

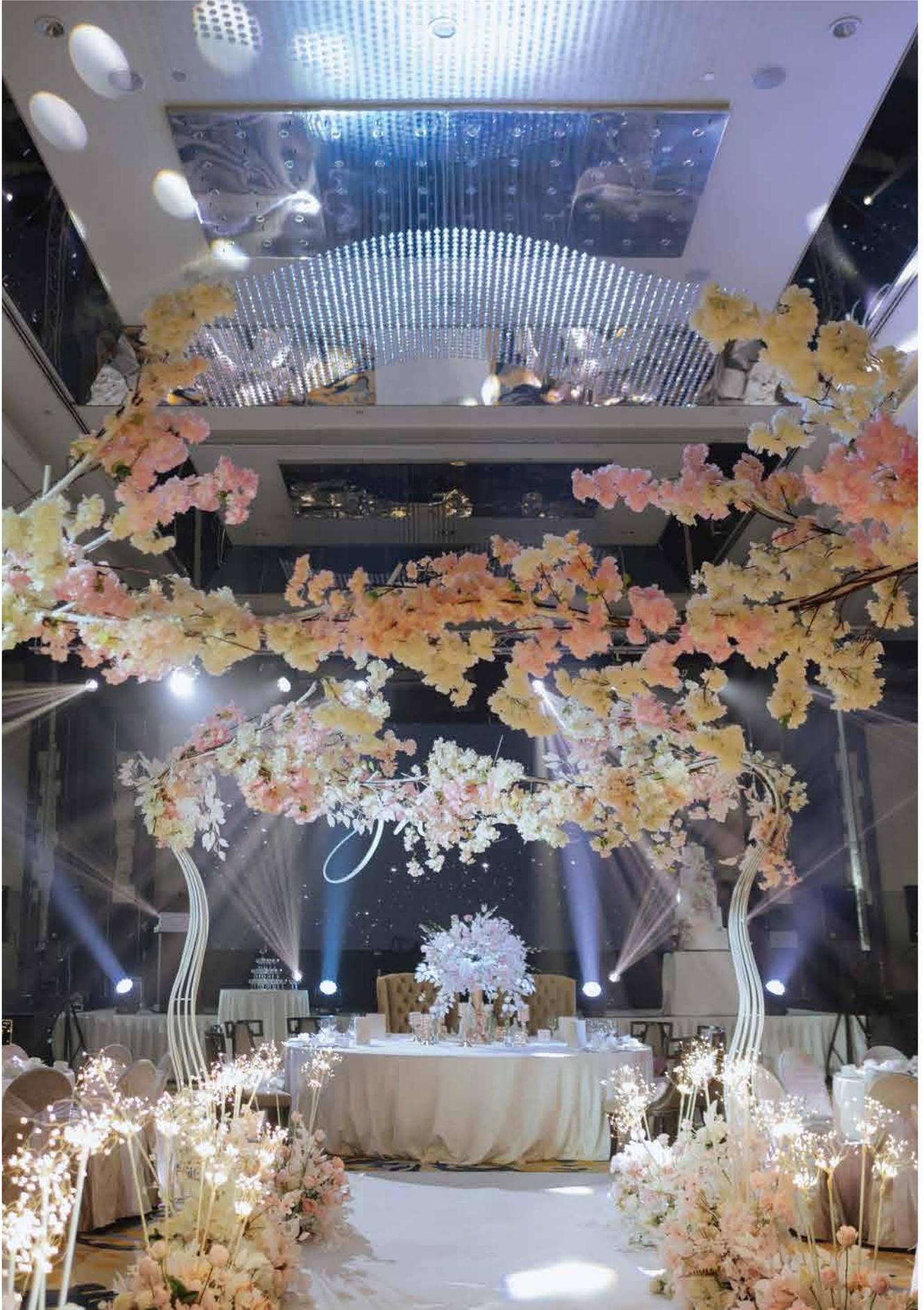


INTERCONTINENTAL.
KUALA LUMPUR



CHINESE WEDDING

YOUR NEXT CHAPTER BEGINS HERE



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THE GRAND FEAST

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

NIGHT TO REMEMBER

- Fresh floral arrangements for the registration table, main table, and guest tables
- Floral pedestal decorations along the aisle
- Selection of table linen and chair covers
- Personalised wedding monogram on an ivory curtain backdrop with LED par lighting
- Use of two LCD projectors with screens and a standard PA system for speeches and soft piped-in music
- One function room for the bride and 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 in-room breakfast or breakfast buffet at the Club InterContinental lounge
- One VIP parking space 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 is chargeable at RM600 nett per barrel of beer; RM10 nett per bottle or can
- Free flow of two types of soft drinks and Chinese tea, up to a maximum of five hours
- Special room rate for family and friends, inclusive of breakfast buffet 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 the eve of and public holidays
- Two Super King Classic 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 and 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 the Ambassador Suite
- Upgrade to LED projection
- Photowall drape backdrop

OPULENT OCCASION MENU

婚宴前小食

PRE-DINNER

十款小食拼盘 Ten platters of canapés *with a minimum of thirty-five tables only

精美前菜拼盘 APPETISERS

洲际冷热拼盘 INTERCONTINENTAL HOT & COLD COMBINATION PLATTER (Choose four)

炸 Deep-fried	蒸 Steamed	凉拌 Chilled
