



INTERCONTINENTAL.
KUALA LUMPUR



CHINESE WEDDING

YOUR NEXT CHAPTER BEGINS HERE

THE GRAND FEAST

- 9-course authentic oriental dinner crafted by Executive Chinese Chef Tommy
- Decorative ceremonial dummy wedding cake
- Two bottles of sparkling wine for toasting ceremony
- Personalised wedding favour:
Choice of praline chocolates or macarons as a customised wedding memento

NIGHT TO REMEMBER

- Fresh floral arrangement for registration table, main table & guest tables
- Floral pedestal decorations along the aisle
- Selection of table linen and chair cover
- Personalised wedding monogram on an ivory curtain backdrop with LED par light
- Use of two LCD projectors with screens and standard PA system for speech & soft piped-in music
- One function room for the bride & groom as a tea ceremony, changing or crew room

THE ROYAL TREATMENT

- Spend one night in our Bridal Suite and wake up to a romantic breakfast in-room or at the Club InterContinental Lounge
- One VIP parking for the bridal car at the hotel porte-cochère
- IHG Business Reward points

LET'S GET MERRY

- Special rate for Tiger beer barrel (30L)
- Corkage waiver for one bottle of wine or hard liquor per table
- Corkage fee for beer barrel is chargeable at RM600 nett per barrel; beer bottle/can is chargeable at RM10 nett per bottle/can
- Free-flow two types of soft drinks and Chinese tea, up to a maximum of five hours
- Family & friends special room rate, inclusive of breakfast at Serena Brasserie

EXTRA TOUCHES

Exclusive package inclusions with a minimum of 25 tables:

- Food tasting arrangement for up to ten persons, applicable on weekdays only, excluding eve of & public holidays
- Two Super King Classic City View rooms for one night stay on the wedding day with breakfast for two at Serena Brasserie
- Corkage waiver for all duty paid bottles of wine & hard liquor
- First anniversary stay in our Super King Classic City View room with breakfast for two at Serena Brasserie

Choose one additional benefit, with 35 tables and above:

- Twenty bottles of house pouring wine
- One barrel of Tiger draught beer
- Upgrade to our Ambassador Suite
- Upgrade to LED projection
- Photowall drape backdrop

Junior Ballroom: Min 15 tables
Grand Ballroom: Min 30 tables



OPULENT OCCASION MENU

PRE-DINNER

Ten platters of canapés *with a minimum of thirty five tables only

洲际四喜冷热拼盘 INTERCONTINENTAL COMBINATION PLATTER (Choose four)

炸	杏仁酥	凉拌	海蜇	蒸	金沙子蟹柳卷
Deep-fried	Almond Stick	Chilled	Jellyfish	Steamed	Prawn Roe Crab Stick Roll
	虾仁面丝卷		鸡卷		冬菇饺子
	Kataifi Prawn Roll		Chicken Roll		Mushroom Dumpling
	金针菇腐皮卷		日本墨鱼伴海带		翡翠生蚝包
	Bean Curd Roll with Enoki Mushrooms		Japanese Octopus & Seaweed		Cabbage Oyster Roll

汤 SOUP (Choose one)

- 红烧12头鲍鱼蟹肉羹
Braised 12-head Abalone & Crab Meat Soup
- 12头鲍鱼仔冬菇炖鸡汤
Double-boiled 12-head Baby Abalone with Black Mushroom Chicken Soup
- 菠菜蟹肉黑松露酱鱼鳔羹
Braised Fish Maw Soup with Spinach, Crab Meat & Black Truffle Sauce

鸡 POULTRY (Choose one)

- 鲜香酱油鸡
Poached Chicken with Premium Light Soy Sauce
- 鲜橙莎莎酥炸鸡腿
Deep-fried Boneless Chicken Leg with Orange Salsa Sauce
- 烤鸡拼虾饼
Roasted Chicken with Prawn Crackers

鱼 FISH (Choose one)

- 美味辣豆瓣酱蒸红曹鱼
Steamed Red Snapper with Spicy Bean Sauce
- 金蒜清蒸金目鲈
Steamed Sea Bass with Fragrant Garlic Sauce
- 菜脯米椒蒸海斑
Steamed Sea Grouper with Preserved Radish, Chilli & Superior Soy Sauce

虾 PRAWN (Choose one)

