

Inspired Choices – Chinese Wedding Dinner Package 2019

Min. 10 Tables (100 Persons)

Max. 17 Tables (170 Persons)

Sweet Dreams

Complimentary 1 night stay in Bridal Suite with

- ♥ A bottle of sparkling wine, pralines and fruit basket
- ♥ Choice of breakfast in bed **or** enjoy a sumptuous buffet spread at Spices Restaurant
- ♥ Traditional tea ceremony arrangement (upon request)

Decor, Flowers & Such

- ♥ Flower arrangement and decor for reception table
- ♥ Flower arrangement and special decor for VIP table
- ♥ Table number stands for guest tables
- ♥ Chair seat covers with your choice of coloured ribbons
- ♥ A special guest registration book
- ♥ Red carpet for bridal march
- ♥ Standard design of backdrop with fairy lights

Lovely and meaningful giveaways for wedding guests

- ♥ Choice of individually packed giveaways for wedding guests

Special benefits for the lovely couple

- ♥ One (1) LCD projector and screen for wedding photo presentation (laptop by guest)
- ♥ In-house PA system (for background music and speech usage only)
- ♥ Wedding dummy cake for cake cutting ceremony
- ♥ A bottle of sparkling wine with champagne fountain for toasting
- ♥ Free flow of soft drinks (Coke & Sprite) throughout pre-dinner session & dinner
- ♥ Chinese tea served throughout dinner
- ♥ Complimentary tidbits for pre-dinner session
- ♥ Corkage charge waived all hard liquor, wine & beers (unlimited quantity)

For The Loving Couple and Family

- ♥ Special room rates for wedding guests attending the wedding dinner
- ♥ Complimentary allocated 1 parking space for the bridal car at the basement car park
- ♥ Complimentary parking for three (3) family cars at multi-storey car park
- ♥ Special flat parking rate for guests at RM10.00 nett

Inspired Choices – Chinese Wedding Dinner Package 2019

20 Tables (200 Persons) & Above

Sweet Dreams

Complimentary 1 night stay in Bridal Suite with

- ♥ A bottle of sparkling wine, pralines & fruit basket
- ♥ Choice of breakfast in bed **or** enjoy a sumptuous buffet spread at Spices Restaurant
- ♥ Traditional tea ceremony arrangement (upon request)

Decor, Flowers & Such

- ♥ Flower arrangement and decor for reception table
- ♥ Flower arrangement and special decor for VIP table
- ♥ Table number stands for guest tables
- ♥ Chair seat covers with your choice of coloured ribbons
- ♥ A special guest registration book
- ♥ Red carpet for bridal march
- ♥ Smoke machine while marching in
- ♥ Standard design of backdrop with fairy lights

Lovely and meaningful giveaways for wedding guest

- ♥ Choice of individually packed giveaways for wedding guests

Special benefits for the lovely couple

- ♥ Two (2) LCD projectors and screens for wedding photo presentation (laptop by guest)
- ♥ In-house PA system (for background music or speech usage)
- ♥ Food tasting for 10 persons with complimentary a bottle of red wine upon confirmation
- ♥ Wedding dummy cake for cake cutting ceremony
- ♥ A bottle of sparkling wine with champagne fountain for toasting
- ♥ Free flow of soft drinks (Coke & Sprite) throughout pre-dinner session & dinner
- ♥ Chinese tea served throughout dinner
- ♥ Complimentary tidbits for pre-dinner session
- ♥ Corkage charge waived all hard liquor, wine & beers (unlimited quantity)

For The Loving Couple and Family

- ♥ Special room rates for wedding guests attending the wedding dinner
- ♥ Complimentary allocated 1 parking space for the bridal car at the basement car park
- ♥ Complimentary parking for three (3) family cars at multi-storey car park
- ♥ Special flat parking rate for guests at RM10.00 nett

30 Tables (300 Persons) & Above

- ♥ 1st year anniversary dinner voucher worth RM100.00nett inclusive of SST at Xin Cuisine Chinese Restaurant **or** Melting Pot Coffee House (valid for 1 year)
- ♥ Specially designed wedding invitation cards inclusive of inserts and envelopes (Complimentary for 70% guests' attendance)
- ♥ Choose one (1) session of foot reflexology for 2 persons **or** 1 session of back and shoulder massage for 2 persons (valid for 6 months) (1 session = 60 min)
- ♥ Complimentary two (2) rooms x one (1) night stay for two (2) persons in a Superior room with buffet breakfast at Concorde Hotel Kuala Lumpur
- ♥ Complimentary one (1) table on the wedding day

