

HILTON FAIRY TALE PACKAGE (PREMIUM) INSPIRED BY CHEF LAM, CHYNNA

RM 3,888.00 NETT PER TABLE OF 10 PERSONS

(Minimum of 500 Persons in Grand Ballroom for Saturday)

(Minimum of 350 Persons in Ballroom A & B or Ballroom B & C for Sunday)

(Minimum of 150 Persons in Sentral Ballroom)

A dreamy one night stay in our Lifestyle Suite with a choice of buffet breakfast at the exclusive Executive Lounge or a romantic breakfast in bed complete with a fruit basket, macaroons & a bottle of Champagne

Start your lifetime journey together with couple massage for two in our Spa & Gym private couple's room (a year validity)

Treat your parents and parents-in-law with a stay at our Hilton Executive Lake View rooms including breakfasts at the Executive Lounge

Special room rates for those who flew the distance to be present on your special day

Make an impression with an amazing decorative wedding cake

Grace your cake cutting ceremony and 3 tier Champagne fountain arrangements for a toast

Let your guests take home a memory of your dream wedding with our Hilton Weddings Favors

Allow your guests to express their well wishes on our Hilton Weddings guest signature book

Delight your guests with our signature weddings mocktails

and chef's choice light hors d'oeuvres (4 types), served butler style at the cocktail reception

Complimentary free flow soft drinks

Every confirmed table entitled to either three bottles of wine recommended by our Sommelier or one bottle of house spirit. (JW Black Label or Hennessy VSOP)

Special Beer Barrel price with a Minimum Purchase of Three Barrels



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Dramatic floral arrangement and decoration to set the mood of your dream wedding. Floral centerpiece for the bridal table, guest tables, ballroom's entrance, cocktail tables and guest registration table.

Theatrical entrance on red carpet with 6 signature candle stands

Floor to ceiling fairy lights backdrop

High-definition built-in LCD projectors and motorized screen to preview the special occasions
Standard PA system ready to enhance the evening ambience

Specially curated menus by our award winning chefs

Wine-n-Dine with us to sample the menu of your choice for a table of 10 persons
(with minimum guarantee of 35 tables / 350 persons)
Lesser than 35 tables, taste at 20% off

VIP parking for bridal car at hotel's porte cochere

HILTON FAIRY TALE PACKAGE (PREMIUM) INSPIRED BY CHEF LAM, CHYNNA

CHINESE SET MENU

COLD APPETIZER [Please Select Two (v)]

- Chilled Marinated Clam Abalone with Jellyfish in Mustard Spicy Sauce
- Chilled Marinated Fresh Scallop with Superior Crab Meat in Rock Melon
- Chilled Marinated Smoked Duck Meat with Mango Mint Salsa
- Chilled Marinated Beijing Duck Roll with Condiments and Prunes Sauce
- Chilled Marinated Prawns with Salad and Garlic Mayo

HOT APPETIZER [Please Select Two (v)]

- Oven Baked Chicken Wing Stuffed with Shimeji Mushroom
- Deep-Fried Breaded Cheese Ball with Chef Secret Sauce
- Steamed Fish Maw Dumpling with Scallop Sauce
- Steamed Fresh Scallop Dumpling with Egg White Sauce
- Sautéed Clam Abalone Meat with Sweet Peas in Superior Sauce

SOUP [Please Select One (v)]

- Double Boiled Dried Seafood Soup with Black garlic
- Double Boiled Sea Cucumber Soup with Silky Chicken and Fox Dates
- Doubled Boiled Ginseng Roots with Chicken Broth and Fox Dates
- Braised Jumbo Crab Meat with Dried Scallop and Crab Roe
- Braised Shanghai Style Crab Meat Soup with Vegetarian Fins

FISH [Please Select One (v)]

- Steamed Live Dragon Grouper Fish with King of Soy Sauce
- Steamed Grouper Chunks with Congee Topped with Special Chili Ginger Bean
- Steamed Live Tiger Grouper Chunks with Fishman Sauce
- Oven Baked Fresh Canadian Salmon Fillet with Teriyaki Sauce

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CHINESE SET MENU

POULTRY [Please Select One (v)]

- Deep-Fried Roasted Chicken with Dry Curry Flavor Crispy Rice
- Stewed Eight Treasure Chicken with Seasonal Vegetables
- Sautéed Chicken Meat with Superior Sauce in Pumpkin Ring
- Oven Baked Hong Kong Roasted Duck in Hoi Sin Sauce
- Oven Baked Salted Rock Salt Chicken with Chilli Dips

PRAWNS [Please Select One (v)]

- Sautéed Live Tiger Prawns with Butter Curry Leaf
- Sautéed Live Tiger Prawns with Garlic Chilli Sauce
- Poached Sandakan Prawns with Dried Shrimp, Coconut Spicy Gravy
- Sautéed Fresh Scallop with Black Pepper Sauce and Capsicum
- Sautéed Live Tiger Prawns with Marmite Sauce and Pine Seed

VEGETABLES [Please Select One (v)]

- Stewed Clam Abalone with Chinese Mushroom and Broccoli
- Stir-Fried Hong Kong Kai Lan with Shimeji Mushroom in Abalone Sauce
- Stewed Bean Roots with Flower Mushroom in Premium Oyster Sauce
- Stewed Dried Oyster with Oyster Mushroom and Hong Kong Nai Pak
- Braised Dried Scallop Sauce with Black Mushroom and Broccoli

HILTON FAIRY TALE PACKAGE (PREMIUM) INSPIRED BY CHEF LAM, CHYNNA

CHINESE SET MENU

RICE [Please Select One (v)]

- Steamed Black & White Glutinous Rice Wrapped with Smoked Duck
- Stir Fried Rice with Seafood, Silver Anchovies & Mustard Plant
- Braised Hong Kong Ee Fu Noodles with Seafood & Dragon Mustard Vegetables
- Steamed Rice with Barbeque Meat & Mushroom
- Stir Fried Wanton Noodles with Shredded Chicken & Bean Sprout

DESSERT [Please Select One Each (v)]

- Double Boiled Korean Ginseng with Crystal Pears & Dried Longan
- Double Boiled Sweetened Chrysanthemum with Crystal Pears & Winter Melon
- Chilled Black Dates with Sea Coconut, Snow Fungus & Cordyceps Flower
- Deep-Fried Durian Pancake with Vanilla Cream Sauce
- Deep-Fried Sweet Potatoes Ball Wrapped with Custard Milk Cream

AND

- Deep-Fried Durian Pancake with Cream Sauce
- Oven Baked Lotus Flower Biscuit with Lotus Paste
- Deep-Fried Sweet Corn Pancake
- Chilled Durian Pancake with Vanilla Cream Sauce
- Chilled Red Bean Cake (Pin Pei)