

HILTON JOYFUL UNION PACKAGE

RM 2,288.00NETT PER TABLE OF 10 PERSONS

(Minimum of 300 Persons in Kristal Ballroom)

MENU

- Customized Menu Specially Created by Chinese Banquet Chef
- Dine with Us to Sample The Menu of Your Choice For A Table of TEN (10) Persons

BEVERAGE

- Bottomless Free Flow of Soft Drinks (Coke & Sprite) Up to FOUR (4) Hours
- Corkage Waiver for TWO (2) Bottles of Duty Paid Wine or Hard Liquor Per Confirmed Table

ROOM ACCOMMODATION

- A Dreamy ONE (1) Night Stay in Our Executive Suite with Breakfasts for TWO (2) Persons Complete with ONE (1) Bottle of Sparkling Juice for the Ceremonial Toasting Ceremony, Chocolates Praline and a Bouquet of Fresh Flowers
- Treat Your Parents and Parents in Law with a Night Stay at Our Hilton Guestroom Plus Inclusive Breakfasts for TWO (2) Persons
- Special Room Rate for Guests Attending the Special Occasion at MYR 350.00nett Per Room Per Night for Hilton Guestroom Plus Inclusive of TWO (2) Buffet Breakfasts (Subject to Room Availability)

WEDDING DECORATIONS

- Ceremonial Wedding Cake for Cake Cutting Ceremony
- Personalized Fairy Light Wedding Backdrop
- TWO (2) Entrance Pedestal Stands and FOUR (4) Walkway Pedestal Stands Along Red Carpet
- Distinctive Flower Arrangements for Bridal Table
- Individual Flower Posies or Rose Petals for All Guest Tables
- Flower Posies for Reception Table Arrangement
- Wedding Gift Away for All Your Guests

MISCELLANEOUS

- THREE (3) Complimentary Valet Car Park for Bridal Car, Parents and Parents-in-Law
- ONE (1) Exclusive Hilton Guest Registration Book
- Usage of LCD Projector for Your Wedding Slide Presentation



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CHINESE SET MENU

APPETIZER SELECTIONS [Please Select One (v)]

- Japanese and Chinese Hot and Cold Combinations
中日特色翡翠大拼盆 [日式海草，日式蚧柳，腐皮芝士鸭卷，凤凰生根]
Japanese Seaweed with Sesame Sauce Japanese Crab Sticks with Fresh Fruit Salad
Deep Fried Vegetarian Duck & Cheese Bean Curd Steamed Salted Egg Sangkan Balls

- Vietnamese and Chinese Hot Hors d'oeuvre
中越特色翡翠大拼盆 [黄金鸡鸭卷，炸香茅金银袋越南汁，杏仁蚧蚶，什果沙律虾]
Deep Fried Vietnamese Chicken & Chilled Prawns with Fresh Fruit Salad
Vegetarian Duck Rolls & Mayonnaise Sauce
Deep Fried Almond Crab Claws Fried Shrimps with Vietnamese Sauce

- Royal Four Seasons Platter
皇冠季节四拼盆 [酥脆龙须卷，神农药膳果，什果沙律虾，鸭酱炒鸡球]
Deep Fried Prawn Tail Katafi Rolls Steamed Herbs Dumplings
Chilled Prawns with Fresh Fruit Salad Fried Chicken with Duck Sauce
& Mayonnaise Sauce

- Deluxe Four Hot and Cold Combinations
特色冷热大拼盆 [芝麻虾卷，蚧柳黄卷，日式海草，鸟巢鸡球]
Deep Fried Sesame Prawn Rolls Steamed Crab Stick Rolls with Crab Roe
Chilled Seaweed with Sesame Sauce Fried Chicken in a Basket

- Royal Vegetarian Four Seasons Combinations
皇冠素食季节拼盆 [煎斋鸭，公宝斋鸡，连藕炒西芹，素豆腐生芒果]
Stir Fried Vegetarian Duck Kung Poh Vegetarian Chicken
Fried Lotus Roots with Celery Deep Fried Bean Curds with Young Mango

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CHINESE SET MENU

SOUP [Please Select One (v)]

- Braised Fish Maw with Crab Meat and Crab Roe 鱼鳔蚶皇羹
[Shredded Fish Maw, Crab Meat, Crab Roe in Superior Soup]
- Thick Broth of Seafood with Dried Scallops 海皇海参带子羹
[Dried Scallops, Crab Meat, Sea Cucumber in Superior Soup]
- Braised Crab Roe with Fish Lip and Fungus 红梅海味羹
[Crab Meat, Sea Cucumber, Fish Lip, White Fungus in Superior Soup]
- Double Boiled Sea Cucumber with Dried Scallops 海参瑶柱北菇汤
[Sea Cucumber, Dried Scallops, Mushrooms in Superior Soup]
- Double Boiled Bamboo Pith with Chickens & Herbs 竹生药村鸡汤
[Bamboo Pith, Chicken, Chinese Herbs in Superior Soup]

