


Your Dream Wedding

in your own private sanctuary, right here at
InterContinental Kuala Lumpur



The background of the image consists of several red fans with gold outlines, arranged in a circular pattern. The fans are partially open, creating a dynamic and elegant design. The text is centered within a white rectangular frame that has a thin gold border.

“At InterContinental Kuala Lumpur, your dream wedding is never too far away. With the assistance of our experienced Wedding Specialists and team, you will be able to realise the perfect occasion tailored to your heart's desire. Whether you are taking a stroll down the aisle in our grand ballroom, or choosing to celebrate your union in a more intimate venue like Tao, we are here to ensure your preparations of that special day are seamless and relaxing, so you may focus on the things that truly matter to you.”



An Opulent OCCASION

RM2,988nett per table of 10 persons

THE GRAND FEAST

- 9 course authentic oriental dinner crafted by Executive Chinese Chef Tommy
- Decorative ceremonial dummy wedding cake
- Complimentary two (2) bottles of sparkling wine for toasting ceremony
- Personalized wedding favour
Your choice of personalised praline chocolates or macarons as a wedding customized memento

NIGHT TO REMEMBER

- Fresh floral arrangement for main table & reception table
- Fresh floral posy centrepiece for each guest table
- Floral pedestal decorations along the aisles
- Selection of table linen & chair cover
- Personalised wedding monogram on an ivory curtain backdrop with fairy lights
- Complimentary use of two (2) LCD projectors with screens & standard PA system for speech & soft piped-in music
- Complimentary one (1) function room for the Bride & Groom as Tea Ceremony or crew room

THE ROYAL TREATMENT

- Spend one (1) night in our Bridal Suite (Executive Suite) & awake to a romantic breakfast in-room or at Club lounge
- Complimentary one (1) VIP parking for the bridal car at the hotel porte-cochere
- IHG Business Reward points

LET'S GET MERRY

- Special rate for Tiger beer barrel (30L)
- Corkage waiver for one (1) bottle of wine or hard liquor per confirmed table
- Corkage fee for beer barrel is chargeable at MYR 600 nett per barrel; for beer bottle/can is chargeable at MYR 10 nett per bottle/can
- Free flow of two (2) type of soft drinks and Chinese tea up to max five (5) hours
- Family & friend special room rate

EXTRA TOUCHES

**** Exclusive package inclusions with a minimum of 25 tables:**

- Food tasting arrangement for up to ten (10) persons. Applicable on weekdays only, excluding eve & public holidays
- Two (2) complimentary one (1) night stay in two (2) Classic rooms on the wedding day, inclusive of breakfast
- Corkage waiver for ALL duty paid bottles of wine & hard liquor
- Complimentary first anniversary stay with Club Lounge Access

**** Choose one additional perk, with 35 tables and above:**

- Complimentary ten (10) platters of canapes for pre-dinner drinks
- Complimentary eighteen (18) bottles of house pouring wine
- Complimentary one (1) barrel of tiger draught beer
- Complimentary upgrade to LED projection

Junior Ballroom: Min 15 tables

Grand Ballroom: Min 25 tables

CHINESE SET MENU 9 - C O U R S E

洲际拼盘 (CHOOSE FOUR)

InterContinental combination platter

DEEP-FRIED

- Almond dough stick
- Kataifi prawn roll
- Bean curd roll with enoki mushroom

CHILLED

- Jellyfish
- Chicken roll
- Japanese octopus & seaweed

STEAMED

- Prawn roe crab stick roll
- Mushroom dumpling
- Cabbage oyster roll

SOUP (CHOOSE ONE)

红烧鲍鱼(12头)蟹肉羹

Braised abalone (12 head), & crabmeat soup

鲍鱼仔(12头)东菇炖鸡汤

Double-boiled baby abalone (12 head), 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

(ENHANCE YOUR COURSE WITH THE FOLLOWING UPGRADES)

鲍鱼仔(12头)干贝海玉竹炖鸡汤

Double-boiled baby abalone (12 head), dried scallop, polygonatum & chicken soup (add RM 50)

鲍鱼仔(12头)干贝虫草花炖鸡汤

Double-boiled baby abalone (12 head), dried scallop, cordyceps flowers & chicken Soup (add RM50)

POULTRY (CHOOSE ONE)

鲜香豉油鸡

Poached chicken with premium light soya sauce

鲜橙莎莎酥炸鸡脯

Deep-fried boneless chicken leg with orange salsa sauce

虾饼拼烧鸡

Roasted chicken with prawn cracker

(ENHANCE YOUR COURSE WITH THE FOLLOWING UPGRADES)

