

PETALING JAYA HOTEL

# Truly Yours Wedding Package MYR 188.00nett per person

# For the Wedding

- · Sumptuous Banquet Set Menu
- Pre-Dinner Soft Drinks & Tidbits
- 2 Bottles of Sparkling Juice for Toasting
- Corkage Waiver for 2 Bottles of Wine & 1 Bottle of Liquor per Table (Duty Paid Only)
- Complimentary Wedding Cake (Dummy Cake)
- Complimentary flower arrangement for main table, registration and guest table posy
- Complimentary Basic AV System (Projector, Motorized Screen, PA System & 2 Wireless Microphones)

#### For the Lovebirds

- 2D1N Stay at the Premier Room inclusive with Breakfast in Bed
- Complimentary Late Check-Out at 15:00hrs
- Complimentary Bridal Bouquet & Welcome Amenities
- 1 x Valet Parking for Bridal Car

# **Optional Add-Ons:**

MYR3,000.00nett for the below decorations:

- Entrance Flower Pedestals (2 units)
- Photo Backdrop
- Enhance Main Table Centrepiece

#### **Terms & Conditions:**

- A minimum reservation of 30 persons is required to be eligible for the full package; the Hotel reserves the right to amend the package inclusion.
- Package is valid for weddings until 30 June 2021 for reservation made from now until 31 December 2021.
- Complimentary items are to be utilized only during the official dates of this event and are non-exchangeable for cash or used as rebates
- All rates are quoted in Malaysia Ringgit (MYR) and 6% Service Tax are exempted effective from 1 March 2020 until 30 June 2021 (where applicable)
- Please note that the offered rates are a one-time special rate and does not represent or reflect any future quotation to be offered with the same rate unless mentioned prior in the contract.

# PETALING JAYA HOTEL

# Chinese Set Menu A

## 1st Course

New World Hot & Cold Special Platter
Deep Fried Sesame Prawn Ball
Steamed Winter Melon Roll Dumpling with Oyster Sauce
Kerabu of Shell Fish and Green Apple
Wok Fried Koh Poh Chicken

# 2nd Course

Braised Sea Treasure Soup with Crab Meat

# 3rd Course

Roasted Sesame Chicken with Mongolian Sauce

## 4th Course

Steamed Red Snapper Fish with Soy Sauce

# 5th Course

Wok-Fried Butter Oat with Tiger Prawn

# 6th Course

Braised Pacific Clam with Mushroom Vegetables

# 7th Course

Wok-Fried Rice with BBQ Chicken and Crispy Silver Anchovies

8th Course

Hot Red Bean Cream with Sesame Glutinous Rice Ball

Chinese Tea

# PETALING JAYA HOTEL

# Chinese Set Menu B

## 1st Course

New World Hot & Cold Special Platter
Deep Fried Dried Oyster and Salted Egg Yolk Roll
Steamed Egg with Crab Claw Dumpling
Prawn Salad with Mix Fruits
Wok Fried Black Pepper Chicken

# 2nd Course

Double Boiled Premium Broth with Chicken Mountain Yam Soup

# 3rd Course

Steamed Free-Range Chicken with Ginger Sauce

# 4th Course

Nyonya Style Deep Fried Silver Pomfret Fish

# 5th Course

Wok-Fried Tiger Prawns with Chili Sauce

# 6th Course

Braised Black Mushrooms with Baked Fish Maw and Vegetables

# 7th Course

Steamed Lotus Rice

# 8th Course

Chilled Lemon Syrup with Aloe Vera and Almond Bean Curd

Chinese Tea

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# Indian Set Menu A

# Appetiser

Mesclun Mix Lettuce and Seafood Salad Mix Lettuce, Mussels, Prawns and Spices

# Main Course

Hyderabadi Dhum Briyani Basmathi Rice, Chicken, Gravy, Nuts and Fried Shallot

Prawns Balchawao Prawns, Spiced Gravy and Coriander Leaves

Kerala Fish Curry Fish Cubes, Tomato and Curry Leaves in Spicy Coconut Gravy,

> Gongara Mamsam Lamb Cubes and Tomato in Spinach Gravy

> > Aloo Dhum Bojpuri Potato in Cashew Nuts Gravy

Bageera Began Baby Eggplant in Fine Blend Spicy Gravy

Mushroom Matter Masala Button Mushrooms in Cashew Nuts Onion Gravy and Spices

# Dessert

Rasmalai Cheese ball, Fragrant Milk, Nuts and Saffron

Coffee or Tea

# PETALING JAYA HOTEL

# **Indian Set Menu B**

# **Appetiser**

Green Salad and Abkari Murg Chat Marinated Grilled Chicken

# Main Course

Matter Pulao Basmathi Rice with Green Peas

Prawns Manga Char Young Mango, Coconut Gravy and Curry Leaves

Masala Fried Fish Marinated Fried Fish with Curry Leaves and Onions

Butter Chicken Masala Grilled Chicken Cooked in Spicy Gravy and Butter

> Lamb Rohan Josh Lamb Cubes in Spicy Gravy

Lahori Dhal Tharka Lentil cooked with Ghee, Spices and Coriander Leaves

> Aloo Gobi Potato, Cauliflower and Tomato

## Dessert

Khager Ka Halva Carrot, Ghee, Milk and Nuts

Coffee or Tea