—	—	—
荔枝芝士虾球 Deep-fried Lychee Cheese Shrimp Balls	鱼籽福袋 Fish Roe Lucky Bags	梅酱芝麻鸡卷 Chilled Chicken Rolls with Sour Plum Sauce and Sesame
面丝炸虾卷 Kataifi Prawn Rolls	蟹柳虾卷 Prawn Rolls with Crab Stick	四川风味凉拌海蜇 Sze Chuan-style Marinated Jellyfish
酥炸凤球 Deep-fried Phoenix Balls	鱼胶酿冬菇 Mushrooms stuffed with Fish Paste	菠萝泰式烟鸭胸 Chilled Smoked Duck Breast with Pineapple and Thai Sauce
鸡肉豆腐 Chicken Bean Curd	韭菜水饺 Chive Dumplings	日式章鱼海藻 Chilled Japanese Octopus and Seaweed

汤 SOUP (Choose one)

- 瑶柱蟹肉海味羹
Braised Crab Meat and Sea Treasure Broth
- 黄金蟹肉海味羹
Golden Pumpkin with Sea Treasure Broth

鱼 FISH (Choose one)

- 清蒸红枣鱼
Steamed Red Snapper with Homemade Supreme Soy Sauce
- 椒仔菜脯蒸海鲈鱼
Steamed Fresh Sea Bass with Crispy Radish, Curry Leaves and Bird's Eye Chilli

鸡 POULTRY (Choose one)

- 大漠风沙虾饼烧鸡
Roasted Chicken with Crispy Golden Garlic and Prawn Crackers
- 粤式姜茸蒸鸡
Steamed Chicken with Cantonese Minced Ginger Sauce

虾 PRAWN (Choose one)

- 金粟咸蛋爆虎虾
Wok-fried Tiger Prawns with Salted Egg Yolk and Sweet Corn Paste,
topped with Chicken Floss
- 黄豆酱砂锅虎虾
Claypot Tiger Prawns with Yellow Bean Sauce

蔬菜 VEGETABLE (Choose one)

- 冬菇鱼鳔豆筋扒时蔬
Braised Fish Maw, Flower Mushroom and Bean Curd
with Garden Greens
- 冬菇鱼腐福袋时蔬
Braised Flower Mushrooms, Money Bags,
and Fish Puffs with Fresh Lotus Seeds and Garden Greens

饭 RICE (Choose one)

- 拍姜双鱼炒饭
Fragrant Fried Rice with Silver Anchovies, Salted Fish,
and Chopped Ginger
- 鱼籽海鲜炒饭
Fragrant Fried Rice with Seafood and Red Tobiko

甜品美馐 DESSERT (Choose one)

- 罗汉果冬茸雪耳海底椰
Chilled Sea Coconut and Snow Fungus with Winter Melon Juice
- 冻蔗汁桃胶雪耳
Chilled Sugarcane with Peach Gum and Snow Fungus

