

# HILTON FAIRY TALE PACKAGE (STANDARD)

## RM 3,288.00 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



# HILTON FAIRY TALE PACKAGE (STANDARD)

## **RM 3,288.00NETT 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)

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 (STANDARD)

## CHINESE SET MENU

### HOT AND COLD COMBINATION PLATTER [Please Select Four (v)]

- Deep-Fried Chicken Roll Coated with Sunflower Seed 向日葵籽鸡卷
- Sautéed Fresh Scallop and Capsicum with Superior Sauce 灯笼椒炒带子
- Oven Baked Chicken Wing Stuffed with Mushroom 松菇酿鸡翅
- Steamed Fish Maw Dumpling with Egg White Sauce 蛋白蒸鱼鳔
- Chilled Marinated Spicy Shredded Fish Maw & Clam Abalone 香辣鱼鳔丝拌鲍贝
- Chilled Marinated Superior Crab Meat with Mixed Fruits 冰冻蚧肉么果
- Sautéed Chicken with Butter Milk and Chicken Floss 肉松奶油鸡球
- Deep-Fried Fish Paste Cheese Ball with Orange Mayonnaise 橙汁鱼饺芝士球

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

- Double Boiled Dried Seafood Soup with Cordyceps 虫草焗海味汤
- Double Boiled Ginseng Broth with Silky Chicken 人参焗竹丝鸡汤
- Braised Pumpkin Soup with Dried Seafood and Chives 金瓜海味韭菜羹
- Braised Treasure Soup in Sze Chuan Style 四川酸辛羹

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

- Steamed Live Red Mullet Fish with King of Soy 清蒸红枣鱼
- Deep-Fried Ocean Sea Bass with Asian Spices Herbs 亚洲式炸鲈鱼
- Steamed River Patin Fish with Pickled Radish 菜脯蒸河八丁鱼
- Oven Baked Canadian Salmon Fillet with Teriyaki Sauce 日式酱烤三文鱼

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

- Deep-Fried Boneless Chicken with Sweet Lemon Sauce 西柠酱炸鸡扒
- Oven Baked Chicken, Percik Sauce Served with Golden Bun 香辣烤鸡配黄金包
- Steamed Treasure Chicken Stuffed with Vegetables in Abalone Sauce 鲍汁八宝鸡
- Charcoal Grilled Hong Kong Roasted Duck with Chinese Barbeque (Hoi Sin) Sauce 港式烤鸭

# HILTON FAIRY TALE PACKAGE (STANDARD)

## CHINESE SET MENU

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

- Sautéed Live Tiger Prawns with Salted Egg Puree & Corns 咸蛋粟米炒老虎虾
- Poached Live Tiger Prawns with Chinese Herbs 药材白灼老虎虾
- Sautéed Shrimp Meat with Superior Sauce in a Pumpkin Ring XO 虾球金瓜环
- Sautéed Live Tiger Prawns with Garlic Chili Sauce 干煎汁炒老虎虾

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

- Braised Shimeji Mushroom with Hong Kong Kailan in Abalone Sauce 鲍汁松菇芥兰
- Stewed Bean Roots, Chinese Mushroom and Broccoli in Abalone Sauce 北菇豆根鲍汁西兰花
- Braised Dried Oysters with Oyster Mushrooms and Hong Kong Nai Pak 蚝士北菇鲍汁奶白
- Stir Fried Asparagus with Mixed Mushroom and Almond Flakes 杏仁杂菇炒芦笋

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

- Stir Fried Rice with Yam, French Bean, Pickled Radish and Anchovies 银鱼仔菜脯芋头菜豆炒饭
- Steamed Lotus Leaf Glutinous Rice with Salted Egg 咸蛋荷叶糯米饭
- Stir Fried Rice with Seafood, Mustard Plant and Silver Anchovies 银鱼仔海鲜芥菜炒饭
- Steamed Rice with Dried Oyster, Mushroom, BBQ Chicken and Dried Shrimp  
蚝士北菇虾米叉烧蒸香饭

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

- Chilled Rock Melon Puree with Herbal Jelly & Vanilla Ice Cream 雪糕哈密瓜香草西米露
- Double Boiled Longan Meat, Crystal Pears, Lotus Seed and Snow Fungus 雪梨雪耳莲子龙眼糖水
- Double Boiled Lotus Seed, Lily Bulb and Syrup with Snow Fungus 百年好合
- Chilled Honey Dew Melon with Passion Fruit, Sago and Vanilla Ice Cream 雪糕百香果哈密瓜西米露

### AND

- Deep-Fried Durian Pancake with Cream Sauce 榴莲锅饼
- Oven Baked Lotus Flower Biscuit with Lotus Paste 莲花酥
- Deep-Fried Sweet Potatoes Ball with Custard Paste 紫薯奶油球
- Chilled Red Bean Cake (Pin Pei) 冰冻皮红豆卷