- 咸蛋皇爆草虾
Wok-fried Tiger Prawn with Salted Egg Yolk
- 香辣酱爆草虾
Wok-fried Tiger Prawn with Spicy Sauce
- 川汁爆草虾
Wok-fried Tiger Prawn with Sze Chuan Pepper Sauce

蔬菜 VEGETABLE (Choose one)

- 云南什菌豆腐津白卷烩时蔬
Stewed Vegetables with Yunnan Mushroom, Bean Curd Skin & Cabbage Roll
- 双菇豆根竹荪卷烩时蔬
Stewed Vegetables with Mushroom Duo, Bean Curd Skin & Bamboo Pith Roll
- 莲子白果什菌扣芋环
Wok-fried Lotus Seeds, Ginkgo Nuts & Mixed Mushrooms in Yam Ring

饭 RICE (Choose one)

- 银鱼仔蒜香鸡粒炒饭
Garlic Fried Rice with Chicken & Anchovies
- 鲜虾鸡粒炒饭
Egg Fried Rice with Prawn & Chicken
- 双皇海鲜粒炒饭
Seafood Fried Rice with Salted Egg

中式甜品 CHINESE DESSERT (Choose one)

- 冻龙眼海底椰雪耳炖罗汉果
Chilled Luo Hon Guo Syrup with Longan, Sea Coconut & Snow Fungus
- 冻豆浆莲子西米红腰豆
Chilled Soy Bean with Lotus Seeds, Sago & Kidney Beans
- 冻蔗汁雪燕雪耳芦荟
Chilled Sugar Cane Syrup with Snow Bird Nest, Snow Fungus & Aloe Vera

可配唐茶以及两式中华糕点

Served with Chinese Tea & Chinese Pastry Duo

 Enhance your course with the following upgrades: 

汤 SOUP

- 12头鲍鱼仔干贝海玉竹炖鸡汤 (另加 RM 50)
Double-boiled 12-head Baby Abalone, Dried Scallop, Polygonatum & Chicken Soup (add RM50)
- 12头鲍鱼海参鱼鳔炖鸡汤 (另加 RM 50)
Double-boiled 12-head Baby Abalone, Dried Scallop, Cordyceps Flower & Chicken Soup (add RM50)

鸡 POULTRY

- “桃”明炉港式伦敦鸭拼烤鸡 (另加 RM 120)
Duo Combination of Tao's Hong Kong Style Roasted London Duck & Roasted Chicken (add RM120)
- “桃”明炉港式伦敦鸭 (另加 RM 200)
Tao's Hong Kong Style Whole Roasted London Duck (add RM200)

中式甜品 CHINESE DESSERT

- 桃胶香芒杨枝金露 (另加 RM 80)
Chilled Mango Purée with Pomelo & Peach Gum (add RM 80)

鱼 FISH

- 清蒸龙虎斑 (另加 RM 120)
Steamed King Tiger Grouper with Homemade Soy Sauce (add RM120)
- 陈皮姜蒜菇汁蒸所罗门星斑 (另加 RM 120)
Steamed Solomon Star Grouper with Braised Tangerine Skin & Mushroom Sauce (add RM120)

虾 PRAWN

- 黄金麦片爆明虾拼极味酱爆明虾 (另加 RM 50)
Duo Combination of Wok-fried Sea White Prawns with Fragrant Oat & Wok-fried Sea White Prawns with Hot Savoury Lemongrass Sauce (add RM50)
- 黑松露酱芹香银杏蓮藕炒虾球 (另加 RM 100)
Sautéed Sea White Prawns (deshelled) with Celery, Ginkgo Nuts & Lotus Roots in Black Truffle Sauce (add RM100)

蔬菜 VEGETABLE

- 鲍鱼仔海参伴福气金钱袋 (另加 RM 120)
Stewed Baby Abalone with Sea Cucumber & Money Bag (add RM120)
- 红烧花胶海参竹笙卷 (另加 RM 280)
Braised Fish Maw, Sea Cucumber with Bamboo Pith Roll (add RM280)

饭 RICE

- 迷你荷叶糯米饭 (另加 RM 50)
Steamed Mini Lotus Leaf Glutinous Rice (add RM50)
- 鹅肝鸭肉飞鱼籽炒饭 (另加 RM 200)
Wok-Fried Golden Egg Rice with Foie Gras, Peking Duck Meat, Edamame & Flying Fish Roe (add RM200)

- 雪燕牛油果露 (另加 RM 100)
Chilled Avocado Purée with Snow Bird Nest (add RM 100)

