



Cherish Your Love's Journey

at Hotel Istana Kuala Lumpur City Centre....

Love Story Package

(Minimum 55 Tables of 10 Persons)

Package	Chinese	Malay	Indian
❖ Romance	RM1, 888.00nett	RM1, 688.00nett	RM1, 688.00nett

♥ **Accommodation:**

- ❖ Spend one night in lavishly-decorated **Bridal Suite** completed with deluxe fruit basket, exclusive floral arrangements and special bridal amenities
- ❖ Complimentary one **Club Room** for one-night stay for parent
- ❖ Complimentary one **Club Room** for one-night stay for guest

♥ **Decorations**

- ❖ Four fresh floral pedestals arrangement along the red carpet
- ❖ Specially decorated bridal VIP table with an exquisite floral centre-piece and artistic floral posies for all tables
- ❖ Exquisite dummy wedding cake for ceremonial cake-cutting ceremony
- ❖ Ceremonial champagne fountain for the toasting ceremony inclusive of two bottles of sparkling juice
- ❖ Decorative ice carving at the ballroom entrance
- ❖ Red carpet for the wedding march
- ❖ Selection of chair covers with tieback ribbons and table linen

♥ **Food**

- ❖ Selection of authentic Malay/Chinese/Indian Cuisine*
- ❖ Food tasting arrangement for the selected menu up to 10 persons
- ❖ 3kgs complimentary chocolate cake
- ❖ Istana's signature chocolate pralines as wedding favours to all guests
- ❖ 3-Course meal before the wedding banquet for the couples served in Bridal Suite

♥ **Beverages:**

- ❖ Pre-wedding banquet cocktails at Mahkota Foyer with canapé and titbits
- ❖ Free flow of soft drinks and punch cordial during pre-wedding banquet cocktail
- ❖ Free flow of punch cordial **OR** Chinese tea throughout the wedding banquet
- ❖ Unlimited waiver of corkage for non-duty-free alcoholic beverages



♥ **Inclusions:**

- ❖ Use of two LCD projectors with portable screen and existing in-house PA system equipped with rostrum and cordless microphone
- ❖ Reserved VIP parking for two vehicles at the porte-cochere
- ❖ Use of private meeting room with coffee, tea and home-made cookies for pre-wedding coordination meeting up to 20 persons
- ❖ VIP holding room with standard refreshment on the wedding banquet day
- ❖ Enjoy the spa treatment for the couple at Sompton Spa
- ❖ Pre-wedding photography within the hotel premise (own photographer)

♥ **Anniversary:**

- ❖ Romantic escapade for 3days 2nights stay with daily breakfast and one dinner at **Meritus Pelangi Beach Resort & Spa, Langkawi**



EXTRAS / OPTIONAL CHARGES

♥ Decorations

- ❖ Pedestal stands decorated with fresh flower at RM350 nett per set
- ❖ Flower arch decorated with fresh flower at RM1000 nett per set
- ❖ Use of LED at RM11, 000.00nett for the Grand Mahkota Ballroom (three units)
- ❖ Use of LED at RM6, 000.00nett for Mahkota 1 and Mahkota 3 (two units)

♥ Beverages

- ❖ Canapés pass around during pre-wedding at RM20.00nett per person per session of 1 hour
- ❖ Standard ice bar at RM3, 000.00nett
- ❖ Premium ice bar at RM5, 000.00nett
- ❖ Barrel of beer (22.7L) at RM1, 650.00nett per barrel
- ❖ Barrel of beer (30L) at RM1, 850.00nett per barrel
- ❖ Special price for house pouring wine at RM70.00nett per bottle
- ❖ Bar set up for 1 hour during pre-wedding banquet at RM50.00nett per person (beer, house pouring wine, 2 soft drink, 2 juices)
- ❖ Bar set up for 3 hours during wedding banquet at RM130.00 nett for person (beer, house pouring wine, 2 soft drink, 2 juices)

