

## ***Inspired Choices – Chinese Wedding Dinner Package 2020***

***Min. 10 Tables (100 Persons)***

***Max. 15 Tables (150 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 for all guest seats
- ♥ A special guest registration book
- ♥ Red carpet for bridal march
- ♥ Standard design of backdrop with fairy lights

### ***Lovely and meaningful giveaways for wedding guests***

- ♥ Individually giveaway 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 2020***

### ***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 for all guest seats
- ♥ 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 guests***

- ♥ Individually giveaway 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)
- ♥ 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)
- ♥ 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)
- ♥ 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



瑶柱贵妃鸡  
Steamed Chicken with Dried Scallop Sauce

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

豉油王蒸红友鱼  
Steamed Fresh Red Snapper with Deluxe Soya Sauce



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

椰皇焗草虾  
Wok-fried Tiger Prawns with Coconut Milk

天津焗草虾  
Wok-fried Tiger Prawns 'Tianjin' Style



三菇原粒鲍鱼兰花蔬 (十头鲍)  
Braised Three Variety of Mushrooms with Whole Abalone and Broccoli  
(Ten head Abalone)

豆泡原粒鲍鱼兰花蔬 (十头鲍)  
Braised Beancurd Puff with Whole Abalone and Broccoli  
(Ten head Abalone)



招牌荷叶饭  
Signature Wok-fried Rice in Lotus Leaf

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

鸡粒银鱼仔炒饭  
Wok-fried Rice with Diced Chicken 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

凤凰马蹄羹  
Double- Boiled Water Chestnut with Egg White and White Fungus



美点映双辉  
Two Variety of Desserts

**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



皇焖干贝海鲜羹  
Braised Seafood and Dried Scallop with Pumpkin Soup

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

南乳吊烧鸡  
Crispy Roasted Chicken with Preserved Beancurd



石咀双冻蒸金枣鱼  
Steamed Fresh Golden Snapper Fish with Preserved Pickles and Mushroom in Soy Sauce

姜酒金巴丁  
Steamed Fresh Golden Patin with Ginger and Light Chinese Wine

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



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

酱烧芝麻焗明虾

Wok-fried Sea Prawns with Sze Chuan Sauce



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)

冬菇豆根原粒鲍鱼时菜 (十头鲍)

Braised Superior Whole Abalone with Mushroom, Beancurd Gluten 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

港式生炒糯米饭

Wok-fried Glutinous Rice with Hong Kong Style



杂果香茅冻

Chilled Lemon Grass Jelly with Mixed Fruits

百年好合果

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

百合香滑红豆沙

A Joyous Celebration of Red Bean Puree



美点映双辉

Two Variety of Desserts

**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



枸子鸡油菌炖马来鸡 (每人份)  
Double- Boiled Chicken Soup with Chanterelle (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  
Crispy Roasted Chicken with Garlic Sauce

枇杷吊烧鸡 / 鸭  
Roasted Chicken / Duck with Pipa Style



清蒸顺壳  
Steamed Fresh Marble Goby with Superior Soya Sauce

家乡蒸海斑  
Steamed Fresh Sea Garoupa with Home style

陈皮鲜竹枝蒸龙趸 (件上)  
Steamed Estuary Grouper with Beancurd Sticks and Mandarin Orange Peel





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

干烧明虾  
Crispy Premier Sea Prawn with Plum Sauce

西式蛋丝焗明虾  
Baked Sea Prawn with Eggs



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)

灵芝菇豆根原粒鲍鱼时菜 (十头鲍)  
Braised Whole Abalone with "Ling Zi" Mushroom, Beancurd Gluten and Seasonal Vegetable  
(Ten head Abalone)



杞子斋火腿炒饭  
Wok-fried Rice with Vegetables and Vegetarian Ham

文昌砂锅鸡饭  
Traditional Stewed Chicken Rice in Casserole

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