



INTERCONTINENTAL.
KUALA LUMPUR



MALAY WEDDING

RAIKAN CINTA PACKAGE



THE GRAND FEAST

- Authentic Malay set dinner crafted by Executive Chef Rudy
- Decorative ceremonial dummy wedding cake

NIGHT TO REMEMBER

- Fresh floral arrangement for registration table, main table & guest tables
- Red carpet for the bridal march
- Selection of table linen and chair cover

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
- IHG Business Reward points

LET'S GET MERRY

- Free-flow two types of chilled juices up to a maximum of five hours
- Pre-dinner inclusive of breadsticks and vegetable crudités with dip

EXTRA TOUCHES

Exclusive package inclusions with a minimum of 35 tables:

- Food tasting arrangement for up to ten persons, applicable on weekdays only, excluding eve of & public holidays
- Two Super King Classic Rooms for one night stay on the wedding day with breakfast for two at Serena Brasserie
- First anniversary stay in our Super King Classic Room with breakfast for two at Serena Brasserie

- Personalised wedding favour: Choice of praline chocolates or macarons as a customised wedding memento

- 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 VIP holding room or changing room

- One VIP parking for the bridal car at the hotel porte-cochère

- Family & friends special room rate, inclusive of breakfast at Serena Brasserie

Choose one additional benefit, with 45 tables and above:

- Ten platters of canapés for pre-dinner
- Floral pedestal decorations along the aisle

RAIKAN CINTA MENU

RAIKAN CINTA SET MENU 1

APPETISER PLATTER

Fish Balls with Spices
Bebola Ikan Berempah

Fried Mussels with Flour & Turmeric
Kupang Goreng Tepung Kunyit

Chicken with Lemongrass Skewers
Satay Lilit Ayam Serai

Malay Style Squid Salad
Kerabu Sotong

SOUP

Malay Spiced Mutton Broth with Vegetables
Sup Kambing Berempah dengan Sayur-sayuran

MAIN COURSE

Broiled Honey-herb Glazed Chicken
Ayam Panggang Madu

Sautéed Prawns with Lemongrass &
Sweet & Spicy Tomato Sauce
Udang Tumis Serai Sos Tomato Cili

Baked Stuffed Squid with 'Phad Prik' Vegetables
Sotong Sumbat Bakar dengan Sayur 'Phad Prik'

RAIKAN CINTA SET MENU 2

APPETISER PLATTER

Sweet & Sour Chicken Rolls
Ayam Gulung Masak Masam Manis

Stir-fried Prawns with Lemongrass
Udang Goreng Serai

Chilled Squid with Turmeric & Cashew Nuts
Sotong Kunyit Gajus

Spicy Malay Beef Salad
Kerabu Daging

SOUP

Spicy Mixed Seafood Soup
Sup Campur Hidangan Laut

MAIN COURSE

Terengganu Style Stuffed Chicken with 'Percik' Sauce
Ayam Sumbat Percik Terengganu

Braised Sliced Beef with Black Soy-pepper Sauce
Hirisan Daging Masak Hitam

Sea Bass Fillet in Fermented Durian,
Turmeric & Coconut Gravy
Siakap Masak Lemak Tempoyak

MAIN COURSE

Braised Beef Rendang 'Padang' Style
Daging Rendang Padang

Vegetables and Lentils with Lamb Ribs
Dalcha Sayuran Tulang Rusuk Kambing

Chicken Biryani Rice
Nasi Biryani Ayam

Steamed Fragrant White Rice
Nasi Putih

CONDIMENTS

Pickled Pineapple & Prawn Crackers
Acar Nenas & Keropok Udang

DESSERT

Pandan Sago Gula Melaka with Vanilla Ice Cream
Pandan Sago Gula Melaka bersama Ais Krim Vanilla

Served with Coffee or Tea
Dihidang bersama Kopi atau Teh

MAIN COURSE

Braised Lamb with Lentils & Vegetables
Dalcha Kambing & Sayuran

Stir-fried Mixed Vegetables with Prawns
Sayur Campur dengan Udang

Tomato Rice with Green Peas
Nasi Tomato Kacang Hijau

Steamed Fragrant White Rice
Nasi Putih

CONDIMENTS

Pickled Cucumber & Pineapple with
Dhal Rempeyek
Acar Timun & Nenas dengan Rempeyek

DESSERT

Layered Cake with Yam Ice Cream
Kuih Lapis bersama Ais Krim Keladi

Served with Coffee or Tea
Dihidang bersama Kopi atau Teh



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