## Oriental Love Chinese YNading Sudarge

## RM2,388.00+ per table of 10 persons

Minimum booking of 30 tables

Enjoy the finest Chinese food and beverage selections and event styling, provided with IOI Grand finest service and attention to detail.

## Package features:

- Exclusive selection of menus by our professional chef.
- Unlimited servings of IOI Grand's signature cooler drinks with titbits during the pre-dinner and dinner.
- Unlimited servings of chinese tea during the dinner.
- Stylish decorative ceremonial wedding cake for cake cutting ceremony.
- Complimentary of 1 sparkling juice/ champagne for the toasting.
- Choice of wedding favours for invited guests.
- Exclusive floral centrepiece for bridal table.
- Floral centerpiece for all guest tables and reception table.
- 6 stylish decorative walkways pedestral along with the red carpet.
- Stylish entrance arch at main entrance.
- Wedding Backdrop for photo booth at the foyer.
- Complimentary usage of Built-in PA Systems with motorised screen.
- Complimentary of usage of LED Screen on stage (Size of 10ft x 20ft).
- Complimentary parking for wedding couple, parents and in laws (3 units).
- Complimentary of Food Tasting of the selected menu for a table of 10 (ten) persons upon confirmation of the event with deposit. Only available on weekdays (Monday to Thursday), except on the public holidays.
- Complimentary usage of bride and groom changing room


## Terms \& Conditions

Offer is valid for wedding dates before 31 Dec 2023. Rate quoted in Ringgit Malaysia and is subject to $6 \%$ SST and any prevailing taxes imposed by the Malaysian Government.

## CHINESE WEDDING SET MENU Minimum of 30 Tables

Four Hot \& Cold Combination

Shrimps with honeydew salad
Phoenix Prawn Tail Sang Kan Ball
Thai Lemon Grass Stick
Katafi Prawn Roll

## Soup (Select 1)

Braised crab meat soup crab roe and chives Braised fresh crab meat soup with shredded baked fish maw Braised dried scallop soup with crab meat and enoki mushrooms

## Poultry (Select 1)

Crispy Roasted Succulent chicken served with prawn crackers Roasted crispy chicken topped with golden garlic and spring onions Barbecued sesame chicken with fragrant Chinese herb sauce

## Prawn (Select 1)

Wok fried tiger prawns with marmite sauce Poached tiger prawns with superior stock and herbs Deep-fried prawns with Sweet Chili Dressing

## Vegetables (Select 1)

Double Boiled Broccolli, Shitake Mushroom, Fish maw with Chinese kei zhi \& abalone sauce Braised sea asparagus with baked fish maw and vegetables Braised black mushrooms with baked fish maw and vegetables

## Fish (Select 1)

Steamed fresh patin with soy sauce Steamed fresh grouper fish soy sauce Deep-fried grouper with spicy thai sauce and shredded vegetables

## Starch (Select 1)

Steamed Lotus leaf Glutinous Rice (individual)
Fried rice with seafood, preserved olives and garlic

## Dessert (Select 1)

Chilled Sea Coconut with Longan \& Grass Jelly Chrysanthemum broth with sun dried apricot, wolf berries and rock sugar Double boiled lotus seeds with lily Bulbs, red dates and dried Iongan

## Pastries (Select 1)

Crispy Chinese pancakes with lotus paste
Deep fried Banana chocolate pancake Lotus Sesame Ball
Non Baked Mandarin Orange Dumpling
Salted Egg Cream Bun
Glutinous Soft Ball (Mochi)