中式美点 PASTRIES (Choose two)

- 莲蓉锅饼
Chinese Pancake with Lotus Paste
- 红豆沙锅饼
Chinese Pancake with Red Bean Paste
- 黑芝麻麻糬
Black Sesame Mochi
- 南瓜雪皮红豆糕
Snow Skin Pumpkin with Red Bean Paste
- 香酥千层芋蓉角
Deep-fried Layered Puff with Yam Paste
- 脆炸牛奶吐司卷
Crispy Milk Toast Rolls

AUSPICIOUS AFFAIR MENU

婚宴前小食

PRE-DINNER

八款小食拼盘 Eight platters of canapés

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

精美前菜拼盘 APPETISERS

洲际冷热拼盘 INTERCONTINENTAL HOT & COLD COMBINATION PLATTER (Choose four)

炸 Deep-fried	蒸 Steamed	凉拌 Chilled
—	—	—
荔枝芝士虾球 Deep-fried Lychee Cheese Shrimp Balls	鱼籽福袋 Fish Roe Lucky Bags	梅酱芝麻鸡卷 Chilled Chicken Rolls with Sour Plum Sauce and Sesame
面丝炸虾卷 Kataifi Prawn Rolls	火腿鸡片卷 Chicken Ham Slice Rolls	四川风味凉拌海蜇 Sze Chuan-style Marinated Jellyfish
海鲜云吞 Deep-fried Seafood Wontons	蟹柳虾卷 Prawn Rolls with Crab Stick	木耳黄瓜花生陈醋拌 Marinated Wood Ear Mushrooms, Cucumber, and Peanuts with Aged Vinegar Sauce
芋丝虾卷 Deep-fried Yam Prawn Rolls	鱼胶酿冬菇 Mushrooms stuffed with Fish Paste	日式章鱼海藻 Chilled Japanese Octopus and Seaweed
酥炸凤球 Deep-fried Phoenix Balls	黑椒鸡烧卖 Black Pepper Chicken Siew Mai	皮蛋姜丝 Century Egg with Pickled Ginger
海鲜豆腐 Seafood Bean Curd	韭菜水饺 Chive Dumplings	菠萝泰式烟鸭胸 Chilled Smoked Duck Breast with Pineapple and Thai Sauce
鸡肉豆腐 Chicken Bean Curd		

汤 SOUP (Choose one)

- 花膠石斛虫草花炖鸡汤
Double-boiled Village Chicken Soup with Cordyceps Flower and Fish Maw
- 鲍鱼非洲海底椰炖鸡汤
Double-boiled Chicken Soup with Baby Abalone and African Sea Coconut

鱼 FISH (Choose one)

- 砂锅薑茸龙虎斑
Claypot Fresh Dragon Grouper with Fragrant Ginger Sauce
- 头菜菇丝姜丝蒸龙虎斑
Steamed Fresh Dragon Grouper with Pickled Turnip, Shredded Ginger, and Shredded Mushroom

鸡 POULTRY (Choose one)

- 砂鍋香蔥薑汁鸡腿排
Claypot Boneless Chicken Thigh with Fragrant Shallot Ginger Sauce
- 凤姿双味鸡
Roasted Chicken Duo with Marinated Shredded Chicken

虾 PRAWN (Choose one)

- 蜜椒爆虎虾伴釀蟹鉗
Wok-fried Tiger Prawns with Honey Pepper Sauce served with Crab Claw Dumplings
- 砂锅三葱爆虎虾
Claypot Tiger Prawns with Shallots, Onions, and Spring Onion

蔬菜 VEGETABLE (Choose one)

- 海参冬菇鱼腐扒时蔬
Braised Sea Cucumber, Flower Mushrooms, and Fish Puffs with Garden Greens
- 海参生根丸烩琵琶豆腐
Stewed Sea Cucumber with Stuffed Bean Dough and Pipa Tofu

饭 RICE (Choose one)

- 迷你荷叶糯米饭
Steamed Mini Lotus Leaf Glutinous Rice
- 瑶柱菇丝蟹肉银芽干烧伊
E-Fu Noodles with Crab Meat, Dried Scallops and Bean Sprouts