40 Tables (400 Persons) & Above

- ♥ 1st year anniversary dinner voucher worth RM100.00nett inclusive of SST at Xin Cuisine Chinese Restaurant **or** Melting Pot Coffee House (valid for 1 year)
- ♥ Specially designed wedding invitation cards inclusive of inserts and envelopes (Complimentary for 70% guests' attendance)
- ♥ Choose one (1) session of foot reflexology for 2 persons **or** 1 session of back and shoulder massage for 2 persons (valid for 6 months) (1 session = 60 min)
- ♥ Six (6) units flower stand along the red carpet
- ♥ Complimentary simple backdrop as photo wall for pre-cocktail session at foyer
- ♥ Complimentary two (2) tables on the wedding day

50 Tables (500 Persons) & Above

- ♥ 1st year anniversary dinner voucher worth RM100.00nett inclusive of SST at Xin Cuisine Chinese Restaurant **or** Melting Pot Coffee House (valid for 1 year)
- ♥ Specially designed wedding invitation cards inclusive of inserts and envelopes (Complimentary for 70% guests' attendance)
- ♥ Choose one (1) session of foot reflexology for 2 persons **or** 1 session of back and shoulder massage for 2 persons (valid for 6 months) (1 session = 60 min)
- ♥ Six (6) units flower stand along the red carpet
- ♥ Complimentary simple backdrop as photo wall for pre-cocktail session at foyer
- ♥ Complimentary three (3) tables on the wedding day

