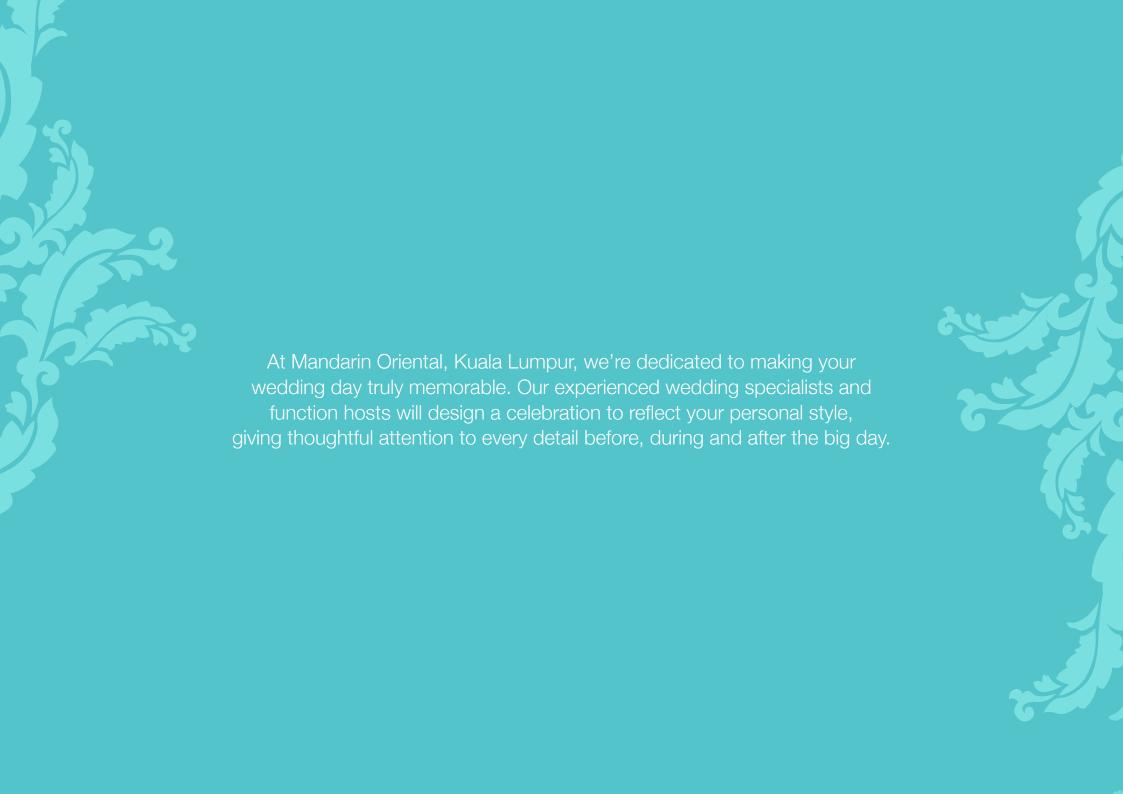


Weddings by

Mandarin Oriental, Kuala Lumpur











2016 CUPID WEDDING PACKAGE

(for a minimum of 250 persons)

RM 238++ per person

Complimentary one night stay for the newlyweds in our beautifully decorated Honeymoon Suite with in-room breakfast, chocolate pralines, plus a complimentary bottle of champagne.

- Welcome bridal bouquet upon arrival
- Butler-drawn bath upon arrival
- Special bridal turndown amenities
- Complimentary one (1) night Deluxe City View (room only)
- 8-tier beautifully decorative ceremonial wedding cake
- Individually wrapped chocolate brownies in a decorative box for all invited guests
- Decorative floral arrangements for the bridal table and floral centerpiece for all tables
- Tie-backs on alternate chairs
- Complimentary free flow of soft drinks throughout the dinner
- Tidbits during pre-event
- Red carpet aisle for wedding march
- Elegant wedding backdrop
- Magnificent ice carving
- Free corkage for the first bottle of wine per table
- Food tasting of selected menu for a table of 10 persons (only applicable for 30 tables and above)
- Flat rate for car park
- Complimentary usage of the LCD projector for video presentation and PA system for speeches

Prices quoted are in Malaysian Ringgit, subject to 10% service charge and 6%GST Above price expires on 31 December 2016 and may be subject to change without prior notice We endeavour to source for local and sustainable ingredients whenever possible



2015 BLISSFUL WEDDING PACKAGE

(for a minimum of 250 persons)

RM 288++ per person

Complimentary one night stay for the newlyweds in our beautifully decorated Honeymoon Suite with in-room breakfast, chocolate pralines, plus a complimentary bottle of champagne.