POULTRY [Please Select One (v)]

- Roasted Sesame Chicken with Mango Thai Sauce 芝麻烧鸡泰芒汁
- Pi-Pa Chicken with Sesame with Barbeque Sauce 琵琶芝麻烧鸡味汁
- Deep-Fried Boneless Chicken with Mango Mayonnaise Sauce 西柠沙律炸酥鸡
- Crispy Boneless Chicken with Green Apple Thai Sauce 萍果泰汁炸酥鸡
- Hong Kong Style Roasted Crispy Duck 港式靚烧鸭

FISH [Please Select One (v)]

- Hong Kong Style Steamed Live Grouper with Superior Soya Sauce 港式蒸石斑鱼
- Steamed Live Grouper with Bean Paste and Spicy Plum Sauce 酱蒸石斑鱼
- Nyonya Style Steamed Live Sea Bass 娘惹蒸石甲
- Deep-Fried Live Sea Bass with Thai Sauce Topped with Young Mango 泰汁生芒果炸石甲
- Steamed Live Golden Snapper with Spicy Garlic Sauce 辣蒜汁蒸金曹鱼

*OPTIONAL: UPGRADE YOUR FISH DISH

- Additional Surcharge of MYR 200.00nett Per Table
- Hong Kong Style Steamed Red Grouper with Superior Soya Sauce 港式蒸红斑
- Steamed Chicken Pomfret with Superior Soya Sauce Topped with Crispy Garlic 港式蒜蓉蒸昌鱼
- Additional Surcharge of MYR 250.00nett Per Table
- Baked Cod Fish with Chef's Special Honey Glaze Topped with Mayonnaise Sauce 日式焗鳕鱼

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CHINESE SET MENU

PRAWN [Please Select One (v)]

- Wok Fried Sze Chuan de Shelled Prawns Served in a Basket 四川鸟巢干烧虾球
- Deep-Fried Prawns with Mayonnaise Sauce Topped with Peanuts 沙律炸虾球
- Stir Fried Golden Tiger Prawns with Salted Egg Yolk 咸蛋老虎虾
- Fried Tiger Prawns with Crispy Oatmeal and Garlic 麦片蒜香老虎虾
- Fried Prawns with Yellow Black Bean and Garlic Ginger 金香老虎虾

VEGETABLES [Please Select One (v)]

- Braised Black Mushrooms with Broccoli and Bean Curd Sticks 冬菇香港腐竹扒兰花
- Braised Sea Asparagus and Young Cabbage with Superior Sauce 海露笋小白菜
- Baby Cabbage with Loh Hon Combinations 罗汉斋小白菜
- Braised Tau Kan with Mushrooms and Garden Greens 冬菇扒豆根
- Braised Assorted Mushrooms with Seasonal Vegetables 三菇扒时蔬

RICE OR NOODLE [Please Select One (v)]

- Steamed Glutinous Rice with Dried Oysters Wrapped in Lotus Leaf 珍珠糯米饭
- Fried Rice with Golden Garlic and Anchovies 银鱼蒜香炒饭
- Steamed Glutinous Rice with Salted Egg Wrapped in Lotus Leaf 荷叶糯米饭
- Thai Style Pineapple Fried Rice with Seafood 海鲜泰式黄梨炒饭
- Fried Rice with Seafood and Seasons Bean 海鲜季豆炒饭

DESSERT [Please Select One (v)]

- Chilled Sea Coconut with Longan and Lemon 龙眼柠汁海底椰
- Sweetened Red Bean Cream with Lotus Seeds 莲子红豆沙
- Chilled Dried Longan with Lily Bulbs & Lotus Seeds 百年好合
- Baked Mango & Sweet Corn Dumplings 玉米美点
- Red Bean Glutinous Balls with Pumpkin Dumplings 橙仔美点
- Hilton Ice Cream Cake 希尔顿冰淇淋蛋糕

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WESTERN SET MENU

FROM THE OVEN

Assorted Bread Roll

Balsamic Vinegar & Olive Oil

APPETIZER

Smoked Chicken Breast on Heart Romaine,
Balsamic Shallot Dressing and Roasted Nut with Parmesan

SOUP

Cream of Mushroom, Shrimp Dumpling & Pesto Oil

MAIN COURSE [Please Select One (v)]

- Baked Salmon on Leek Stew, Sautéed Baby Carrot, Broccoli, Green Asparagus and Baby Tomato, Roasted Potatoes, Lemon Butter Sauce
- Baked Stuffed Chicken Breast with Spinach & Mascarpone Sautéed Baby Carrot, Broccoli, Green Asparagus and Baby Tomato, Roasted Potatoes, Rosemary Sauce
- Surf and Turf
Baked Salmon & Grilled Marinated Chicken Breast
Saffron Butter Sauce & Chicken Jus
Sautéed Baby Carrot, Broccoli, Green Asparagus and Baby Tomato, Roasted Potatoes

DESSERT

Chocolate Crème Brulee