

Inspired Choices – Chinese Wedding Dinner Package 2021 / 2022

50 Persons & Above

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

- ♥ Individual 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 2021 / 2022

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

- ♥ Individual 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)
- ♥ Complimentary food tasting for six (6) persons 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

Additional Benefits

300 Persons & Above

- ♥ 1st year anniversary dinner voucher worth RM100.00 nett 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

百年好合之宴
SUPERIOR CHINESE SET MENU
RM139.00 NETT PER PERSON

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



酸甜炸石甲鱼
Deep-fried Fresh Seabass with Sweet and Sour Sauce

姜茸蒸红友鱼
Steamed Fresh Red Snapper with Ginger Puree

姜丝陈皮蒸龙趸 (件上)
Steamed Estuary Grouper with Ginger and Mandarin Orange Peel



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
Braised Three Variety of Mushrooms with Whole Abalone and Broccoli

豆泡原粒鲍鱼兰花蔬
Braised Beancurd Puff with Whole Abalone and Broccoli



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
RM150.00 NETT PER PERSON

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

脆皮酸甜炸油斑
Deep-fried Fresh Garoupa with Sweet and Sour Sauce

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

Braised Superior Whole Abalone with Mushroom and Seasonal Vegetable

海参原粒鲍鱼时菜

Braised Superior Whole Abalone with Sea Cucumber and Seasonal Vegetable

冬菇豆根原粒鲍鱼时菜

Braised Superior Whole Abalone with Mushroom, Beancurd Gluten and Seasonal Vegetable



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
RM162.00 NETT PER PERSON

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)

猴头菇沙参炖鸡汤 (每人份)
Double- Boiled Chicken Soup with Lion's Mane Mushroom and Adenophora (Individually served)

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



芝麻靚烧鸡
Crispy Roasted Chicken with Fragrant Sesame Seed

五香沙田鸡 (每人)
Deep-fried Shatin Chicken with Spices

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



清蒸斗底鲷
Steamed Fresh Chinese Pomfret 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

干烧焗明虾
Wok-fried Premier Sea Prawn with Chef Special Sauce

西式蛋丝焗明虾
Baked Sea Prawn with Eggs Floss



冬菇原粒鲍鱼时菜
Braised Whole Abalone with Black Mushroom and Seasonal Vegetable

海参原粒鲍鱼时菜
Braised Whole Abalone with Sea Cucumber and Seasonal Vegetable

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



五谷炒香饭
Wok-fried Mixed Grain Rice

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