百年好合之宴
SUPERIOR CHINESE SET MENU
RM1,390.00NETT PER TABLE OF 10 PERSONS

凯煌献四宝
Concorde Hot Platter Special

四季平安盘
Combination Hot and Cold Platter



白玉鲍丝海参鱼鳔羹
Braised Sea Cucumber, Fish Maw with Shredded Jade Abalone Soup

白玉鲍丝干贝鸡丝羹
Braised Dried Scallop, Shredded Chicken and Shredded Jade Abalone Soup

白玉鲍丝蟹皇蟹肉羹
Braised Crabmeat and Crab Roe with Shredded Jade Abalone Soup



秘制贵妃鸡
Chef's Special Soya Sauce Chicken

港式烧味拼
Duo of Crispy Roasted Chicken and Duck

药膳靓菜园鸡
Chinese Herbs with Steamed Village Chicken



家乡蒸石甲鱼
Steamed Fresh Seabass with Home Style

姜茸蒸河巴丁
Steamed Fresh Patin with Ginger Puree

豉油王蒸红鸡鱼
Steamed Fresh Red Snapper with Deluxe Soya Sauce



RM 1,390.00nett
Page 1

豉油王焗草虾
Wok-fried Tiger Prawns in Deluxe Soya Sauce

“妈蜜”焗草虾
Wok-fried Tiger Prawns with Marmite Sauce

天津焗草虾
Wok-fried Tiger Prawns ‘Tianjin’ Style



三菇鲍片西兰花
Braised Three Variety of Mushrooms with Sliced Abalone and Broccoli

豆泡鲍片西兰花
Braised Beancurd Puff with Sliced Abalone and Broccoli



海鲜荷叶饭
Wok-fried Rice with Variety of Seafood in Lotus Leaf

海鲜炒香饭
Wok-fried Rice with Variety of Fresh Seafood

海鲜银鱼仔炒饭
Wok-fried Rice with Seafood and Anchovies



龙眼海底椰
Chilled Sea Coconut and Dried Longan

蜜瓜西米露
Double Happiness of Chilled Honey Dew Sago Pearls

万星杏脯
Double-boiled Apricot and Basil Seed



美点映双辉
Two Variety of Desserts

RM 1,390.00nett
Page 2

天长地久宴
DELUXE CHINESE SET MENU
RM1, 500.00NETT PER TABLE OF 10 PERSONS

四季平安盘
Combination of Hot & Cold d'oeuvres

凯煌四宝拼
Supreme Hot d'oeuvres



金汤干贝海鲜羹
Golden Superior with Fish Maw & Dried Scallop

干贝聚宝羹
Braised Superior Dried Scallop, Crabmeat and Fish Maw Soup

八珍鱼唇羹
Braised Superior Eight Treasures and Crabmeat Soup



四川香酥鸭
Deep-fried Crispy Duck with Szechuan Style

金华玉树鸡
Steamed Chicken with Turkey Ham and Kai Lan

玫瑰豉油鸡
Pouched Chicken with Premier Soy Sauce



金银蒜蒸桂花鱼
Steamed Fresh Mandarin Groupa with Garlic and Bean Sauce

清蒸多宝鱼
Steamed Fresh Turbot with Superior Soya Sauce

姜酒河巴丁
Steamed Fresh Patin with Ginger and Light Chinese Wine



RM 1,500.00nett
Page 1

麦香鲜明虾

Wok-fried Sea Prawns with Lightly-tossed Fragrant Oatmeal

奶油芝士焗明虾

Wok-fried Sea Prawns with Butter Milk Cheese Sauce

脆米椒盐明虾

Deep-fried Sea Prawns with Crispy Rice



冬菇原粒鲍鱼时菜 (十头鲍)

Braised Superior Whole Abalone with Mushroom and Seasonal Vegetable (Ten head Abalone)

海参原粒鲍鱼时菜 (十头鲍)

Braised Superior Whole Abalone with Sea Cucumber and Seasonal Vegetable (Ten head Abalone)

鱼鳔原粒鲍鱼时菜 (十头鲍)

Braised Superior Whole Abalone with Fish Maw and Seasonal Vegetable (Ten head Abalone)



海鲜芋粒炒饭

Wok-fried Rice with Variety of Fresh Seafood and Diced Yam

荷叶鸳鸯饭

Wok-fried Ying Yong Rice in Lotus Leaf

海鲜生炒糯米饭

Wok-fried Glutinous Rice with Seafood



菠萝蜜汁西米露

Marriage of Chilled Jackfruit Puree with Sago Pearls

百年好合

Double Happiness of Sweetened Lotus Seed and Lily Buds in Light Syrup

香滑红豆沙

A Joyous Celebration of Red Bean Puree



美点映双辉

Two Variety of Desserts

RM 1,500.00nett
Page 2

龙凤呈祥宴
PREMIER CHINESE SET MENU
RM1,620.00NETT PER TABLE OF 10 PERSONS

红袍五福临门
Premier Five Happiness Platter

双飞龙影宾艳
Empress Tiger Prawns served with Duo Appetizers



枸子花旗参炖马来鸡 (每人份)
Double-boiled Chicken with Wolfberry and Superior Ginseng Soup (Individually served)

迷你佛垂涎 (每人份)
Double-boiled Dried Seafood Soup (Individually served)

虫草花炖鸡汤 (每人份)
Double-boiled Chicken Soup with Cordyceps Flower (Individually served)



芝麻靓烧鸡
Crispy Roasted Chicken with Fragrant Sesame Seed

蒜茸吊烧鸡
Roasted Crispy Chicken with Garlic Sauce

荷叶栗子富贵鸡
Braised Herbal Chicken with Chestnut in Lotus Leaf



清蒸斗底鲷
Steamed Fresh Pomfret with Superior Soya Sauce

家乡蒸海斑
Steamed Fresh Sea Garoupa with Home style

清蒸龙虎斑
Steamed Fresh 'Loong Fu' Garoupa with Superior Soya Sauce



脆皮椒盐明虾
Crispy Premier Sea Prawn Encrusted with Salted and Pepper

杏片蒜粒明虾
Wok-fried Premier Sea Prawns with Garlic and Almond Flakes

豉汁烘大明虾
Wok-fried Premier Sea Prawns with Special Bean Sauce



冬菇原粒鲍鱼时菜 (十头鲍)
Braised Whole Abalone with Black Mushroom and Seasonal Vegetable
(Ten head Abalone)

海参原粒鲍鱼时菜 (十头鲍)
Braised Whole Abalone with Sea Cucumber and Seasonal Vegetable
(Ten head Abalone)

鱼鳔原粒鲍鱼时菜 (十头鲍)
Braised Whole Abalone with Superior Fish Maw and Seasonal Vegetable
(Ten head Abalone)



特式荷叶饭
Wok-fried Premier Glutinous Rice in Lotus Leaf

蒜茸牛油火腿炒香饭
Wok-fried Rice with Garlic Butter and Turkey Ham

港式糯米饭
Wok-fried Glutinous Rice 'Hong Kong Style'



蔗汁炖雪耳
Double-boiled Sugar Cane Juice with White Fungus

莲子百合海底椰
Double Happiness of Sea Coconut, Lotus Seed and Lily Buds in Light Syrup

香甜龙眼杏仁豆腐
A Joyous Celebration of Longan with Almond and Beancurd



美点映双辉
Duo of Chinese Pastries

RM 1,620.00nett
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