甜品美馐 DESSERT (Choose one)

- 川贝枇杷桃胶雪耳糖水
Chilled Pei Pa Loquat with Peach Gum and Snow Fungus
- 冻豆浆雪耳莲子
Chilled Soy Milk with Snow Fungus and Lotus Seeds

中式美点 PASTRIES (Choose one)

- 莲蓉锅饼
Chinese Pancake with Lotus Paste
- 红豆沙锅饼
Chinese Pancake with Red Bean Paste
- 黑芝麻麻糬
Black Sesame Mochi
- 南瓜雪皮红豆糕
Snow Skin Pumpkin with Red Bean Paste
- 香酥千层芋蓉角
Deep-fried Layered Puff with Yam Paste
- 脆炸牛奶吐司卷
Crispy Milk Toast Rolls

BOUNTIFUL BLESSINGS MENU

婚宴前小食

PRE-DINNER

八款小食拼盘 Eight platters of canapés

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

精美前菜拼盘 APPETISERS

洲际冷热拼盘 INTERCONTINENTAL HOT & COLD COMBINATION PLATTER (Choose four)

炸 Deep-fried	蒸 Steamed	凉拌 Chilled
—	—	—
荔枝芝士虾球 Deep-fried Lychee Cheese Shrimp Balls	鱼籽福袋 Fish Roe Lucky Bags	四川风味凉拌海蜇 Sze Chuan-style Marinated Jellyfish
面丝炸虾卷 Kataifi Prawn Rolls	火腿鸡片卷 Chicken Ham Slice Rolls	木耳黄瓜花生陈醋拌 Marinated Wood Ear Mushrooms, Cucumber, and Peanuts with Aged Vinegar Sauce
蟹钳炸饺 Deep-fried Crab Claw Dumplings	蟹柳虾卷 Prawn Rolls with Crab Stick	日式章鱼海藻 Chilled Japanese Octopus and Seaweed
芋丝虾卷 Deep-fried Yam Prawn Rolls	韭菜水饺 Chive Dumplings	菠萝泰式烟鸭胸 Chilled Smoked Duck Breast with Pineapple and Thai Sauce
金钱酥 Deep-fried Money Bags	中式药膳饺 Chinese Herbal Dumplings	
酥炸凤球 Deep-fried Phoenix Balls		

汤 SOUP (Choose one)

- 野生松茸花胶炖菜园鸡汤
Double-boiled Village Chicken with Yunnan
Wild Matsutake Mushrooms and Fish Maw
- 羊肚菌花胶螺头炖汤
Double-boiled Supreme Soup with Morel Mushrooms, Fish Maw, and Conch

海味臻品 SEAFOOD (Choose one)

- 蠔皇10头鲍鱼伴金钱袋青花菜
10-head Abalone with Money Bags and Broccolini
- 蠔皇海参冬菇伴嫩菠菜
Braised Sea Cucumber with Flower Mushrooms and Baby Spinach
- 瑶柱稻香蒸龙趸鱼
Steamed Long Dun Fish Fillet with Sun-dried Scallop Rice Essence
- 海盐剁姜果皮蒸龙趸鱼
Steamed Long Dun Fish Fillet with Sea Salt, Aged Tangerine Peel,
and Chopped Ginger

鸡 POULTRY (Choose one)

- 蒜香童子鸡伴麻酱冰菜
Roasted Spring Chicken with Ice Plant Salad
- 御制黄焖香烤鸡腿排
Grilled Boneless Chicken Thigh in Yellow Stewed Sauce
- 香煎火鸭玉白糕
Smoked Chicken Roll with Aromatic Green Ginger Sauce

饭面之选 RICE AND NOODLES (Choose one)

