



## *Cherish Your Love's Journey*

*at Hotel Istana Kuala Lumpur City Centre....*

### *Love Story Package*

(Minimum of 55 Tables of 10 Persons)

Package	Chinese	Malay	Indian
❖ Timeless	RM1, 688.00nett	RM1, 488.00nett	RM1, 488.00nett

#### ♥ Accommodation:

- ❖ Spend one night in lavishly-decorated **Bridal Suite** completed with deluxe fruit basket, exclusive floral arrangements and special bridal amenities
- ❖ Complimentary one **Club Room** for one-night stay for parent
- ❖ Complimentary one **Deluxe Room** for one-night stay for guest

#### ♥ Decorations

- ❖ Two fresh floral pedestals arrangement along the red carpet
- ❖ Specially decorated bridal VIP table with an exquisite floral centre-piece and artistic floral posies for all tables
- ❖ Exquisite dummy wedding cake for ceremonial cake-cutting ceremony
- ❖ Ceremonial champagne fountain for the toasting ceremony inclusive of two bottles of sparkling juice
- ❖ Decorative ice carving at the ballroom entrance
- ❖ Red carpet for the wedding march
- ❖ Selection of chair covers with tieback ribbons and table linen

#### ♥ Food

- ❖ Selection of authentic Malay/Chinese/Indian Cuisine\*
- ❖ Food tasting arrangement for the selected menu up to 10 persons
- ❖ Istana's signature chocolate pralines as wedding favours to all guests

#### ♥ Beverages:

- ❖ Pre-wedding banquet cocktails at Mahkota Foyer with titbits
- ❖ Free flow of soft drinks during pre-wedding banquet cocktail
- ❖ Free flow of punch cordial **OR** Chinese tea throughout the wedding banquet
- ❖ Unlimited waiver of corkage for non-duty-free alcoholic beverages



♥ **Inclusions:**

- ❖ Use of two LCD projectors with portable screen and existing in-house PA system equipped with rostrum and cordless microphone
- ❖ Reserved VIP parking for one vehicle at the porte-cochere
- ❖ VIP holding room with standard refreshment on the wedding banquet day
- ❖ Enjoy the spa treatment for the couple at Sompoton Spa
- ❖ Pre-wedding photography within the hotel premise (own photographer)

♥ **Anniversary:**

- ❖ Romantic escapade for 3days 2nights stay with daily breakfast and one dinner at **Hotel Istana Kuala Lumpur City Centre**



## **EXTRAS / OPTIONAL CHARGES**

### **♥ Decorations**

- ❖ Pedestal stands decorated with fresh flower at RM350 nett per set
- ❖ Flower arch decorated with fresh flower at RM1000 nett per set
- ❖ Use of LED at RM11, 000.00nett for the Grand Mahkota Ballroom (three units)
- ❖ Use of LED at RM6, 000.00nett for Mahkota 1 and Mahkota 3 (two units)

### **♥ Beverages**

- ❖ Canapés pass around during pre-wedding at RM20.00nett per person per session of 1 hour
- ❖ Standard ice bar at RM3, 000.00nett
- ❖ Premium ice bar at RM5, 000.00nett
- ❖ Barrel of beer (22.7L) at RM1, 650.00nett per barrel
- ❖ Barrel of beer (30L) at RM1, 850.00nett per barrel
- ❖ Special price for house pouring wine at RM70.00nett per bottle
- ❖ Bar set up for 1 hour during pre-wedding banquet at RM50.00nett per person (beer, house pouring wine, 2 soft drink, 2 juices)
- ❖ Bar set up for 3 hours during wedding banquet at RM130.00 nett for person (beer, house pouring wine, 2 soft drink, 2 juices)

### **♥ Accommodation**

- ❖ Deluxe at RM320nett per room per night with breakfast for 2 persons
- ❖ Club Room at RM450nett per room per night with breakfast and executive benefits for 2 persons
- ❖ Club Suite at RM600.00nett per room per night with breakfast for 4 persons