桃明炉港式伦敦鸭拼烧鸡

Duo Combination of Roasted Chicken & Tao’s Hong Kong style

Roasted 'London' Duck (add RM120)

桃明炉港式伦敦鸭

Tao’s Hong Kong style roasted whole ‘London’ duck (add RM200)

FISH (CHOOSE ONE)

美味辣豆酱蒸红曹鱼

Steamed red snapper with spicy bean sauce

金蒜清蒸金目鲈

Steamed seabass with fragrant garlic sauce

菜脯米椒蒸海斑

Steamed sea grouper with preserve radish, chili & superior soya sauce

(ENHANCE YOUR COURSE WITH THE FOLLOWING UPGRADES)

清蒸龙虎班

Steamed king tiger garoupa with

homemade soya sauce (add RM 120)

陈皮姜蒜菇汁蒸所罗门星班

Steamed Soloman star garoupa with braised tangerine skin & mushroom sauce (add RM 120)

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

(ENHANCE YOUR COURSE WITH THE FOLLOWING UPGRADES)

黄金麦片爆明虾拼极味酱爆明虾

Duo combination of wok-fried sea white prawns with fragrant oat & wok-fried sea white prawns with hot savoury lemongrass sauce (add RM 50)

黑松露酱芹香银杏莲藕炒虾球

Sautéed sea white prawns (deshell) with celery, ginkgo nuts, and lotus roots in black truffle sauce (add RM 100)

VEGETABLE (CHOOSE ONE)

云南什菌豆根津白卷烩时蔬

Stewed vegetable with Yunnan mushroom, beancurd dough & cabbage roll

双菇豆根竹荪卷烩时蔬

Stewed vegetable with duo of mushroom, beancurd dough & bamboo pith roll

莲子白果什菌扣芋环

Wok-fried lotus seed, ginkgo nut and mixed mushroom with yam ring

(ENHANCE YOUR COURSE WITH THE FOLLOWING UPGRADES)

鲍鱼仔海参伴竹報平安袋

Stewed baby abalone with sea cucumber & moneybag (add RM 120)

红烧花胶海参竹笙卷

Braised fish maw, sea cucumber with bamboo pith roll (add RM 380)

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

(ENHANCE YOUR COURSE WITH THE FOLLOWING UPGRADES)

迷妳荷叶糯米饭

Steamed mini lotus leaf glutinous rice (add RM 50)

鹅肝鸭肉飞鱼籽炒饭

Wok-fried golden egg rice with foie gras, peking duck meat, edamame & flying fish roe (add RM 200)

CHINESE DESSERT (CHOOSE ONE)

冻龙眼海底椰雪耳炖罗汉果

Chilled lo hon guo syrup with longan, sea coconut & snow fungus

冻豆浆莲子西米红腰豆

Chilled soya bean with lotus seed, sago & kidney bean

冻蔗汁雪燕雪耳芦荟

Chilled sugar cane syrup with snow bird nest, snow fungus & aloe vera

(ENHANCE YOUR COURSE WITH THE FOLLOWING UPGRADES)

桃胶香芒杨枝金露

Chilled mango purée with pomelo & peach gum (add RM 80)

雪燕牛油果露

Chilled avocado purée with snow bird nest (add RM 100)

Chinese pastries

Chinese Tea

An Auspicious Affair

RM3,288 nett per table of 10 persons

THE GRAND FEAST

- 9 course authentic oriental dinner crafted by Executive Chinese Chef Tommy
- Decorative ceremonial dummy wedding cake
- Complimentary two (2) bottles of sparkling wine for toasting ceremony
- Personalized wedding favour
Your choice of personalised praline chocolates or macarons as a wedding customized memento
- Complimentary eight (8) platters of canapes for pre-dinner

NIGHT TO REMEMBER

- Fresh floral arrangement for main table & reception table
- Fresh floral posy centrepiece for each guest table
- Floral pedestal decorations along the aisles
- Selection of table linen & chair cover
- Personalised wedding monogram on an ivory curtain backdrop with LED Par Light.
- Complimentary use of two (2) LCD projectors with screens & standard PA system for speech & soft piped-in music
- Complimentary One (1) function room for the Bride & Groom as changing room or crew room
- Complimentary One (1) function room for the Bride & Groom as Tea Ceremony room

