

Joyful Union

CHINESE WEDDING PACKAGE 2016

RM2,088nett per table of 10 persons

MENU

- ☞ Choose from our exclusive menu selections
- ☞ Complimentary food tasting for 10 persons of selected set menu

BEVERAGES

- ☞ Complimentary free flow of soft drinks (Coke & Sprite) for 4 hours
- ☞ Waiver of corkage for 2 bottles of wine or hard liquor per confirmed table
- ☞ 1 bottle of sparkling juice for toasting, chocolates and a bouquet of flowers in the Bridal Suite

ROOM ACCOMODATIONS

- ☞ Complimentary One (1) night stay in our Bridal Suite with breakfast for 2 persons
- ☞ Complimentary One (1) night of Hilton Guestroom Plus with breakfasts for 2 persons
- ☞ Special room rate for guests attending the wedding dinner at RM399.00nett per room per night for Hilton Guestroom Plus inclusive of buffet breakfast (Subject to rooms availability)

WEDDING DECORATIONS

- ☞ Ceremonial wedding cake for cake cutting ceremony
- ☞ Personalized wedding backdrop
- ☞ Decoration for spiral staircase based on your theme colour
- ☞ 6 pillar concept flower arrangements with lighting at the ballroom entrance
- ☞ 6 fresh flower aisle stands with tea light candle along the Red Carpet
- ☞ Distinctive flower arrangements for bridal table
- ☞ Individual flower posies OR Rose Petals for all guest tables
- ☞ Flower Posies for reception table arrangement
- ☞ Gifts for all your guests

OTHER BENEFITS

- ☞ Three (3) Complimentary valet parking for the Bridal Car, parents and parents-in-law
- ☞ One (1) exclusive Hilton guest registration book
- ☞ Usage of LCD projector for your wedding slide presentation
- ☞ 20% savings on bottles of liquor in Uncle Chilli's Restaurant and Bar

TERMS & CONDITIONS

The hotel requires a minimum booking of 30 tables on Friday, Saturday, Sunday, eve of public holidays and on public holidays
The above charges are inclusive of 10% service charge and 6% GST

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With Minimum of 35 tables, choose 1 add-on from below:

With Minimum of 45 tables, choose any 2 add-ons from below:

With Minimum of 55 tables, choose any 3 add-ons from below:

- ♥♥ Ceiling Drapes with fairy lights based on your theme colour
- ♥♥ Complimentary complete set of "Pelamin" for Malay Wedding
- ♥♥ One (1) Flower Arch
- ♥♥ Additional Two (2) units of flower aisle stands with tea light candles
- ♥♥ Exclusive selection of invitation cards up to 6 pcs per confirmed table
- ♥♥ Complimentary One (1) barrel of Tiger Beer (30L)
- ♥♥ Two (2) types of Canapés with Free Flow of Cordial Punch during pre-dinner cocktail
- ♥♥ One (1) unit of Hilton Guest Room Plus with breakfasts for 2 persons
- ♥♥ Complimentary one (1) night stay at our Executive Suite with breakfast for 2 persons on your first year wedding anniversary
- ♥♥ Six (6) x Complimentary Weekend High Tea Vouchers at Paya Serai

CHINESE WEDDING SET MENU

Customize your Wedding Menu by choosing one (1) item from each category below:

APPETIZER SELECTIONS

- Japanese and Chinese Hot and Cold Combinations
中日特色翡翠大拼盆 [日式海草, 日式蚬柳, 腐皮芝士鴨卷, 凤凰生根]
Japanese seaweed with sesame sauce Japanese crab sticks with fresh fruit salad
Deep fried vegetarian duck & cheese bean curd Steamed salted egg Sangkan balls

- Vietnamese and Chinese Hot Hors d'oeuvre
中越特色翡翠大拼盆 [黄金鸡鴨卷, 炸香茅金银袋越南汁, 杏仁蚬蚶, 什果沙律虾]
Deep fried Vietnamese chicken & vegetarian duck rolls Fried shrimps with Vietnamese sauce
Deep fried almond crab claws Chilled prawns with fresh fruit salad

- Royal Four Seasons Platter
皇冠季节四拼盆 [酥脆龙須卷, 神农药膳果, 什果沙律带子, 蚬柳烟鸡卷]
Deep fried prawn tail katafi rolls Steamed herbs dumplings
Chilled prawns with mayonnaise sauce Fried chicken with duck sauce

- Deluxe Four Hot and Cold combinations
特色冷热大拼盆 [芝麻虾卷, 蚬柳蚬黄卷, 日式海草, 鳥巢鸡球]
Deep fried sesame prawn rolls Steamed crab stick rolls with crab roe
Chilled seaweed with sesame sauce Fried chicken in a basket