AUSPICIOUS AFFAIR MENU

PRE-DINNER inclusive of eight platters of canapés

(*additional five platters with a minimum of twenty five tables)

洲际四喜冷热拼盘 INTERCONTINENTAL COMBINATION PLATTER (Choose four)

炸	虾仁米纸卷	凉拌	冷墨鱼仔	蒸	冬瓜蟹柳卷
Deep-fried	Shrimp Roll wrapped in Rice Paper	Chilled	Baby Octopus	Steamed	Winter Melon Crab Stick Rolls
	吉利芝士球		海蜇伴黄瓜		菠菜冬菇卷
	Breaded Cheese Balls		Jellyfish with Cucumber		Spinach Mushroom Rolls
	荔枝虾仁球		翅藻稻荷袋		福气金钱袋
	Lychee Shrimp Balls		Wakame stuffed in Inari Pouch		Fortune Money Bags

汤 SOUP (Choose one)

- 12头鲍鱼仔虫草花炖鸡汤
Double-boiled Village Chicken Soup with 12-head Baby Abalone & Cordyceps Flower
- 南非螺头冬菇炖鸡汤
Double-boiled Chicken Soup with South African Conch Meat & Black Mushroom
- 12头鲍鱼干贝蟹肉羹
Braised 12-head Abalone Soup with Crab Meat & Dried Scallop

鸡 POULTRY (Choose one)

- 蒜香麻辣酱烤鸡
Roasted Chicken with Fragrant Garlic Spicy Mala Sauce
- 西柠汁炸鸡腿
Deep-fried Boneless Chicken Leg with Lemon Sauce
- 玉兰干贝菜园鸡
Poached Village Chicken with Dried Scallop Sauce & Hong Kong Kailan

鱼 FISH (Choose one)

- 清蒸龙虎斑
Steamed King Tiger Grouper with Superior Soy Sauce
- 果皮红枣黑蒜蒸龙虎斑
Steamed King Tiger Grouper with Black Garlic, Orange Peel & Red Dates
- 金蒜酥炸黄油斑伴生抽皇
Deep-fried Yellow Grouper with Golden Garlic & Superior Soy Sauce

虾 PRAWN (Choose one)

- 金沙咸蛋皇爆虾球
Wok-fried Sea White Prawn with Mongolian Sauce
- 牛油麦香爆明虾拼椒盐明虾
Duo Combination of Wok-fried Sea White Prawn with Fragrant Oat, Butter, Salt & Pepper
- 干煎豉油王明虾
Wok-fried Sea White Prawn with Supreme Soy Sauce

蔬菜 VEGETABLE (Choose one)

- 冬菇豆根海参卷烩时蔬
Stewed Vegetables with Black Mushroom, Sea Cucumber & Bean Curd Skin
- 鱼鳔冬菇金钱袋烩时蔬
Stewed Vegetables, Sea Cucumber, Black Mushroom & Money Bag
- 冬菇海参玉鲍烩时蔬
Stewed Vegetables with Black Mushroom, Sea Cucumber & Jade Abalone

饭 RICE (Choose one)

- 迷你荷叶糯米饭
Steamed Mini Lotus Leaf Glutinous Rice
- 烟熏鸭黄梨炒饭
Fried Rice with Smoked Duck & Pineapple
- 金蒜海鲜炒饭
Seafood Fried Rice with Garlic

中式甜品 CHINESE DESSERT (Choose one)

- 冻金瓜芋头露
Chilled Yam Purée with Diced Pumpkin
- 红枣雪燕炖雪蛤
Double-boiled Red Date Syrup with Snow Bird Nest & Hasma
- 冻芦荟雪燕芒果露
Chilled Mango Purée with Aloe Vera & Snow Bird Nest

可配唐茶以及两式中华糕点

Served with Chinese Tea & Chinese Pastry Duo

 Enhance your course with the following upgrades: 

汤 SOUP

- 花胶冬菇炖鸡汤 (另加 RM 50)
Double-boiled Fish Maw, Black Mushroom & Chicken Soup (add RM 50)
- 12头鲍鱼海参鱼鳔炖鸡汤 (另加 RM 130)
Double-boiled 12-head Abalone, Sea Cucumber, Fish Maw and Chicken Soup (add RM130)