- Welcome bridal bouquet upon arrival
- Butler-drawn bath upon arrival
- Special bridal turndown amenities
- Complimentary two (2) night Deluxe City View (room only)
- RM 200 Spa voucher for 1st year anniversary
- 8-tier beautifully decorative ceremonial wedding cake
- Individually wrapped chocolate brownies in a decorative box for all invited guests
- Decorative floral arrangements for the bridal table and floral centerpiece for all tables
- Tie-backs on alternate chairs
- Complimentary free flow of soft drinks throughout the dinner
- Complimentary canapé (2 items) and tidbits during pre-event
- Red carpet aisle for wedding march
- Elegant wedding backdrop
- Magnificent ice carving
- Free corkage for 2 bottles of wine and 1 bottle of hard liquor per table
- Food tasting of selected menu for a table of 10 persons (only applicable for 30 tables and above)
- Flat rate for car park
- Complimentary usage of the LCD projector for video presentation and PA system for speeches

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2015 ROMANCE WEDDING PACKAGE

(for a minimum of 300 persons)

RM 338++ per person

Complimentary one night stay for the newlyweds in our beautifully decorated Honeymoon Suite with in-room breakfast, chocolate pralines, plus a complimentary bottle of champagne.

- Welcome bridal bouquet upon arrival
- Butler-drawn bath upon arrival
- Special bridal turndown amenities
- Complimentary two (2) night Deluxe City View (room only)
- RM 200 Spa voucher for 1st year anniversary
- RM 200 Dinner voucher for 1st year anniversary
- 8-tier beautifully decorative ceremonial wedding cake
- Individually wrapped chocolate brownies in a decorative box for all invited guests
- Decorative floral arrangements for the bridal table and floral centerpiece for all tables
- Complimentary additional flower arrangement for entrance arch and 6 units of pedestal (only applicable for 80 tables and above)
- Tie-backs on alternate chairs
- Complimentary free flow of soft drinks throughout the dinner
- Complimentary two bottles of champagne for toasting ceremony
- Complimentary afternoon tea for 6 persons in Honeymoon Suite
- Complimentary canapé (3 items) and tidbits during pre-event
- Red carpet aisle for wedding march
- Elegant wedding backdrop
- Magnificent ice carving
- All wine, champagne, liquor and beer corkage will be waived
- Food tasting of selected menu for a table of 10 persons
- Flat rate for car park
- Complimentary usage of the LCD projector for video presentation and PA system for speeches

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Menu Selection for Western Set Menu

Cupid Wedding Package

(4-course set menu)

Priced at RM 238++ per person

(breads, dips & butter, appetizer, soup, main course, dessert)

Blissful Wedding Package

(5-course set menu)

Priced at RM 288++ per person

(breads, dips & butter, appetizer, soup, sorbet, main course, dessert)

Romance Wedding Package

(6-course set menu)

Priced at RM 338++ per person

(breads, dips & butter, appetizer, soup, intermediate, sorbet, main course, dessert)

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Above price expires on 31 December 2016 and may be subject to change without prior notice

We endeavour to source for local and sustainable ingredients whenever possible

Breads

Oven fresh selection of the day

Dips & Butter

(Please select one type)

Natural French butter
Provencal herb butter
Chive & sour cream dip
Eggplant & feta cheese dip
Spicy chick peas dip

Appetizer - Cold

(Please select one dish)

ROMA TOMATO (V)

Buffalo mozzarella, green olive, red pepper, mesclun mix salad, black olive dust

GRILLED ORGANIC VEGETABLES (V)