# HILTON FAIRY TALE PACKAGE (STANDARD)

## INDIVIDUAL PRE-PLATED CHINESE SET MENU

### HOT AND COLD COMBINATION PLATTER [Please Select Three (v)]

- Chilled Marinated Baby Abalone with Jelly Fish In Sweet Sauce 甜酱海蜇鲍鱼仔
- Chilled Marinated Fresh Scallop and Mixed Fruit in Garlic-Mayo Sauce 沙律杂果带子
- Deep Fried Cheese Bread Ball in Chef Sauce 芝士面包球
- Deep Fried Crispy Smoked Duck Meat with Assorted Vegetable Wrapped 蔬菜烟鸭卷
- Chilled Mixed Fruit with Seafood In Bean curd Bag 沙律海鲜杂果日本豆包
- Chilled Marinated Jelly Fish with Clams and Snow Crabstick 海蜇罗片雪蚧柳

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

- Double Boiled Chicken Broth with Giant Dumpling, Seafood and Fox Dates 特式海鲜饺子炖汤
- Braised Golden Pumpkin Soup with Dried Seafood and Chives 南瓜海鲜羹

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

- Deep Fried Supreme Prawn in Bean Curd  
Wrapped with Spicy Garlic Chili Sauce and Sautéed Vegetables 干煎大腐皮虾卷拼青龙菜
- Sautéed King Prawns with Curry Butter Milk and Cheese, Sautéed Green Peas and Corns  
咖哩奶油芝士大虾

### MAIN COURSE [Please Select One (v)]

- Steam-Baked Barramundi Fillet with Rainbow Spice Combination with  
Steamed Black & White Glutinous Rice and Sautéed Broccoli 七彩焗卢鱼拼兰花黑白糯米饭
- Savory Asian Spice Baked Tiger Grouper Fish Fillet Serve with Steamed Glutinous Rice,  
Salted Egg Yolk and Sautéed Green Dragon Mustard Vegetable 亚洲式焗龙虎斑拼荷叶饭青龙菜

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

- Crunchy Chocolate Bar and Black Sesame Ice Cream 朱古力蛋糕拼黑芝麻雪糕
- Jivara Chocolate Mousse, Yuzu Cream Brulee,  
Sesame Brandy Snap Biscuit with Flower Salt, Melba Yoghurt Ice Cream 朱古力蛋糕拼酸奶雪糕

# HILTON FAIRY TALE PACKAGE (STANDARD)

## WESTERN SET MENU

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

- Duo of Salmon**  
Beetroot Cured Rose Smoked Salmon with Apple-Pear Chutney  
Slow Cooked Salmon Confit on Lentil Cassoulet, Kaffir Lime Dressing
- Duo of Salmon**  
Jasmine Tea Smoked Scallop, Tomato Gelee and Citrus Salad  
Fin de Claire Oyster on Ocean Salt, Passion Fruit Dressing
- Beef 'Feuille de Brick' with Mushroom**  
Kumara Mousseline and Chimicchuri Salsa
- Salmon 'Mi-Cuit'**  
Tomato-Caper Relish Topped with Purple Potato Crisp

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

- Roasted Roma Tomato & Red Pepper Soup**  
Basil Oil and Olive Twist
- Wild Mushroom Soup**  
Savoury Pepper Polenta Cake

### MAIN COURSE [Please Select One (v)]

- Pistachio Persilade Crusted Rack of Lamb**  
Charred Vegetables, Chunky Orange-Pomegranate Marmalade, Marrow Jus
- Sous Vide Chicken Roulade**  
Stuffed with Chorizo, Garlic Mascarpone Potato Mashed,  
Butter Vegetables, Thyme Jus

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

- Vanilla Panna Cotta**  
Mango Passion Fruit Jelly, Berries and Sable Breton
- Mystery Chocolate Sphere**

# HILTON FAIRY TALE PACKAGE (STANDARD)

## INDIAN SET MENU

### STARTER

#### Aloo Tikki

*Deep Fried Potato Cutlers with Tomato Chutney*

\*\*\*\*\*

### MAIN COURSE

#### Murg Sharjani Curry

*Cashew Nut and Tomato Based Chicken Curry*

#### Roganjosh

*Lamb Braised with Spices & Tomatoes*

#### Amirat Sari Machili

*Deep-Fried Fish Coated with Batter*

#### Bendi Masala

*Saute Okra with Masala Sauce*

#### Moong Dhall Tadka

*Green Bean Tempered with Spices and Chili*

#### Badam Pulao

*Steamed Basmati Rice Garnished with Roasted Almonds*

\*\*\*\*\*

### DESSERT

#### Assorted Fruit Platter

\*\*\*\*\*

### BEVERAGE

*Coffee or Tea*