## **MALAY SET MENU 1**

### **SOUP**

Chicken Soto with Potato Cake and Quill Egg

### **MAIN COURSE**

Istana Basmati Tomato Rice with Cashew Nuts and Raisins

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Braised Beef Kurma With Potato and Curry

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Lamb Rib Dalcha With Long Bean and Eggplant

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Oven Baked Seabass with Spice Grated Coconut Paste

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Prawn Rendang With Bird Eye Chili and Lime Leaf

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Eggplant Pajeri With Mustard Seed

\*\*\*\*\*

Vegetables Dalcha

### **DESSERT**

Bubur Pulut Hitam  
served with Vanilla Ice Cream



## **MALAY SET MENU 2**

### **SOUP**

'Mamak' Chicken Soup with Fried Shallots

### **MAIN COURSE**

Istana Basmati Briyani Rice with Cashew Nuts and Raisins

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Slow Cooked Chicken Kerutup With Cashew Nut

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Braised Beef Ribs with Vegetables in Gulai Kawah Style

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Black Pepper Lamb with Local Herb

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Deep Fried Black Pomfret with Tomato Sauce

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Pineapple Pajeri Madras

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Fried Long Bean with Egg and Red Chili

### **DESSERT**

Vanilla Ice Cream Cake  
served with Chocolate Sauce



## **CHINESE SET MENU 1**

### **ISTANA COLD & HOT COMBINATION**

Deep Fried Wonton with Egg Mayo  
Marinated Jelly Fish with Smoked Duck  
Crispy Lemon Grass Dumpling  
Kung Pao Chicken with Dry Chili and Cashew Nuts

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Braised Sea Treasure Soup with Soft Bean Curd

Crispy Fried Boneless Chicken with Mushroom Gravy

Steamed Red Mullet with Superior Soya Sauce

Wok Fried Jumbo Tiger Prawns with Szechuan Style La Zi Sauce

Braised Dried Mushrooms with Special Bean Curd  
and Seasonal Vegetable

Spicy Kampung Fried Rice with Crispy Anchovies

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Pandan Pear Dumpling  
Mochi Peanut

Chilled Honey Dew with Sago and Coconut Juice

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Chinese Tea



## **CHINESE SET MENU 2**

### **ISTANA SPECIAL COLD & HOT COMBINATION**

Marinated jelly Fish Salad with Baby Octopus

Egg roll with Crab meat Sauce

Baby Scallop with Rock Melon Salad

Deep Fried Spicy Stuffed Bean Curd rolls

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Braised Seafood Soup with Szechuan Pepper

Steamed Free Range-Chicken with "Tong Kwei" Herbs and Wolfberries

Deep-Fried Red Mullet with Thai Sauce and Young Mango Salad

Wok Fried Butter Jumbo Prawns with Mongolian Gravy

Braised Wild Mushrooms with Special Bean Curd and Broccoli

Golden Fried Rice with Seafood and Egg

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Bing Pei Yam Dumpling

Mini Egg Tart

Double Boil Sweet Red Bean Soup with Tang Yuan

\*\*\*\*\*

Chinese Tea



## **INDIAN SET MENU 1**

### **SOUP**

Spicy Chicken Soup with Local Spices

### **MAIN COURSE**

Indian Briyani Rice

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Chicken Butter Masala

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Mutton Varuval

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Curry Leaf Prawn Khadai and Condiment

\*\*\*\*\*

Vegetable Manchurian

\*\*\*\*\*

Braised Mushrooms with Broccoli, Carrot and Wolfberries

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Vegetable Dalca

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Butter Naan Bread

### **DESSERT**

Apple Crumble with Vanilla Ice Cream





## **INDIAN SET MENU 2**

### **SOUP**

Tomato Shorba

### **MAIN COURSE**

Pakistani Briyani Rice

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Chicken Masala Indian Style

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Lamb Rib Kurma With Indian Herb and Coriander Leaf

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Curry Leaf Prawn Khadai And Condiment

\*\*\*\*\*

Fish Panjabi With Okra and Tomato

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Aloo Ghobi

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Dhal Curry with Local Vegetables

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Naan Bread

### **DESSERT**

Ice Cream Cake with Berries Sauce

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