Marinated tomatoes, candied garlic, balsamic

TUNA TARTAR

Smoked salmon, guacamole, herb salad, dill sour cream

POACHED RIVER PRAWN

Baby Romaine salad, Parmesan, cocktail sauce, melon balls

SMOKED SALMON

Salmon caviar, edible flower, mustard dill cream, garden leaves

SMOKED DUCK CARPACCIO

Wild bee honey, red cabbage salad, frisee, affilla cress, apple jelly

DEEP SEA CRAB TIAN

Mango and chili salsa, salmon roe caviar, red pepper coulis, herb salad

SOUP

(Please select one dish)

ORGANIC PUMPKIN VELOUTE (V)

Spiced pepino seeds, Parmesan oil

BROCCOLI CREAM (V)

Roasted broccoli rosettes, saffron cream, almonds

FIELD MUSHROOM SOUP (V)

Cépes, parsley sour cream

LEEK CREAM SOUP

Smoked salmon flakes, English mustard sour cream

CREAM OF CAULIFLOWER

Curried sour cream, sautéed shrimp meat

NEW POTATO VELOUTE

Creamy potato soup, smoked beef, chives

OXTAIL BROTH

Wild mushroom dumplings, vegetable pearls

CHICKEN TEA

Consomm, vegetable pearls, chili zest, herb dumpling

Fish Main Course

(Please select one dish)

HERB CRUSTED COD FISH

Mild curry sauce, broccoli rosettes, parsley potatoes

SALMON CUBE

Baby leeks, coriander sauce, saffron potatoes cubes

STEAMED COD FISH

Sweet chili corn, green asparagus, cherry tomato, coriander sauce

BAKED SEABASS FISH

Creamy celeriac, cherry tomatoes, saffron fume

SEA PRAWN & COD FISH

Olive oil crushed potatoes, spicy ratatouille, green herb sauce

Meat Main Course

(Please select one dish)

AUSTRALIAN BEEF CHEEK *cooked well done

Sweet potato puree, broccoli, glazed carrots

12 HOURS BRAISED BEEF RIBS *cooked well done

Celeriac puree, oven dried tomato, snow peas, thyme sauce

CONFIT CHICKEN BREAST

Savoy cabbage, green peas, cranberries jus

SLOW ROASTED DUCK LEG

Cranberry confit, braised red cabbage, almond croquette, morels mushrooms

Vegetarian Main Course

(Please select one dish)

VEGETABLE POLENTA (V)

Pan-seared, fresh Parmesan, rocket leaves

POTATO GNOCCHI (V)

Basil & olive tomato sauce, mizuna leaves

WILD MUSHROOM RAVIOLI (V)

Garlic fondue, green peas, sun-dried tomatoes and chives

GRILLED VEGETABLES (V)

Mozzarella crumble, rocket leave

NEW AGE CAESAR SALAD (V)

Cocktail tomatoes, romaine lettuce, crostini bread

Hot Intermediate / Between Dish

(Please select one dish)

SEARED SEABASS FISH

Sweet potato puree, spicy cherry tomatoes

WOK FRIED PRAWNS

Broccoli ragout, Sarawak peppers

HERB SEARED SCALLOP

Celeriac puree, green peas foam

SLOW ROASTED DUCK

Braised red cabbage, morels mushrooms, orange confit

Sorbet

(Please select one dish)
*applicable for 6-course and above only

24 K ORANGE SORBET

Yuzu orange

APPLE & ROSEMARY SORBET

Granny smith apple jelly

LEMON SORBET

Pomelo salad

PAPAYA SORBET

Red fruit consommé

Dessert

(Please select one dish)

GOLD CRESTED CHOCOLATE DOME

Passion fruit cremeux, honey ice cream, coulis

GRAND CRU CHOCOLATE BAR

Crunchy feuilletine, raspberry sorbet

CRUNCHY HAZELNUT PARFAIT

Orange financier, forestberry compote

BAKED MANGO CHEESE TART

Milk chocolate cream, mango salsa

LEMON TART

Caramelized meringue, strawberry sorbet

COCONUT & LITCHI CLAFOUTIS

Coconut crisp, soursop sorbet