鸡 POULTRY

- “桃”明炉港式伦敦鸭拼烟熏鸡卷 (另加 RM 100)
Duo Combination of Tao's Hong Kong Style Roasted London Duck with Smoked Duck Roll (add RM100)
- “桃”明炉港式伦敦鸭 (另加 RM 160)
Tao's Hong Kong Style Whole Roasted London Duck (add RM160)

西式甜品 WESTERN DESSERT

- 浆果蜜饯与杏仁奶酥芝士蛋糕 (另加 RM 100)
Baked Cheesecake with Berry Compote & Almond Crumble (add RM 100)

鱼 FISH

- 清蒸东星斑 (另加 RM 170)
Steamed Red Coral Grouper with Superior Soy Sauce (add RM 170)
- 清蒸鳕鱼 (另加 RM 170)
Steamed Cod Fish with Superior Soy Sauce (add RM 170)

虾 PRAWN

- 金沙咸蛋皇爆虾球 (另加 RM 80)
Wok-fried Sea White Prawn (deshelled) with Salted Egg (add RM 80)
- 豆蔻沙律爆虾球 (另加 RM 80)
Wok-fried Sea White Prawn (deshelled) with Nutmeg & Mayo (add RM 80)

蔬菜 VEGETABLE

- 12头鲍鱼仔海参伴福气金钱袋 (另加 RM 120)
Stewed 12-head Baby Abalone with Sea Cucumber & Money Bag (add RM 120)
- 红烧花胶海参冬菇 (另加 RM 280)
Braised Fish Maw, Sea Cucumber with Black Mushroom (add RM 280)

饭 RICE

- 鹅肝鸭肉鱼籽炒饭 (另加 RM 180)
Wok-fried Golden Egg Rice with Foie Gras, Peking Duck Meat, Edamame & Flying Fish Roe (add RM 180)
- 黑松露海鲜炒饭 (另加 RM 80)
Seafood Fried Rice with Black Truffle (add RM 80)

- 榛果巧克力与水果蜜饯费南雪小蛋糕 (另加 RM 150)
Chocolate Hazelnut Gianduja, Financier with Fruit Compote (add RM 150)

BOUNTIFUL BLESSINGS MENU

PRE-DINNER inclusive of eight platters of canapés
(*additional seven platters with a minimum of twenty five tables)

洲际四喜冷热拼盘 INTERCONTINENTAL COMBINATION PLATTER (Choose four)

炸	虾仁米纸卷	凉拌	冷墨鱼仔	蒸	冬瓜蟹柳卷
Deep-fried	Shrimp Roll wrapped in Rice Paper	Chilled	Baby Octopus	Steamed	Winter Melon Crab Stick Rolls
	吉利芝士球		海蜇伴黄瓜		菠菜冬菇卷
	Breaded Cheese Balls		Jellyfish with Cucumber		Spinach Mushroom Rolls
	荔枝虾仁球		翅藻稻荷袋		福气金钱袋
	Lychee Shrimp Balls		Wakame stuffed in Inari Pouch		Fortune Money Bags

汤 SOUP (Choose one)

- 美国花旗参海玉竹炖鸡汤
Double-boiled Village Chicken Soup with American Ginseng
- 黑蒜螺头炖鸡汤
Double-boiled Chicken Soup with South African Conch Meat & Black Mushroom
- 黑松露蟹肉海味羹
Braised Crab Meat Soup with Black Truffle & Sea Treasure

鸡 POULTRY (Choose one)

- 药膳富贵菜园鸡
Poached Village Chicken with Chinese Herbs
- “桃”明炉港式伦敦鸭拼烤鸡
Duo Combination of Roasted Chicken & Tao's Hong Kong Style Roasted London Duck
- 烟熏鸭拼脆皮烤鸡
Roasted Chicken & Smoked Duck Breast

鱼 FISH (Choose one)

- 糖醋炸龙虎斑
Deep-fried King Tiger Grouper with Sweet & Sour Sauce
- 果皮红枣黑蒜蒸龙虎斑
Steamed King Tiger Grouper with Black Garlic, Orange Peel & Red Dates
- 鲜竹云耳红枣蒸鳕鱼
Steamed Cod Fish Fillet with Fresh Bean Curd, Red Dates & Yun Fungus

虾 PRAWN (Choose one)

- 酱油皇爆老虎虾
Wok-fried Live Tiger Prawns with Supreme Dark Soy Sauce
- 鸳鸯咸蛋麦香奶油老虎虾
Duo Combination of Wok-fried Live Tiger Prawn with Salted Egg and Butter Oat
- 椒盐爆老虎虾
Wok-fried Live Tiger Prawns with Salt & Pepper

