
- Red carpet for wedding march in
- Decorative wedding fairy light backdrop OR complimentary usage of LED screen (12ft x 20ft) in Grand Ballroom
- Beautifully designed wedding dummy cake for cake cutting ceremony
- An elegant 5 tiers champagne fountain with two (2) bottles of sparkling wine for toasting ceremony
- Selection of wedding favour for all your guests
- Complimentary usage of basic in-house PA system (except for BAND, Karaoke and DJ)
- Complimentary usage of 3 units of motorized LCD projectors and screens
- A Pullman wedding guestbook
- Complimentary 2 hours usage of function room for tea ceremony
- Complimentary usage of bridal changing room

THE VENUE FRESH FLOWER ARRANGEMENTS

- Distinctive centrepiece for the bridal table
- Flower arrangements for Viking style seating
- Flower arrangement for reception table
- Four (4) walkway pedestals along the red carpet



WHAT'S MORE FOR YOU?

- Two (2) rooms for one (1) night stay in our Deluxe room inclusive of buffet breakfast at SEDAP the morning after for two (2) persons extended for the bridal parents
- Two (2) complimentary valet parking for the bridal parents
- Special room rate of RM380.00nett per room per night for in our Deluxe room inclusive of buffet breakfast at SEDAP the morning after for two (2) persons (minimum reservation of eight (8) rooms is required)

NOTE

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All prices quoted in "Nett".

Other prevailing taxes that will be introduced or imposed by the Malaysian Government, if any, are strictly borne by the guest.

The above package rated for a table of 10 persons, expires on 31 December 2022 and may subject to change without prior notice.

Minimum guarantee of 300 persons for Grand Ballroom; 200 persons for Pullman Ballroom

** Prior room reservation notice is required and room is subject to availability upon reservation request.







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HORS D'OEUVRES

(Choose 1)

Seafood Salad, Tomato Jus Jelly, Extra Virgin Olive Oil and Basil
Beef Carpaccio, Mushrooms Duxelle, Walnut Coffee Croutons
Duck, Quail and Pistachio Terrine, Puy Lentils, Lemon Dressing
Marinated Tiger Prawn, Beetroot Organic Quinoa, Horseradish Cream, Micro Greens Salad Salmon
Baloutine, Salsa Verde, Salmon Roe, Crest
Duck Rillettes, Red Onion Compote, Mache Salad
Duck Liver Terrine, Brioche, Fig Compote
Smoked Duck Magret, Waldorf Salad
Pearl couscous Tabbouleh, Marinated Octopus, Baby Squid, Minted yoghurt

APPETIZER (Choose 1)

PrawnBisque, Crème Fraiche, Chives Seafood Bouillabaisse, Mussel, Clams, Snapper Potato vichyssoise, Quail Confit, Basil Oil

Snapper with Tapenade, Pepperonata, Lemon Thyme Oil Roasted Sea Bass, Snow Pea Shallot Salad, Buttered Capers Ocean Trout Confit, Lemon Butter, WiltedSpinach, Star Anise Cream Roast Atlantic Cod Fish, Fennel, Hollandaise

Soft Poached Egg, Creamy Polenta, Aged Parmesan Cheese, Chive Oil





MAIN COURSE

(Choose 1)

12 Hours Braised Lamb, Warm Chickpea Puree, Eggplant Moussaka, Olive Oil Powder, Cumin Jus Rack of lamb, Roast Vegetable "ragout", Marjoram jus

Australian Sirloin Steak, Hasselback Potato, Bell Pepper and Tomato Relish
Compressed Braised Beef, Merempoix Vegetable", Portobello mushroom, Rosemary jus
Grilled Black Angus Beef Tenderloin, Potato Thyme Gratin, Duck Liver Cream Sauce
Fennel Coriander Crusted Chicken, Pumpkin purée, Asparagus, Garlic Cream
Stuffing Chicken Breast with Parsley Mouse, Sweet Potato Leek "sotto", Sweet Cream Sauce Chicken
Escalope, Potato Fondant, Vegetables, Veal Jus

Atlantic Baked Cod, Warm Eggplant and Sultana Raisin Salad, Oregano Jus Roasted Scottish Salmon, Herb Crust, Jerusalem Artichoke, Carrot and Shallot Barigoule, Skordalia Sauce Sea bass, Sweet Potato, Chayote Ragout, Mushroom Veloute, Thyme Oil

DESSERT (Choose 1)

Chocolate Tart, Salty Caramel Mousse, Gold leaf
White Chocolate Mousse, Almond Cake, Clove Meringue Strawberry Mousse,
Pistachio Cake, Chocolate Cigar, Raspberry Sorbet Hazelnut Gianduja Chocolate Cake,
Milk Chocolate Chantilly, Layered Coffee Panna Cotta, Espresso Essence,
Chocolate Glass Tuile Praline Cheesecake,
Chocolate Fudge, Hazelnut Ice Cream

Lemon Mascarpone Tart, Raspberry Sorbet, Nougatine Crumb,
Chocolate Stick White Chocolate Mille Feuille, Macadamia Mousse
Chocolate Banana Mousse, Dried Banana Crisps,
Chocolate Sauce Seasonal Tropical Fruit Plater