

HILTON ROM & BRUNCH PACKAGE

RM 258.80 NETT PER PERSON

(Minimum of 300 Persons in Ballroom A & B or Ballroom B & C)

(Minimum of 150 Persons in Sentral Ballroom)

(Minimum of 100 Persons in Grand Suite)

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

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

Pop a bottle of Champagne for your celebratory 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

Bottomless Coke & Sprite soft drinks throughout the event

Special Beer Barrel price with a Minimum Purchase of Three Barrels

Dramatic floral arrangement and decoration to set the mood of your dream wedding.

Floral centerpiece for the bridal table, guest tables & cocktail tables.

Theatrical entrance on red carpet with 06 signature candle stands

High-definition built-in LCD projectors and motorized screen to preview the special occasions

Standard PA system ready to enhance the romantic ambience

Specially curated menus by our award winning chefs

Dine with us to sample the menu of your choice for a table of 10 persons at 20% off

VIP parking for bridal car at hotel's porte cochere



HILTON ROM & BRUNCH PACKAGE

CHINESE SET MENU

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

- Chilled Marinated Fish Maw with Spicy Sweet Sauce 鱼鳔甜酸酱
- Sautéed Chicken with Premium Shrimp Sauce 特色香脆虾酱鸡
- Deep-Fried Cheese Ball with Fish Mousse 酥炸芝士鱼蛋球
- Deep-Fried Bean Curd Skin Roll Coated with Seafood Paste 香脆海鲜腐皮卷
- Steamed Prawn Dumpling with Scallop Sauce and Lotus 莲藕干贝汁虾饺皇
- Chilled Marinated Jelly Fish and Hokkaido Octopus 凉拌海蜇北海道八爪鱼

SOUP [Please Select One (v)]

- Braised Golden Pumpkin Soup with Premium Crab Meat 金瓜蟹粉羹
- Braised Dried Seafood Soup with Cordyceps and Bamboo Pith 虫草竹笋焗海羹
- Braised Sze Chuan Style Soup with Tofu and Shredded Chicken 酸辣鸡丝豆腐羹
- Doubled Boiled Chicken Soup with Dried Oyster 蚝士焗鸡汤

FISH [Please Select One (v)]

- Steamed Live Golden Phoenix with Brown Bean Sauce 酱蒸游金凤鱼
- Oven Baked Barramundi Fish with Asian Spice Herbs 烤石甲鱼佐亚洲香辣酱
- Steamed Fresh Patin Fish with Ginger Chilli Paste 姜蓉椒仔蒸八丁鱼
- Deep-Fried Fresh Red Mullet with Siamese Sauce 香脆红枣鱼佐暹罗酱

POULTRY [Please Select One (v)]

- Deep-Fried Pi Pa Chicken with Five Spices Fragrant Salt 五香琵琶鸡
- Deep-Fried Sesame Chicken with Chilli Dip 香脆芝麻鸡
- Braised Chicken with Chinese Mushroom, Ginger and Spring Onion 葱姜北菇焖滑鸡
- Oven Baked Chicken with Percik Sauce 印尼香辣酱烤鸡

HILTON ROM & BRUNCH PACKAGE

CHINESE SET MENU

VEGETABLES [Please Select One (v)]

- Stewed Bean Curd Roots with Broccoli in Abalone Sauce 鲍汁豆根烩西兰花
- Stewed Tian Jin Cabbage with Crispy Shredded Cuttlefish 龙须烩津白
- Braised Mixed Mushroom with Siew Pak Choy 什菇烩小白菜
- Stewed Hong Kong Nai Pak Vegetable with Oyster Mushroom 蚝菇扒香港奶白

RICE [Please Select One (v)]

- Stir Fried Rice with B.B.Q Chicken Meat and Mustard Plant 芥菜叉烧鸡粒炒香饭
- Fried Rice with Korean Kim Chi and BBQ Chicken 韩式泡菜叉烧鸡粒炒香饭
- Steamed Rice Wrapped with Yam Cubes and Dried Shrimp 芋头虾米荷叶香饭
- Stir Fried Hong Kong Noodles with Minced Meat, Bean Sprout and Chives 港式鸡茸炒生面

DESSERT [Please Select One (v)]

- Chilled Malaysian Fruits Platter 生鲜马来西亚果盘
- Sweetened Red Bean Paste with Pearl Sago and Lily Bulbs 珍珠西米百合红豆羹
- Chilled Sweet Longan, Sea Coconut, Rambutan and Lemon Slice 西宁龙眼海底椰