蔬菜 VEGETABLE (Choose one)

- 瑶柱海参冬菇西兰花
Braised Sea Cucumber, Mushroom & Broccoli with Dry Scallop Sauce
- 12头鲍鱼冬菇豆筋时蔬
Braised 12-head Abalone, Mushroom, Bean Curd Skin with Garden Greens
- 12头鲍鱼黑松露三鲜菇西兰花
Braised 12-head Abalone, Fresh Mushroom Trio & Garden Greens with Black Truffle Sauce



饭 RICE (Choose one)

- 芋头荷叶饭
Steamed Lotus Leaf Rice with Yam & Chicken
- 黑松露酱蛋白蟹肉炒饭
Fried Rice with Crab Meat & Black Truffle Paste
- 有钱佬海鲜炒饭
Seafood Fried Rice with Red Tobiko & Crispy Anchovies

西式甜品 WESTERN DESSERT (Choose one)

- 浆果蜜饯与杏仁奶酥芝士蛋糕
Baked Cheesecake with Berry Compote & Almond Crumble
- 榛果巧克力与水果蜜饯费南雪小蛋糕
Chocolate Hazelnut Gianduja, Financier with Fruit Compote
- 香脆苹果金宝与玉桂雪糕
Apple Crumble with Cinnamon Ice Cream

可配咖啡或茶
Served with coffee or tea

 Enhance your course with the following upgrades: 

汤 SOUP

- 花胶冬菇炖鸡汤 (另加 RM 50)
Double-boiled Fish Maw, Black Mushroom & Chicken Soup (add RM 50)
- 12头鲍鱼海参鱼鳔炖鸡汤 (另加 RM 130)
Double-boiled 12-head Abalone, Sea Cucumber, Fish Maw & Chicken Soup (add RM130)

鸡 POULTRY

- “桃”明炉港式伦敦鸭拼烟熏鸡卷 (另加 RM 100)
Duo Combination of Tao's Hong Kong Style Roasted London Duck with Smoked Duck Roll (add RM100)
- “桃”明炉港式伦敦鸭 (另加 RM 160)
Tao's Hong Kong Style Whole Roasted London Duck (add RM160)

西式甜品 WESTERN DESSERT

- 草莓奶油浆果蜜饯俄式柠檬芝士蛋糕 (另加 RM 50)
Russian Twist Lemon Chilled Cheesecake filled with Strawberry Cream & Mixed Berry Compote (add RM 50)

鱼 FISH

- 清蒸东星斑 (另加 RM 170)
Steamed Red Coral Grouper with Superior Soy Sauce (add RM 170)
- 清蒸鳕鱼 (另加 RM 170)
Steamed Cod Fish with Superior Soy Sauce (add RM 170)

虾 PRAWN

- 金沙咸蛋皇爆虾球 (另加 RM 80)
Wok-fried Sea White Prawn (deshelled) with Salted Egg (add RM 80)
- 豆蔻沙律爆虾球 (另加 RM 80)
Wok-fried Sea White Prawn (deshelled) with Nutmeg and Mayo (add RM 80)

蔬菜 VEGETABLE

- 12头鲍鱼仔海参伴福气金钱袋 (另加 RM 100)
Stewed 12-head Abalone with Sea Cucumber & Money Bag (add RM 100)
- 红烧花胶海参冬菇 (另加 RM 260)
Braised Fish Maw, Sea Cucumber with Black Mushroom (add RM 260)

饭 RICE

- 鹅肝鸭肉飞鱼籽炒饭 (另加 RM 180)
Wok-fried Golden Egg Rice with Foie Gras, Peking Duck Meat, Edamame and Flying Fish Roe (add RM 180)
- 黑松露海鲜炒饭 (另加 RM 80)
Seafood Fried Rice with Black Truffle (add RM 80)

- 绿茶柚子欧培拉蛋糕与芝麻意式奶冻 (另加 RM 50)
Green Tea Yuzu Opera & Sesame Panna Cotta (add RM 50)



InterContinental Kuala Lumpur
165 Jalan Ampang
50450, Kuala Lumpur, Malaysia

E: salesmarketing@ickualalumpur.com.my
T: +603 2782 6000

W: Kualalumpur.InterContinental.com

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