



INTERCONTINENTAL.
KUALA LUMPUR



INDIAN WEDDING

TAJ PACKAGE



THE GRAND FEAST

- Made-to-order sumptuous feast by our dedicated chefs
- Decorative ceremonial dummy wedding cake

- 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
- Red carpet for the bridal march
- Selection of table linen and chair covers

- 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 VIP holding room or changing 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 Reward points

LET'S GET MERRY

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

- Special room rate for family and friends, inclusive of breakfast buffet at Serena Brasserie

EXTRA TOUCHES

Exclusive package inclusions with a minimum of 35 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
- First anniversary stay in our Super King Classic City View room with breakfast for two 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

Junior Ballroom: Min 15 tables
Grand Ballroom: Min 35 tables

TAJ MENU

SET MENU 1

APPETISERS

Tandoori Jhinga Maharaja

Jumbo Prawns marinated in Yoghurt and Fenugreek Leaves

Paneer Angara

Chargrilled Cottage Cheese and Spices

Mini Vegetable Samosas

Curried Potato filled in Phyllo Pastry

SOUP

Badami Shorba

Creamy Chicken Soup with Almond and Garam Masala Spices
Served with Butter Naan Bread with Black Sesame

MAIN COURSES

Rajasthani Laal Maas

Lamb Ribs stewed in Chilli, Spices and Coriander

Salmon Macher Jhol

Salmon simmered in Spicy Creamy Sauce

Delhi Butter Chicken

Braised Chicken with Butter and Yoghurt

Pancharatna Dhal

Five types of Dhal tempered with Spices

Koinoor Goochi

Mushroom sautéed with Spices and Black Pepper

Methi Tahiri

Basmati Rice cooked with Spices and Fenugreek Leaves

SIDE CONDIMENTS

Achaar (Indian Pickle) and Punjabi Poppadoms

DESSERT

Gulab Jamun Cheesecake with Mango Compote

Served with Masala Chai

Indian Spiced Milk Tea

SET MENU 2

APPETISERS

Curd Rice Ball with Crab

Crab Meat with Rice Ball and Mint Raita

Paneer Makhmali

Cottage Cheese Kebab Blend with Vegetables and Makhani Sauce

Chana Chaat

Masala-flavoured Chickpeas

SOUP

Kashmiri Yakhni

Mutton Soup with Potato, Saffron and Yoghurt
Served with Butter Naan topped with Black Sesame

MAIN COURSES

Murgh Musallam

Chicken simmered in Tandoori Masala Gravy

Goan Kekada

Crab Meat sautéed with Spices and Tomato Sauce

Meen Vattichathu

Red Fish Curry infused with Tamarind Water

Kerala Avial

Mixed Vegetables in Coconut and Yoghurt Sauce

Pirattal Poriyal

Potato and Mixed Beans sautéed with Curry Leaves and Spices

Sultana Pulao

Basmati Rice with Golden Raisin, Nuts, and Ghee

SIDE CONDIMENTS

Achaar (Indian Pickle) and Punjabi Poppadoms

DESSERT

Spiced Banana Sticky Pudding with Vanilla Ice Cream

Served with Masala Chai

Indian Spiced Milk Tea



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