



HOTEL & RESIDENCES

Mr & Mrs

Wedding Package (International Buffet)
@ RM 2,688.00nett per table of 10 persons

EXCLUSIVELY FOR THE COUPLE

- One (1) night 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 buffet menu (main dishes) for 1 table of 10 persons
- Waiver of corkage fee for one (1) bottle of hard liquor or wine per table
- 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) 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 (large size 21 x 21 ft)
- 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 usage of bridal changing room

THE VENUE FRESH FLOWER ARRANGEMENTS

- Distinctive centrepiece for the bridal table
- Individual floral posy for all guest tables
- Flower arrangements 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 rate of RM5,800.00nett for usage of LED screen (12ft x 20ft) as wedding backdrop
- Special corkage rate of RM400.00nett per barrel of opened beer barrel / RM150.00nett per carton of beer can / RM50.00nett per bottle of opened beer bottle

NOTE

- 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 8 tables for RED Restaurant
- ** Prior room reservation notice is required and room is subject to availability upon reservation request.







APPETIZERS AND SALADS

(select either 3 items)

Steamed Vegetables with Peanut Sauce (Gadogado)

Mixed Seafood Salad with Lime, Chilli and Lemongrass (Kerabu Aneka Lautan)

Thai-style Minced Chicken Salad with Glass Noodle

Pullman-style Charcuterie Platter

Bohemian Potato Salad with Shallot and Parsley

Buffalo Mozzarella and Roasted Bell Pepper with Pesto

Cameron Highland Mesclun Mixed Salad

Dressings and Condiments: Thousand Island, Italian Vinaigrette, Honey Sweet Dressing, Lemon Dressing, Extra Virgin Olive Oil and Condiments

SUSHI AND MAKI

California Maki (Crabstick, Cucumber and Fish Roe)
Futomaki (Prawn, Crabstick, Egg Omelette and Vegetables)
Salmon Maki
Mekajiki (White Tuna Sushi)
Assorted Nigiri Sushi)

Condiments: Wasabi, Pickled Ginger, Kikkoman Soya Sauce and Pickle Daikon

SOUP

(select either 1 item)

"Szechuan" Style Seafood Soup with Hot and Sour Beef Rib Soup with Parsley and Fried Shallots (Sup Tulang Rawan) Creamy Carrot Soup (Gajar Ka Shorba) Wild Mushroom Soup French White Onion Soup

Accompanies: Selection Freshly Baked Rustic Breads Rolls, and Unsalted Butter



CARVING STATION (select either 1 item)

Teriyaki Scottish Salmon Fillet Kelantan-style Baked Farm Chicken with Coconut and Chilli Paste Slow Roast Beef Striploin with Soy and Hoi Sin Sauce, Spring Onion Persillade Lamb Leg, Lavender Crumb

Accompany: Seasonal Roasted Vegetable, Lemon Thyme Jus, Creamy Duck Liver Sauce

CHICKEN (select either 1 item)

Wok-fried Chicken with Dried Chilli and Cashew Nuts
Pan-fried Chicken with Pepper, Chilli and Curry Leaves
Malay-style Roasted Honey-barbecued Chicken
Chicken Stewed with Tomato Paste and Coconut Cream
"Murgh maharajah" Baked Chicken with Pineapple and Cucumber
Farm Chicken Blanquette, Mirepoix Vegetable
Cajun Spice Roasted Whole Chicken with Creamy Mushroom Sauce

FISH (select either 1 item)

Deep-fried Fish Fillets and Longan with Sweet and Sour Sauce
Chinese-Style Sweet Sour Fish, Capsicum and Onion
Fried Grouper with Vegetables and Spicy Sweet Sour Gravy (Ikan Kerapu Goreng Tiga Rasa)
Sliced Steamed Seabass with Ginger and Lime (Hirisan Ikan Siakap Kukus Halia)
Mackerel Curry with Okra and Potatoes (Vanjanameen Curry)
Grilled Barramundi with Fennel Confit, Olives and Cherry Tomato Ragout
Cured Red Snapper, Sweet Sour Paste and Ginger Cream Sauce

SEAFOOD (select either 1 item)

Szechuan" Style Wok-fried Tiger Prawns with Butter and Spiced Oats
Wok-fried Squid with Seasonal Vegetables
Wok-fried Green-lipped Mussels with Turmeric and Vegetables (Kepah Goreng Kunyit)
Wok-fried Prawns with Pineapple and Coconut Milk (Udang Masak Lemak Nenas)
Stewed Squid with Masala Paste (Sotong Masala)
Seafood Lasagna with Tomato Coulis and Parmesan Cheese
Seafood Stew with Saffron and Mirepoix Vegetable



BEEF (select either 1 item)

Wok-fried Beef with Black Pepper, Onion and Mushroom
Grilled Hoi Sin Beef, Spring Onion, Vegetables
Village-style Mild Beef Curry (Daging Gulai Kawah)
Sliced Dried Beef with Chilli and Lemongrass (Daging Dendeng)
Stewed Beef with Soy Sauce, Cinnamon and Fresh Herbs (Daging Masak Kayu Manis)
Roasted Australian Beef Striploin, Mushrooms Fricassee, Beef Jus
Persillade Roasted Beef, Provencal Vegetable, Rosemary Essence

LAMB (select either 1 item)

Braised Lamb with Chilli, Yogurt and Spice (Kambing Vindaloo)

Kashmiri Style Lamb Curry

Lamb stew with Potatoes and Spices (Kambing Kurma)

Yellow Lentils Stewed with Vegetables and Lamb (Dalca Kambing)

6 hours Slow Roast Lamb Leg with Potato Cake and Lamb Jus

Braised Lamb with Parsley Crumble and Lavender Jus

Lamb Stew with Bean and Vegetables

VEGETABLES

(select either 1 item)

Stir-fried Green Beans with Tomato and Garlic
Wok-fried Seasonal Vegetables with Shrimp Paste
Fried Local Vegetables with Young Corn (Sayur Campur bersama Jagung Muda)
Poached Seasonal Vegetables with Butter Cream
Lemon Thyme Roasted Baby Potatoes with Fleur De Sel Salt
Potato Dauphinoise with Onion and Leek





Yong Zhou Fried Rice with Barbeque Chicken, Carrot and Bean
Chinese Style Fried Rice with Egg and Spring Onion
Biryani Rice with Spices and Green Peas
Tomato rice with Asian Spice
Steamed Fragrant White Rice
Fusilli Pasta with Clams and Peppers
Spaghetti Aglio-Olio with Extra Virgin Olive Oil, Chilli Flakes and Parmesan Cheese

DESSERTS COMBINATION

(select either 6 items)

CAKES

Flourless Chocolate Cake, Blueberry Yogurt Cake, Chocolate Fudge, Coffee Chiffon Cake, Red Velvet Cake, Chocolate Mousse Cake Caramelized Pineapple Cake

TARTS

Pecan Honey, Tartlet Orange Curd Tartlet, Baked Almond Raspberry Tart, Milk Chocolate Ganache Tart, Blueberry Crumble Tart

GLASSES

Lemon Panna Cotta Mango Salsa Mascarpone Mousse Macadamia Crunch Mango Pudding with Raspberry Sauce Dark Chocolate Mousse with Chocolate Ganache Vanilla Crème Brûlée

> Fresh Tropical Cut Fruits Chilled Pearl Sago Cream with Mango

For enquiries, call +603 2170 8634 or email us at weddings@pullman-klcc.com