- Royal Vegetarian four seasons combinations
皇冠素食季节拼盆 [煎斋鴨, 公宝斋鸡, 连藕炒西芹, 素豆腐生芒果]
Stir fried Vegetarian duck Kung Poh Vegetarian chicken
Fried lotus roots with celery Deep fried bean curds with young mango

CHINESE WEDDING SET MENU

SOUP SELECTIONS

- Braised Fish Maw with Crab Meat and Crab Roe 魚鰾蚶皇羹
[Shredded Fish Maw, Crab Meat, Crab Roe in Superior Soup]
- Thick Broth of Seafood with Dried Scallops 海皇海參帶子羹
[Dried Scallops, Crab Meat, Sea Cucumber in Superior Soup]
- Braised Crab Roe with Fish Lip and Fungus 紅梅海味羹
[Crab Meat, Sea Cucumber, Fish Lip, White Fungus in Superior Soup]
- Double Boiled Sea Cucumber with Dried Scallops 海參瑶柱北菇湯
[Sea Cucumber, Dried Scallops, Mushrooms in Superior Soup]
- Double Boiled Bamboo Pith with Chicken & Herbs 竹生葯村鸡湯
[Bamboo Pith, Chicken, Chinese herbs in Superior Soup]

CHICKEN/DUCK SELECTIONS

- Roasted Sesame Chicken with Mango Thai Sauce 芝麻烧鸡泰芒汁
- Pi-Pa Chicken with Sesame with Barbeque Sauce 批扒芝麻烧鸡味汁
- Deep Fried Boneless Chicken with Mango Mayonnaise Sauce 西柠沙律炸酥鸡
- Crispy Boneless Chicken with Green Apple Thai Sauce 萍果泰汁炸酥鸡
- Hong Kong Style Roasted Crispy Duck 港式靚烧鸭

FISH SELECTIONS

- Hong Kong style Steamed Live Garoupa with Superior Soya Sauce 港式蒸石班鱼
- Steamed Live Garoupa with Bean Paste and Spicy Plum sauce 醬蒸石班鱼
- Nyonya style Steamed Live Sea Bass 娘惹蒸石甲
- Deep fried Live Sea Bass with Thai sauce topped with Young Mango 泰汁生芒果炸石甲
- Steamed Live Golden Snapper with Spicy Garlic Sauce 辣蒜汁蒸金曹魚

*OPTIONAL: UPGRADE YOUR FISH DISH

- Additional surcharge of RM 175nett per table
- Hong Kong style Steamed Red Garoupa with Superior Soya Sauce 港式蒸紅班
- Steamed Chinese Pomfret with Superior Soya Sauce topped with Crispy Garlic 港式蒜蓉蒸昌魚
- Additional surcharge of RM 235nett per table
- Baked Cod Fish with Chef's Special Honey Glaze topped with Mayonnaise Sauce 日式焗鱈魚

CHINESE WEDDING SET MENU

PRAWN SELECTIONS

- Wok fried Sze Chuan de shelled prawns served in a basket 四川鳥巢干燒蝦球
- Deep fried prawns with mayonnaise sauce topped with peanuts 沙律炸蝦球
- Stir fried golden tiger prawns with salted egg yolk 咸蛋老虎蝦
- Fried tiger prawns with Crispy oatmeal and garlic 麥片蒜香老虎蝦
- Fried prawns with yellow black bean and garlic- ginger 金香老虎蝦

VEGETABLE SELECTIONS

- Braised Black Mushrooms with Broccoli and Bean curd Sticks 冬菇香港腐竹扒蘭花
- Braised Sea Asparagus and Young Cabbage with Superior Sauce 海露筍小白菜
- Baby Cabbage with Lo Hon Combinations 羅漢齋小白菜
- Braised Tau Kan with Mushrooms and Garden Greens 冬菇扒豆根
- Braised Assorted Mushrooms with Seasonal Vegetables 三菇扒時蔬

RICE SELECTIONS

- Steamed Glutinous Rice with Dried Oysters Wrapped in Lotus Leaf 珍珠糯米飯
- Fried Rice with Golden Garlic and Anchovies 銀魚蒜香炒飯
- Steamed Glutinous Rice with Salted Egg wrapped in Lotus Leaf 荷葉糯米飯
- Thai Style Pineapple Fried Rice with Seafood 海鮮泰式黃梨炒飯
- Fried Rice with Seafood and Seasons Bean 海鮮季豆炒飯

DESSERT SELECTIONS

- Chilled Sea Coconut with Longan and Lemon 龍眼檸汁海底椰
- Sweetened Red Bean Cream with Lotus Seeds 蓮子紅豆沙
- Chilled Dried Longan with Lily Buds & Lotus Seeds 百年好合
- Baked Mango & Sweet Corn Dumplings 玉米美點
- Red Bean Glutinous Balls with Pumpkin Dumplings 橙仔美點
- Hilton Ice Cream Cake 希爾頓冰淇淋蛋糕