

Inspired Choices – Chinese Wedding Luncheon Package 2020 / 2021
30 Tables (300 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*)
- ♥ 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*)
- ♥ 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*)
- ♥ 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

新婚之喜
CONCORDE WEDDING LUNCH SET
RM 888.00NETT PER TABLE OF 10 PERSONS

四季平安盘
Combination Cold and Hot Platter
(腐皮紫菜卷, 黑椒脆椒炒鸡柳, 海蜇八爪鱼, 麻汁腐皮卷)
*Seaweed Roll with Beancurd, Diced Chicken with Pepper,
Jellyfish with Octopus, Beancurd Roll with Special Sauce*



金湖鸡茸粟米羹
Braised Crabmeat, Minced Chicken and Sweet Corn Soup
三丝蚧肉羹
Braised Crabmeat with Shredded Sea Cucumber, Chicken and Mushroom
五宝海鲜羹
Braised Seafood with Shredded Chicken and Mushroom



京汁炸鸡脯
Deep-fried Boneless Chicken with Special Sauce
芝麻靓烧鸡
Crispy Roasted Chicken with Fragrant Sesame Seed
蒜味吊烧鸡
Roasted Crispy Chicken with Garlic Sauce



港式蒸石甲鱼
Steamed Fresh Seabass with Cantonese Style
XO云耳蒸巴丁鱼
Steamed Fresh Patin with Black Fungus & XO Sauce
糖醋炸红友鱼
Deep-fried Red Snapper with Sweet & Sour Sauce



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



罗汉上斋
Braised Variety of Vegetable in Brown Sauce

三宝豆根小棠菜
Braised Black Mushroom with Beancurd Gluten and Young Cabbage

冬菇豆泡蔬
Braised Black Mushroom, Beancurd Skin and Seasonal Vegetable



荷叶扣香饭
Wok-fried Rice with Diced Chicken, Shrimp and Mushroom in Lotus Leaf

杞子鸡粒炒饭
Wok-fried Rice with Wolfberry, Diced Chicken and French Bean

蔬菜粒炒饭
Wok-fried Rice with Vegetables



蜂蜜海底椰
Chilled Sea Coconut with Longan

蜜瓜西米露
Chilled Honey Dew Sago Pearls

百年好合
Double Boiled Lotus Seed and Lily Buds



美点映双辉
Two Variety of Desserts