

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

## **RM 3,688.00 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 06 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 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 (STANDARD) INSPIRED BY CHEF LAM, CHYNNA

## CHINESE SET MENU

### COLD APPETIZER [Please Select Two (v)]

- Chilled Marinated Superior Crab Meat with Mixed Fruits
- Chilled Marinated Prawns Salad with Rock Melon Mayo
- Chilled Marinated Hokkaido Octopus with Spicy Mustard Sauce
- Marinated Jelly Fish with Thai Chili and Clam Abalone
- Chilled Beijing Duck Roll with Prunes Sauce

### HOT APPETIZER [Please Select Two (v)]

- Deep-Fried Salted Egg Yolk Wrapped with Bean Curd Skin in Seafood Paste
- Deep-Fried Chicken Gordon Blu Coated with Bread Crumbs
- Sautéed Fresh Scallop and Capsicum with Superior Sauce
- Oven Baked Chicken Wing Stuffed with Wild Mushrooms
- Steamed Lotus Prawns Dumpling with Egg White Sauce

### SOUP [Please Select One (v)]

- Braised Dried Seafood Soup with Cordyceps Flower, Fox Dates
- Braised Shanghai Style Crab Meat Soup with Vegetarian Fins
- Double Boiled Ginseng Soup with Silky Chicken
- Double Boiled Giant Wonton Dumpling with Fox Dates
- Double Boiled Dried Seafood Soup with Chrysanthemums Flowers

### FISH [Please Select One (v)]

- Steamed Live Tiger Grouper Chunks with Fishman Sauce
- Oven Baked Canadian Salmon Fillet with Teriyaki Sauce
- Steamed Live Wild Patin with Ginger Puree and Fresh Chilli
- Steamed Live Grouper with Asian Spice Herbs
- Deep-Fried Red Mullet with Garlic Chilli Sauce

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

## CHINESE SET MENU

### POULTRY [Please Select One (v)]

- Oven Baked Hong Kong Roasted Duck with Hoi Sin Sauce
- Deep-Fried Roasted Chicken with Dry Curry Flavor Crispy Rice
- Steamed Chicken with Rock Salt Served with Garlic Chilli
- Roasted Chicken with Prawns Crackers Served with Spice Salt
- Oven Baked Chicken Roulade with Asian Spice Served Together with Golden Bun

### PRAWNS [Please Select One (v)]

- Sautéed Live Tiger Prawns with Garlic Chilli Sauce
- Poached Live Tiger Prawns with Chinese Herbs
- Sautéed Prawns Meat with Superior Sauce in Pumpkin Ring
- Sautéed Live Tiger Prawns with Butter Curry Leaf
- Poached Sandakan Prawns with Dried Shrimp, Coconut Spicy Gravy

### VEGETABLES [Please Select One (v)]

- Stewed Bean Roots, Chinese Mushroom and Broccoli in Abalone Sauce
- Stewed Shimeji Mushroom with Broccoli and Dried Scallop Sauce
- Braised Chinese Mushroom with Hong Kong Nai Pak in Abalone Sauce
- Stewed Dried Oyster, Oyster Mushroom with Hong Kong Kai Lan in Oyster Sauce
- Stir-Fried Dragon Mustard Vegetables with Mixed Mushrooms in Abalone Sauce

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

## CHINESE SET MENU

### RICE [Please Select One (v)]

- Steamed Lotus Leaf Glutinous Rice with Salted Egg
- Steamed Lotus Leaf Black & White Glutinous Rice with Smoked Duck
- Fried Rice with Assorted Seafood, Mustard Plant and Silver Anchovies
- Fried Rice with BBQ Chicken, Shrimp and French Bean
- Fried Rice with Yam Cubes, Potatoes, Pickled Radish and Chicken

### DESSERT [Please Select One Each (v)]

- Double Boiled Longan Meat, Crystal Pear, Lotus Seed, Red Dates and Snow Fungus
- Double Boiled Chrysanthemum, Crystal Pear and Winter Melon Candies
- Double Boiled Lotus Seed, Lily Bulb and Syrup with Snow Fungus
- Chilled Honey Dew Melon with Passion Fruits Ball, Sago and Vanilla Ice Cream
- Chilled Rock Melon with Herbal Jelly Sago Cream and Vanilla Ice 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)