

Main Course Selection

- Grilled Australian lamb short loin**
Selected lamb short loin grilled to perfection and accompanied with pan seared thyme polenta cake, summer vegetables and natural jus
- Air flown Tasmanian salmon**
Pan roasted Tasmanian salmon accompanied with potato and spinach gratin, spring vegetables, tomato and basil butter sauce
- Grilled Australian grain fed beef tenderloin**
Slow grilled beef tenderloin accompanied with truffled potato puree, medley of vegetables and wild mushroom sauce

Dessert Selection

- Crème brûlée**
Coconut crème brûlée with caramelized pineapple, mango sherbet and crisp almond roll
- Bitter chocolate mousse**
Chilled bitter chocolate mousse and mandarin jelly, raspberry moelleux and tropical fruits ice cream
- “Carre” of hazelnut, strawberry, coconut and mango**
Served with soy milk espuma and berries compote

Coffee & tea

Pralines



PACKAGE 1

RM 2,688.00 nett per table of 10 persons (minimum 35 tables)

- Sumptuous selections from our menus
- Complimentary food tasting for ten (10) persons upon confirmation of reservation and deposit received
- Free-flow carbonated soft drinks during dinner (maximum 3 hours)
- Corkage waiver for two (2) bottles of wine or liquor per table
- Corkage waiver for two (2) barrels of beer
- One (1) 2D/1N stay in Terrace Suite with complimentary breakfast in bed, fruit platter and a bottle of sparkling wine
- One (1) 2D/1N stay each in Deluxe room for parents and in-laws with complimentary breakfast at Makan Kitchen and fruit platter
- Preferential room rates for invited family and friends
- Stylish decorative wedding cake
- Decorative dreamy backdrop
- Choice of wedding favours for invited guests
- Fresh floral arrangement for:
 - Two (2) entrance flowers arrangement
 - Main table centerpiece
 - Guest table centerpieces
 - Pre-dinner cocktail table centerpiece
 - Reception table
- Red carpet
- Exclusive wedding guestbook
- Two (2) bottles of sparkling juice for toasting
- Complimentary usage of existing PA system and built-in projector
- Complimentary parking for wedding couple, parents and in-laws

PACKAGE 2

Additional RM234.00 nett per table of 10 persons (minimum 35 tables)

Additional benefits:

- Two (2) bottles of wine per table
- Choice of up to four (4) canapés during pre-dinner cocktail
- One (1) hour free-flow mocktails and savoury tidbits during pre-dinner cocktail
- One (1) 2D/1N stay each in an Executive Suite with complimentary breakfast at Makan Kitchen for 1st anniversary celebration
- 1st anniversary romantic dinner for two persons at Tosca

WESTERN WEDDING SET MENU

(Please tick on one option per selection)

Appetizer Selection

Set A

Norwegian salmon tartare

Air flown Norwegian salmon tartare with chunky avocado mousse topped with Avruga caviar

House smoked duck breast

Slow cooked smoked duck breast on poached pear, baby salad and raspberry reduction

Set B

Tuna duo

Ahi tuna tataki

Lightly seared tuna loin served with mango salsa and herb stack

Tuna carpaccio

Thinly sliced tuna loin marinated with lemon herb vinaigrette, frisee salad and Kalamata olives

Set C

Mediterranean octopus salad

Boiled octopus tossed in citrus vinaigrette, shaved fennel, sun dried tomatoes and black olives

Caprese salad

Salad of buffalo mozzarella and fresh tomato served with basil pesto and parmesan crisps

Soup Selection

Wild mushroom soup

Wild mushroom soup served with black pepper grissini

Butternut squash soup

Roasted butternut squash soup with chicken and ricotta dumpling

Roasted red pepper soup

with Cajun spice prawns and chipotle aioli

Entrée Selection

Scallop and green peas risotto

Italian Arborio rice cooked with green peas and pan roasted sea scallop drizzled with truffle oil

Braised beef cheeks

Tender braised beef cheeks served on du Puy lentils, roasted peppers and summer vegetables

Roasted duck raviolo

Homemade roasted duck raviolo served with scamorza cheese, crispy duck chips and duck jus