



INTERCONTINENTAL.  
KUALA LUMPUR



WESTERN WEDDING

## I DO PACKAGE

### THE GRAND FEAST

- Made-to-order sumptuous feast by our dedicated chefs
- 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 VIP holding room or changing 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 Rewards 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 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
- Room upgrade to our Ambassador Suite
- Upgrade to LED projection
- Photo wall drape backdrop

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



## I DO MENU

### I DO SET MENU

#### APPETISER

Grilled Portobello Mushroom Winter Bouquet Salad au Pesto Purée

*Enhance your course with the following upgrades:*

Black Prawns with Ahi Tuna Mousse, Seafood Quenelle, Peach Tomato Salsa and Honey Lemon Aioli RM200

Nori-dusted Seared Scallops with Blood Orange Gelée, Yellow Highland Frisée, Tobiko and Edamame RM150

45°C Herb-infused Salmon, Asparagus Salad, Beetroot Purée and Vine Tomatoes, Capers and Mizuna RM150

Chicken & Pistachio Terrine with Garlic Confit and Rocket & Espelette Pepper Hummus RM150

#### SOUP (Choose one)

Cream of Forest Mushroom Soup

*or*

Venitian Tomato Soup

*Enhance your course with the following upgrades:*

Seafood Bisque Cappuccino with a Flat Baguette and Chilli Oil RM150

Silky Chicken Velouté Soup with Smoked Chicken Bits and Pecan Garlic Crumble RM100

Beef Consommé with Herbed Sausage Quenelles and Parmesan Croutons RM100

#### SORBET

Calamansi Sour Plum Sorbet

#### MAIN COURSE (Choose one)

Roasted Herb-crust Beef Tenderloin with Root Vegetables and Asparagus

*or*

Oven-baked Ocean Butterfish on Thyme-flavoured Potatoes and Vegetable Mille-feuille

*or*

Roasted Chicken Breast Stuffed with Wild Mushrooms on a bed of Pumpkin Mash and Green Vegetables

*Enhance your course with the following upgrades:*

Lamb Rack Duo, Broccolini, Slow-cooked Cherry Tomatoes, Pommes Purée and Natural Jus RM350

Chilled Grain-fed Angus Beef Tenderloin with Roasted Dutch Carrots, Braised Jumbo Asparagus, Black Olive Polenta Cake and Thyme Jus RM300

Stuffed Chicken Roulade with Pecan Portobello Mushrooms, Jumbo Asparagus, Broccolini, Sweet Kumara Purée and Rosemary Jus RM150

Scorched Norwegian Salmon, Seasonal Vegetables, Bok Choy, Roasted Scalloped Potatoes and Lemon Morel Sauce RM150

#### DESSERT (Choose one)

Apple Crumble with Cinnamon Ice Cream and Fruit Compote

*or*

Blueberry Cheesecake with Mango Ice Cream

*Enhance your course with the following upgrades:*

Chocolate Hazelnut Gianduja, Orange Madeleine and Red Fruit Compote RM150

Lemon Cream Duo, Almond Dacquoise, Mandarin Orange Jelly and Pistachio Crumble with Mixed Berry Compote RM150

Served with Coffee or Tea



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