THE ROYAL TREATMENT

- Spend One (1) night in our Bridal Suite and awake to a romantic breakfast in-room or at Club lounge
- Complimentary one (1) VIP parking for the bridal car at the hotel porte-cochere
- IHG Business Reward points

LET'S GET MERRY

- Special rate for Tiger beer barrel (30L)
- Corkage waiver for one (1) bottle of wine or hard liquor per confirmed table
- Corkage fee for beer barrel is chargeable at MYR 600 nett per barrel; for beer bottle/can is chargeable at MYR 10 nett per bottle/can
- Free flow of two (2) type of soft drinks and Chinese tea up to max five (5) hours
- Family & friend special room rate

EXTRA TOUCHES

**** Exclusive package inclusions with a minimum of 25 tables:**

- Food tasting arrangement for up to ten (10) persons, applicable on weekdays only, excluding eve & public holidays
- Two (2) complimentary one (1) night stay in two (2) Classic rooms on the wedding day, inclusive of breakfast
- Corkage waiver for ALL duty paid bottles of wine & hard liquor
- Complimentary additional of five (5) platters of canapes for pre-dinner
- Complimentary first anniversary stay with Club Lounge Access

**** Choose one additional perk, with 35 tables and above:**

- Complimentary twenty (20) bottles of house pouring wine
- Complimentary one (1) barrel of tiger draught beer
- Complimentary upgrade to Ambassador Suite
- Complimentary upgrade to LED projection
- Complimentary photo wall drape backdrop

Junior Ballroom: Min 15 tables

Grand Ballroom: Min 25 tables

CHINESE SET MENU 9 - C O U R S E

洲际拼盘 (CHOOSE FOUR)

InterContinental combination platter

DEEP-FRIED

- Shrimp Roll Wrapped with Rice Paper
- Bread Crumb Cheese Ball
- Lychee Shrimp Ball

CHILLED

- Baby Octopus
- Jellyfish with Cucumber
- Wakame Stuffed in Inari Bag

STEAMED

- Winter Melon Crab Stick Roll
- Spinach Mushroom Roll
- Fortune Money Bag

SOUP (CHOOSE ONE)

鲍鱼仔12头蟲草花炖鸡汤

Double-boiled chicken soup with baby abalone 12 head and cordyceps flower

南非螺头东菇炖鸡汤

Double-boiled chicken soup with South Africa conch meat and black mushroom

鲍鱼12头干贝蟹肉羹

Braised abalone 12 head soup with crab meat and dried scallop

(ENHANCE YOUR COURSE WITH THE FOLLOWING UPGRADES)

花胶东菇炖鸡汤

Double-boiled fish maw, black mushroom, and chicken soup (add RM 50)

鲍鱼12头海参鱼鳔炖鸡汤

Double-boiled abalone 12 head, sea cucumber, fish maw and chicken soup (add RM130)

POULTRY (CHOOSE ONE)

蒜香麻辣酱烧鸡

Roasted chicken with fragrant garlic spicy sauce

鲜橙莎莎酥炸鸡脯

Duo Combination of Roasted Chicken & Tao’s Hong Kong style Roasted 'London' Duck

玉兰干贝菜园鸡

Poached village chicken with dried scallop sauce and Hong Kong kailan

(ENHANCE YOUR COURSE WITH THE FOLLOWING UPGRADES)

桃明炉港式伦敦鸭拼烟鸡卷

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

Tao’s Hong Kong style roasted whole ‘London’ duck (add RM160)

FISH (CHOOSE ONE)

清蒸龙虎斑

Steamed king tiger grouper with superior soya sauce

果皮红枣黑蒜蒸龙虎斑

Steamed king tiger grouper with black garlic, orange peel and red dates

金蒜酥炸黄油斑伴生抽王

Deep-fried yellow grouper with golden garlic and superior soy sauce

(ENHANCE YOUR COURSE WITH THE FOLLOWING UPGRADES)

清蒸东星斑

Steamed red coral grouper with superior soya sauce (add RM 170)

清蒸鳕鱼

Steamed cod fish with superior soya sauce (add RM 170)

PRAWN (CHOOSE ONE)

金沙咸蛋皇爆虾球

Wok-fried sea white prawn with Mongolian sauce

牛油麦香爆明虾伴椒盐明虾

Duo combination of wok-fried sea white prawn with fragrant oat and butter & salt and pepper

干煎豉油王明虾

Wok-fried sea white prawn with spicy tomato sauce

(ENHANCE YOUR COURSE WITH THE FOLLOWING UPGRADES)