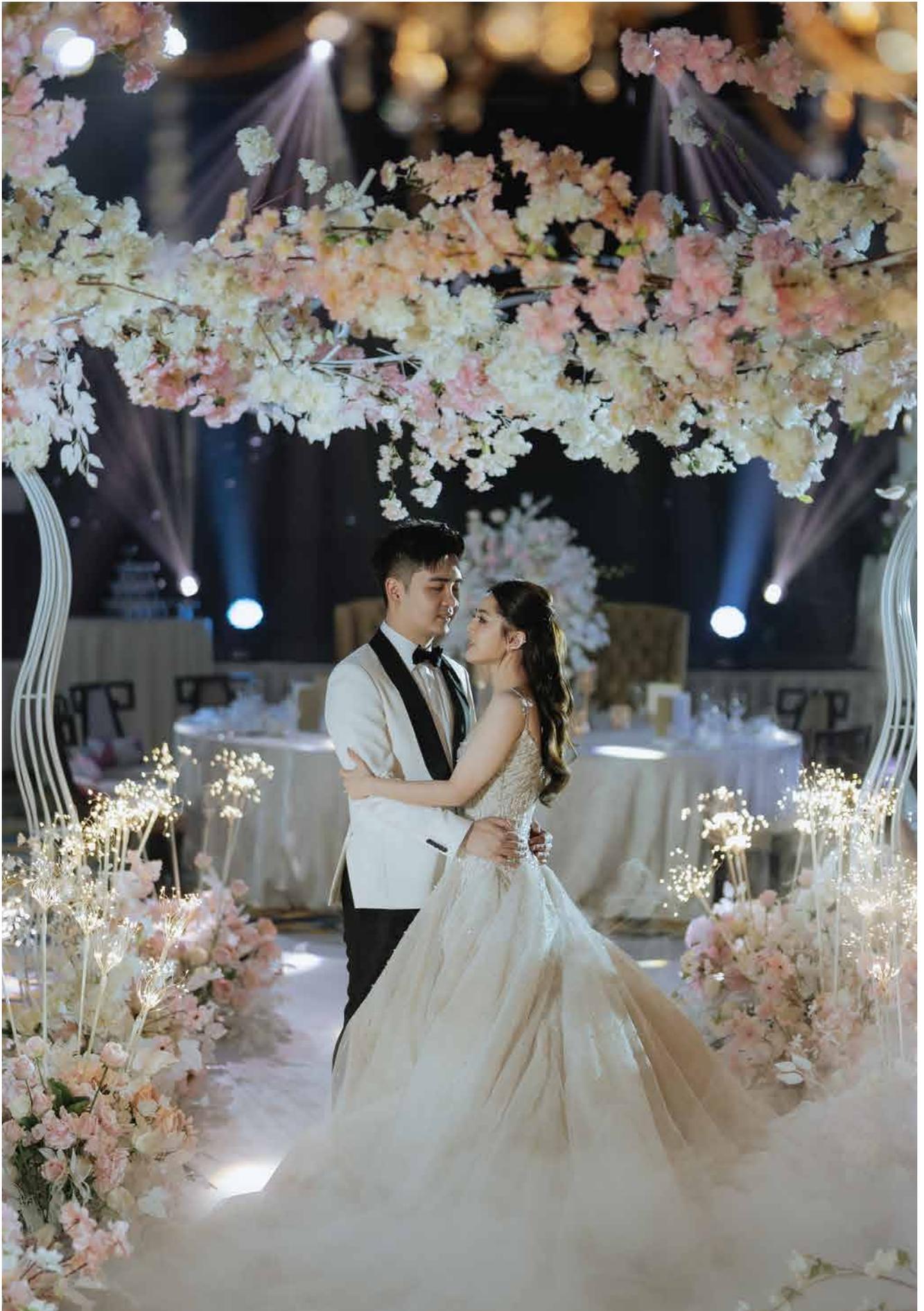
- 芒莎酱大明虾扣鸳鸯饭
King Prawns in Mango Salsa served with Wild and Jasmine Rice
- 高汤大明虾稻庭面
Inaniwa Udon with King Prawns in Superior Broth

