⁹inta Abadi

MALAY WEDDING PACKAGE 2016

RM1,988 nett per table of 10 persons

MENU

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

BEVERAGES

- Complimentary free flow of soft drinks (Coke & Sprite) for 4 hours
- 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
- C/ 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

- C/ Ceremonial wedding cake for cake cutting ceremony
- Personalized wedding backdrop
- C/ 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
- C// Flower Posies for reception table arrangement
- Gifts for all your guests

OTHER BENEFITS

- C/ 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

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

Pinta Abadi

Malay Wedding Package 2016

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

MALAY WEDDING SET MENU

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

SOUP		
	Sup Telur Puyuh Dengan Isi Ayam dan Kentang Quail Egg Soup with Boiled Chicken and Potatoes	
	Sup DagingBerempah Dengan Ubi Kentang Beef Soup with Spices and Potatoes	
	Sup Soto Ayam Chicken Broth with Local Spices	
	Sup Ayam dengan Sayuran Chicken Soup with Diced Vegetables	
	Sup Kambing Berempah Spicy Mutton Soup	
BEEF SPECIALTIES		
	Rendang Tok Perak	
	Slow Cooked Beef in Chilli and Coconut Gravy	
	Kurma Daging	
	Braised Beef In Coriander Gravy	
	Braised Beef In Coriander Gravy	
	Braised Beef In Coriander Gravy Daging Hiris Masak Kicap	
	Braised Beef In Coriander Gravy Daging Hiris Masak Kicap Wok Fried Thinly Sliced Beef with Flavoured Soya Sauce	
	Braised Beef In Coriander Gravy Daging Hiris Masak Kicap Wok Fried Thinly Sliced Beef with Flavoured Soya Sauce Daging Masak Merah	
	Braised Beef In Coriander Gravy Daging Hiris Masak Kicap Wok Fried Thinly Sliced Beef with Flavoured Soya Sauce Daging Masak Merah Slow Cooked Tender Beef Cubes with Tomato Paste and Topped with Green Peas	

MALAY WEDDING SET MENU

CHICKEN SPECIALTIES

	Ayam Bamia Chicken Cooked With Curry Paste, Evaporated Milk, Lady Fingers and Tomato Paste	
	Opor Ayam Chicken and Coconut Milk Stew with Bay Leaf, Cumin & coriander powder	
	Ayam Goreng Serai Fried Marinated Chicken with Lemongrass	
	Ayam Perchik Marinated Malay style Barbequed Chicken with Fresh Turmeric, Coconut Milk & Seasoning	
	Ayam Goreng Madu Deep Fried Marinated Chicken Pieces with Honey Sauce	
FISH & SEAFOOD SPECIALTIES		
	Sambal Ikan Cinta Bersemi Fish Fillets Cooked In Chilli Salsa	
	Sambal Udang Berbawang Spicy Tiger Prawns with Onions and Homemade Sambal	
	Ikan Masam Manis Fried Fish Fillets with Sweet and Sour Sauce	
	Ikan 3 Rasa Deep Fried Fish with Combination of Sweet, Sour and Spicy Fresh Chillis	
	Udang Bercili Wok Fried Prawns with Freshly Grained Chilli	
VEGET	ABLES SPECIALTIES (choose any 2 items)	
	Sayur Campur Sautéed Mixed Vegetables	
	Acar Buah Selected Mixed Dried Fruits Pickled with Sweet Chilli Paste	
	Paceri Nenas Utara / Paceri Terung Pineapple OR Eggplant Stew with Herbs and Roasted Grated Coconut	

MALAY WEDDING SET MENU

Sayur Loh Hoon Wok Fried Mixed Vegetables with Garlic		
Acar Rampai Slow Cooked Cucumber, Carrots and Shallots with Sweet Chilli Paste		
Dhalca Sayur Getaran Jiwa Mixed Vegetable Curry with Lentils		
Dhalca Tulang Rawan Slow Cooked Beef Ribs with Mixed Vegetable Curry with Lentils		
Dhalca Kambing Slow Cooked Lamb Ribs with Mixed Vegetable Curry with Lentils		
AROMATIC RICE SPECIALTIES		
Nasi Putih		
Steam Aromatic Fragrant Rice		
Nasi Tomato Kacang Peas		
Steamed Basmati Rice with Tomato Paste and Green Peas		
Nasi Biryani Gam		
Steamed Basmati Rice with Biryani Paste		
🗌 Nasi Bokhari / dengan Ayam		
Steamed Basmati Rice with Biryani Paste and Fresh Mint Leaf /add-on Chicken pieces		
Nasi Beringin		
Steamed Basmati Rice with Coriander Leaves and Screw Pine Leaves (Pandan)		
DESSERT SPECIALTIES		
Buah-Buahan Tempatan Fresh Fruit Platter		
riesii riult riattei		
Krim Karamel Kuning Berhias		
Cream Caramel		
🦳 Kek Ais Krim Penyejuk Hati		
Ice Cream Cake with Fruit Caulis		
Sago Gula Melaka dengan Ais Krim Vanila		
Chilled Sago, Coconut Milk and Brown Sugar Syrup served with Vanilla Ice Cream		
🗌 Bubur Kacang Hijau dengan Durian		
Mung Bean Sweet Porridge with Durian		