金沙咸蛋皇爆虾球

Wok-fried sea white prawn (deshell) with salted egg (add RM 80)

豆蔻沙律爆虾球

Wok-fried sea white prawn (deshell) with nutmeg and mayo (add RM 80)

VEGETABLE (CHOOSE ONE)

冬菇豆根海参卷烩时蔬

Stewed vegetable with black mushroom, sea cucumber, beancurd dough

鱼漂冬菇福袋烩时蔬

Stewed vegetable sea cucumber, black mushroom and money bag

冬菇海参玉鲍烩时蔬

Stewed vegetable with black mushroom, sea cucumber and jade abalone

(ENHANCE YOUR COURSE WITH THE FOLLOWING UPGRADES)

鲍鱼仔12头海参伴竹報福袋

Stewed baby abalone 12 head with sea cucumber and money bag (add RM 120)

红烧花胶海参冬菇

Braised fish maw, sea cucumber with black mushroom (add RM 280)

RICE (CHOOSE ONE)

迷你荷叶糯米饭

Steamed mini lotus leaf glutinous rice

烟鸭黄梨炒饭

Fried rice with smoked duck and pineapple

金蒜海鲜炒饭

Seafood fried rice with garlic

(ENHANCE YOUR COURSE WITH THE FOLLOWING UPGRADES)

鹅肝鸭肉飞鱼籽炒饭

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

Seafood fried rice with black truffle (add RM 80)

CHINESE DESSERT (CHOOSE ONE)

冻金瓜芋头露

Chilled yam puree with pumpkin diced

红枣雪燕炖雪蛤

Double-boiled red dates syrup with snow bird nest and hasma

冻芦荟雪燕芒果露

Chilled mango puree with aloe vera and snow bird nest

Duo of chinese pastries Chinese Tea

(ENHANCE YOUR COURSE WITH THE FOLLOWING UPGRADES)

Baked cheese cake with berries compote and almond crumble (add RM 100)

Chocolate hazelnut gianduja, financier with fruit compote (add RM 150)

Served with coffee or tea

Bountiful Blessings

RM3,688 nett per table of 10 persons

THE GRAND FEAST

- 9 course authentic oriental dinner crafted by Executive Chinese Chef Tommy
- Decorative ceremonial dummy wedding cake
- Complimentary two (2) bottles of sparkling wine for toasting ceremony
- Personalized wedding favour
Your choice of personalised praline chocolates or macarons as a wedding customized memento
- Complimentary eight (8) platters of canapes for pre-dinner

NIGHT TO REMEMBER

- Fresh floral arrangement for main table & reception table
- Fresh floral posy centrepiece for each guest table
- Floral pedestal decorations along the aisles
- Selection of table linen & chair cover
- Personalised wedding monogram on an ivory curtain backdrop with LED Par Light.
- Complimentary use of two (2) LCD projectors with screens & standard PA system for speech & soft piped-in music
- Complimentary One (1) function room for the Bride & Groom as changing room or crew room
- Complimentary One (1) function room for the Bride & Groom as Tea Ceremony room

THE ROYAL TREATMENT

- Spend One (1) night in our Bridal Suite and awake to a romantic breakfast in-room or at Club lounge
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- IHG Business Reward points

LET'S GET MERRY

- Special rate for Tiger beer barrel (30L)
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- Family & friend special room rate

EXTRA TOUCHES

**** Exclusive package inclusions with a minimum of 25 tables:**

- Food tasting arrangement for up to ten (10) persons, applicable on weekdays only, excluding eve & public holidays
- Two (2) complimentary one (1) night stay in two (2) Classic rooms on the wedding day, inclusive of breakfast
- Corkage waiver for ALL duty paid bottles of wine & hard liquor
- Complimentary additional of five (5) platters of canapes for pre-dinner
- Complimentary first anniversary stay with Club Lounge Access

**** Choose one additional perk, with 35 tables and above:**

- Complimentary one (1) barrel of tiger draught beer
- Complimentary upgrade to Ambassador Suite
- Complimentary upgrade to LED projection
- Complimentary photo wall drape backdrop

Junior Ballroom: Min 15 tables

Grand Ballroom: Min 25 tables

CHINESE SET MENU 9 - C O U R S E

洲际拼盘 (CHOOSE FIVE)

InterContinental combination platter

DEEP-FRIED

- Shrimp Roll Wrapped with Rice Paper
- Bread Crumb Cheese Ball
- Lychee Shrimp Ball