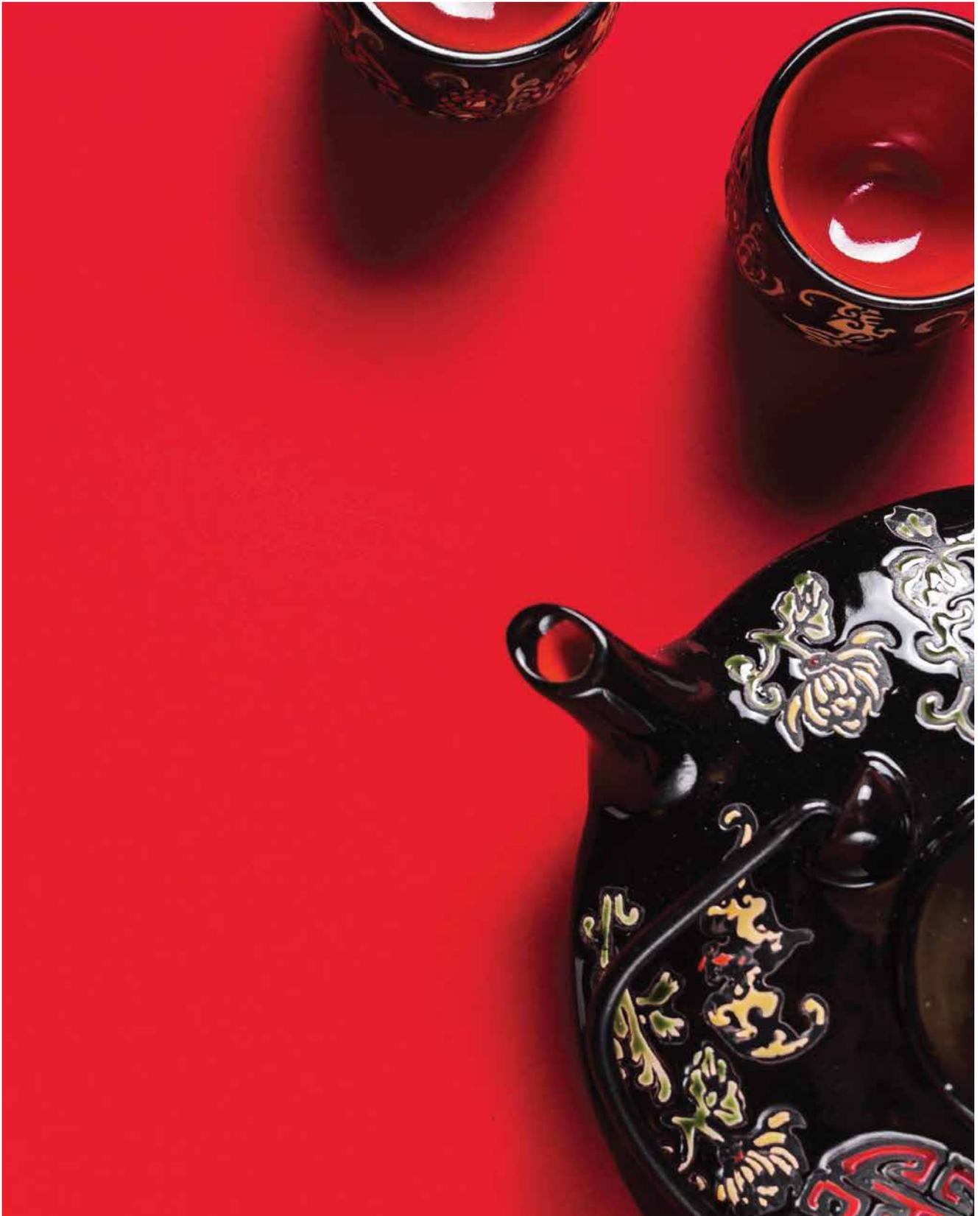
甜品美馐 DESSERT (Choose one)

- 杏仁茶汤圆
Double-boiled Almond Tea with Glutinous
Black Sesame Rice Balls
- 桂馥凝露雪燕佐百香果酱
Osmanthus Jelly with Snow Bird's Nest and
Passion Fruit Dressing

中式美点 PASTRY (Choose one)

- 黑芝麻麻糬
Black Sesame Mochi
- 南瓜雪皮红豆糕
Snow Skin Pumpkin with Red Bean Paste
- 香酥千层芋蓉角
Deep-fried Layered Puff with Yam Paste
- 脆炸牛奶吐司卷
Crispy Milk Toast Rolls
- 天鹅芙蓉酥
Swan Puff Pastries





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