♥ Accommodation

- ❖ Deluxe at RM320nett per room per night with breakfast for 2 persons
- ❖ Club Room at RM450nett per room per night with breakfast and executive benefits for 2 persons
- ❖ Club Suite at RM600.00nett per room per night with breakfast for 4 persons



MALAY SET MENU 1

SOUP

Chicken Soto with Potato Cake and Quill Egg

MAIN COURSE

Istana Basmati Tomato Rice with Cashew Nuts and Raisins

Braised Beef Kurma With Potato and Curry

Lamb Rib Dalcha With Long Bean and Eggplant

Oven Baked Seabass with Spice Grated Coconut Paste

Prawn Rendang With Bird Eye Chili and Lime Leaf

Eggplant Pajeri With Mustard Seed

Vegetables Dalcha

DESSERT

Bubur Pulut Hitam
served with Vanilla Ice Cream



MALAY SET MENU 2

SOUP

'Mamak' Chicken Soup with Fried Shallots

MAIN COURSE

Istana Basmati Briyani Rice with Cashew Nuts and Raisins

Slow Cooked Chicken Kerutup With Cashew Nut

Braised Beef Ribs with Vegetables in Gulai Kawah Style

Black Pepper Lamb with Local Herb

Deep Fried Black Pomfret with Tomato Sauce

Pineapple Pajeri Madras

Fried Long Bean with Egg and Red Chili

DESSERT

Vanilla Ice Cream Cake
served with Chocolate Sauce



CHINESE SET MENU 1

ISTANA COLD & HOT COMBINATION

Deep Fried Wonton with Egg Mayo
Marinated Jelly Fish with Smoked Duck
Crispy Lemon Grass Dumpling
Kung Pao Chicken with Dry Chili and Cashew Nuts

Braised Sea Treasure Soup with Soft Bean Curd

Crispy Fried Boneless Chicken with Mushroom Gravy

Steamed Red Mullet with Superior Soya Sauce

Wok Fried Jumbo Tiger Prawns with Szechuan Style La Zi Sauce

Braised Dried Mushrooms with Special Bean Curd
and Seasonal Vegetable

Spicy Kampung Fried Rice with Crispy Anchovies

Pandan Pear Dumpling
Mochi Peanut

Chilled Honey Dew with Sago and Coconut Juice

Chinese Tea



CHINESE SET MENU 2

ISTANA SPECIAL COLD & HOT COMBINATION

Marinated jelly Fish Salad with Baby Octopus

Egg roll with Crab meat Sauce

Baby Scallop with Rock Melon Salad

Deep Fried Spicy Stuffed Bean Curd rolls

Braised Seafood Soup with Szechuan Pepper

Steamed Free Range-Chicken with "Tong Kwei" Herbs and Wolfberries

Deep-Fried Red Mullet with Thai Sauce and Young Mango Salad

Wok Fried Butter Jumbo Prawns with Mongolian Gravy

Braised Wild Mushrooms with Special Bean Curd and Broccoli

Golden Fried Rice with Seafood and Egg

Bing Pei Yam Dumpling

Mini Egg Tart

Double Boil Sweet Red Bean Soup with Tang Yuan

Chinese Tea



INDIAN SET MENU 1

SOUP

Spicy Chicken Soup with Local Spices

MAIN COURSE

Indian Briyani Rice

Chicken Butter Masala

Mutton Varuval

Curry Leaf Prawn Khadai and Condiment

Vegetable Manchurian

Braised Mushrooms with Broccoli, Carrot and Wolfberries

Vegetable Dalca

Butter Naan Bread

DESSERT

Apple Crumble with Vanilla Ice Cream



INDIAN SET MENU 2

SOUP

Tomato Shorba

MAIN COURSE

Pakistani Briyani Rice

Chicken Masala Indian Style

Lamb Rib Kurma With Indian Herb and Coriander Leaf

Curry Leaf Prawn Khadai And Condiment

Fish Panjabi With Okra and Tomato

Aloo Ghobi

Dhal Curry with Local Vegetables

Naan Bread

DESSERT

Ice Cream Cake with Berries Sauce
