

2017 Chinese Wedding Package

Decoration

- * Special wedding backdrop [Double heart, dove or cupid]
- * Magnificent ice carving [A pair of love, double swans or double fish]
- * Red carpet aisle for wedding march
- * Special centrepiece arrangement for bridal table
- * Chair covers with gold ribbons for bridal table
- * 5 Tier Champagne fountain
- * Special floor plan
- * 4 Flower stands with fresh flowers
- * 1 Flower arch with artificial flowers
- * 5 Tier decorative dummy wedding cake
- * Special table menu

Beverage

- * Free flow of cordial and Chinese tea during dinner
- * Corkage at RM500nett (Only applicable for 1 bottle of liquor/wine per table)

Accommodation

- * 1 Night stay in Klana Suite
- * 2 Buffet breakfasts
- * One bottle of champagne [House Brand]
- * Fruit basket
- * Praline

Others

- * Fruit cake to each guest
- * 10 Complimentary rose corsages
- * LCD presentation for wedding couple's photos
- * 2 VIP parking facilities
- * Food tasting for 10 persons at least 2 weeks before the function



*The above package is applicable to bookings with a minimum of 25 tables.

*The management reserves the right to remove / substitute any of the above mentioned items without prior notice.

* **All prices are subject to 6% Goods and Services Tax (GST)**



Menu 1

RM 1,265.00 nett per table of 10 persons

Four Hot & Cold Combinations

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Braised Shark's Fin Soup with Seafood * * * *

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Sesame Chicken in "Pi Pa" Style

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Steamed Seabass with Thai Sauce

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Braised Seasonal Vegetable with Vegetarian
Abalone

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Fried Prawn with Butter & Oats

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Fried Rice with Silver Anchovies

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Longan Beancurd





Menu 2

RM 1,325.00 nett per table of 10 persons

Four Hot & Cold Combinations

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Shark's Fin Soup with Crabmeat and Dried
Scallop * * * * *

Roasted Duck

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Steamed Seabass in Soya Sauce

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Braised Two Seasonal Vegetable with Bean Root

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Fried Prawn with Spicy Garlic Sauce

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Fried Rice with Pineapple & Dried Shrimp * * * *

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Honey Dew Sago





Menu 3

RM 1,385.00 nett per table of 10 persons

Four Hot & Cold Combinations

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Shark's Fin Soup with Crabmeat and Dried
Scallop * * * * *

Steamed Chicken with Chinese Herb

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Steamed Pomfret with King Soya Sauce

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Braised Seasonal Vegetable with Black Mushroom
& Abalone Mushroom

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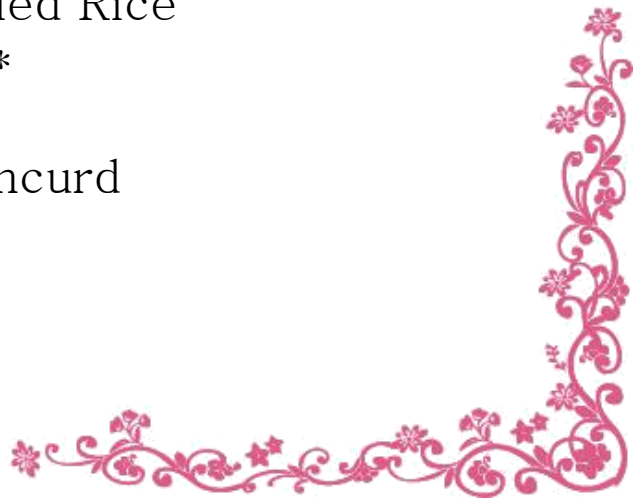
Fried Prawn with Butter & Oats

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Yong Chow Fried Rice

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Longan Beancurd





Menu 4

RM 1,385.00 nett per table of 10 persons

Five Hot & Cold Combinations

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Shark's Fin Soup with Eight Sea Delicacies * *

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Sesame Chicken with "Pi Pa" Style

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Steamed Coral Trout in Thai Style

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Deluxe "Loh Hon" Mixed Vegetable

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Butter Garlic Prawn

* * * * *

Fried Rice with Silver Anchovies

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Longan with Sea Coconut

