



Indian Wedding

MENU

Our Ballroom Wedding Packages Include:

- **Complimentary menu tasting for ten (10) persons** upon receipt of deposit and signed confirmation.
- **Canapés, tidbits and mocktails** served during the pre-dinner reception.
- **Exquisite wedding favours** for all invited guests.
- **Free-flowing soft drinks** served throughout the banquet.
- **Overnight stay in our Bridal Suite** with breakfast for two (2).
- Additional **overnight stay in one (1) Premium Pool Suite** with breakfast for two (2), ideal for family comfort and convenience.
- **A beautifully crafted dummy wedding cake** for a picture-perfect cake-cutting ceremony.
- **Two (2) bottles of sparkling juice** for the wedding toast, complemented by a champagne tower set-up on stage.
- **One (1) VIP parking space at the hotel porch** reserved exclusively for the bridal car.
- **Complimentary use of our state-of-the-art PA system** for speeches, music, and announcements.
- **Full access to LED screens in the Imperial Lexis Ballroom during dinner** (17.9 ft W x 10 ft H, 2 units; for half-ballroom bookings, 1 unit available).
- **Elegant floral centrepiece for the bridal table.**
- **Floral arrangements** for all guest tables.
- **Graceful floral pedestals** enhancing the ballroom ambiance.
- **One (1) bottle of corkage is complimentary** per table.
- **Minimum booking requirement: 15 tables.**

Indian Wedding

MENU (A)

Starters

Vegetable Pakoras, Aloo Tikki  

Soup

Mulligatawny Soup  
Lentil soup

Main Courses

Murgh Masala  
Boneless chicken in masala sauce

Dhal Palak 
Dhal with spinach

Mutton Rogan Josh 
Boneless mutton cubes in a creamy gravy

Fish Tikka 
Baked fish with chilli, spices & yoghurt

Jhinga Fry   
Deep-fried spiced prawns in batter

Aloo Gobi 
Potatoes & cauliflower cooked with spices

Biryani Rice   

Desserts

Carrot Halwa  

Beverages

Fruit Punch, Cordial

Masala Tea 

RM2,500 nett / Table (10 Persons)



Tree Nuts



Shellfish



Wheat



Dairy



Eggs

Indian Wedding

MENU (B)

Starters

Vegetable Pakoras, Fried Prawns 🍤 🌾

Soup

Clear Mushroom Rasam 🍄

South Indian-style vegetable & mushroom soup

Main Courses

Tandoori Chicken 🍗

Chicken marinated in yoghurt & spices

Dhal Masala 🍲

Mixed lentils in gravy

Mutton Varuval 🍖

Boneless mutton cooked with spices

Goan Fish Curry 🐟

Goan-style fish curry

Prawn Vindaloo 🍤 🍷

Prawns cooked in a spiced yoghurt paste

Vegetable Kadai Sabzi 🥦 🌾

Stir-fried mixed vegetables

Jeera Rice 🌾 🍲

Desserts

Gulab Jamun 🍩 🌾 🍲

Beverages

Fruit Punch, Cordial

Masala Tea 🍵

RM2,800 nett / Table (10 Persons)



Tree Nuts



Shellfish



Soy



Wheat



Dairy

Indian Wedding

MENU (C)

Starters

Vegetable Pakoras, Fried Paneer, Fried Prawns    

Soup

Tomato Shorba 
Creamy tomato soup

Main Courses

Chicken Vindaloo 
Chicken cooked with chilli, spices & tomato

Dhal Channa Masala 
Chana dhal with vegetables

Mutton Curry 
Mutton stewed with Indian spices

Fish Fry 65  
Deep-fried fish with spices

Malabar Prawn Curry  
Prawns cooked with spices in a thick gravy

Matar Mushroom 
Mushrooms with peas, onions & tomato in a creamy gravy

Peas Pulao  

Desserts

Pal Payasam  

Chocolate Mousse Cake   

Beverages

Fruit Punch, Cordial

Masala Tea 

RM3,200 nett / Table (10 Persons)



Tree Nuts



Shellfish



Wheat



Dairy



Eggs