CHILLED

- Baby Octopus
- Jellyfish with Cucumber
- Wakame Stuffed in Inari Bag

STEAMED

- Winter Melon Crab Stick Roll
- Spinach Mushroom Roll
- Fortune Money Bag

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 Africa conch meat and black mushroom

黑松露蟹肉海味羹

Braised crab meat soup with black truffle and sea treasure

(ENHANCE YOUR COURSE WITH THE FOLLOWING UPGRADES)

花胶东菇炖鸡汤

Double-boiled fish maw, black mushroom, and chicken soup (add RM 50)

鲍鱼12头海参鱼鳔炖鸡汤

Double-boiled abalone 12 head, sea cucumber, fish maw and chicken soup (add RM130)

POULTRY (CHOOSE ONE)

药膳富贵菜园鸡t

Poached village chicken with chinese herbal

桃明炉港式伦敦鸭拼烧鸡

Duo Combination of Roasted Chicken & Tao’s Hong Kong style Roasted 'London' Duck

烟鸭拼脆皮烧鸡

Roasted chicken & smoke duck breastt

(ENHANCE YOUR COURSE WITH THE FOLLOWING UPGRADES)

桃明炉港式伦敦鸭拼烟鸡卷

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

Tao’s Hong Kong style roasted whole ‘London’ duck (add RM160)

FISH (CHOOSE ONE)

糖醋炸龙虎斑

Deep fried king tiger grouper with sweet & sour saucet

果皮红枣黑蒜蒸龙虎斑t

Steamed king tiger grouper with black garlic, orange peel and red datest

鲜竹云耳红枣蒸雪鱼

Steamed cod fish fillet with fresh bean curd, red date & yun fungus

(ENHANCE YOUR COURSE WITH THE FOLLOWING UPGRADES)

清蒸东星班

Steamed red coral grouper with superior soya sauce (add RM 170)

清蒸鳕鱼

Steamed cod fish with superior soya sauce (add RM 170)

PRAWN (CHOOSE ONE)

豉油皇爆老虎虾

Wok-fried live tiger prawns with supreme dark soy sauce

鸳鸯老虎虾

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

(ENHANCE YOUR COURSE WITH THE FOLLOWING UPGRADES)

金沙咸蛋皇爆虾球

Wok-fried sea white prawn (deshell) with salted egg (add RM 80)

豆蔻沙律爆虾球

Wok-fried sea white prawn (deshell) with nutmeg and mayo (add RM 80)

VEGETABLE (CHOOSE ONE)

瑶柱海参冬菇西兰花

Braised sea cucumber, mushroom, broccoli with dry scallop sauce

鲍鱼12头冬菇豆筋时蔬

Braised abalone 12 head, mushroom, bean curd dough with garden green

黑松露鲍鱼12头三鲜菇西兰花

Braised abalone 12 head & trio fresh mushroom with

black truffle sauce & garden green

(ENHANCE YOUR COURSE WITH THE FOLLOWING UPGRADES)

鲍鱼仔12头海参伴竹報福袋

Stewed abalone 12 head with sea cucumber and money bag (add RM 100)

红烧花胶海参冬菇

Braised fish maw, sea cucumber with black mushroom (add RM 260)

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 tobikko & crispy anchovies

(ENHANCE YOUR COURSE WITH THE FOLLOWING UPGRADES)

鹅肝鸭肉飞鱼籽炒饭

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

Seafood fried rice with black truffle (add RM 80)

WESTERN DESSERT (CHOOSE ONE)

Baked cheese cake with berries compote and almond crumble

Chocolate hazelnut gianduja, financier with fruit compote


Apple crumble with cinnamon ice cream

Served with coffee or tea

(ENHANCE YOUR COURSE WITH THE FOLLOWING UPGRADES)

Russian twist lemon chilled cheesecake filled with strawberry cream & mix berries compote (add RM 50)

Green tea yuzu opera, sesame panna cotta (add RM 50)

A photograph of three people in traditional Chinese clothing. On the left, a man in a dark blue suit is smiling and looking towards the center. In the middle, a woman in a yellow and red floral qipao is also smiling. On the right, a bride in a red qipao is holding a small red teacup and saucer, offering it to the man. The background is a bright, out-of-focus interior.

*“Your big day should be anything
but ordinary. Let our magical
venue and exceptional team
transform your wedding day into
the moment of a lifetime.”*



Live the InterContinental Life.



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