

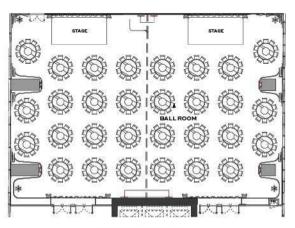
CAPACITY BASED ON CONFIGURATION

	Banquet		Theatre		Classroom		Boardroom		U Shape		Cocktail	
	w/ stage	w/o stage	w/ stage	w/o stage								
Imperial Lexis Ballroom 6,000 sq ft / 557.4 sq m	320	360	500	600	204	216	120	15	70	80	550	650
Ballroom I • Ballroom II 3,000 sq ft / 278.7 sq m	160	180	250	300	108	132	35	40	50	62	300	350
Foyer I • Foyer II 1,500 sq ft / 139.4 sq m	75	ā	10751	-	5.	1970	(7)	8	70	(30)	(2)	100
Meeting Room I • Meeting Room II 860 sq ft / 79.9 sq m	*	40	19#1	60		45	1911	18	*	24	181	70

All the above estimates will change based on customisation of each space for individual event needs and setup requirements.







Imperial Lexis Ballroom













Celebrate Your Love Story with Us

Get in touch to see how we can help create your dream wedding.





心心相印 Saulmate

CHINESE WEDDING SET MENU
RM3.800 nett / Table (10 Persons)

四季拼盘

Four Seasons Combination Platter

- · 凤凰虾什锦水果拼沙律 Phoenix Prawns with Fruit Salad
- 辣味三丝海蜇 Spicy Jellyfish with Kyuri, Onion & Wakame
- 鸡肉松芝士杏仁球配蛋黄酱
 Cheesy Almond Balls with Chicken Floss & Mayonnaise
- XO酱带子炒甜豌豆 Stir-Fried Scallops with Sweet Peas in XO Sauce

干贝中草花炖樱花鸡汤

Double-boiled Sakura Chicken Soup with Cordyceps Flowers & Dried Scallop

鼓油王蒸金鲳鱼

Steamed Golden Pomfret Fish with Superior Soy Sauce

港式烧鸭配海鲜酱

Hong Kong-style Roasted Duck with Hoi Sin Sauce

花菇西兰花烩海参

Braised Sea Cucumber with Flower Mushroom & Broccoli

麦片奶油虎虾

Cereal Butter Tiger Prawns

叉鸡虾肉飞鱼籽炒苗丝

Fried Rice with Barbecued Chicken, Prawn Meat & Tobiko

芝麻汤圆莲子红豆沙

Sweet Red Bean Soup with Lotus Seeds & Sesame Dumplings

枸杞桂花果冻

Osmanthus Jelly with Goji Berry

中国茶

Chinese Tea





花好月圆 Luminance

CHINESE WEDDING SET MENU
RM4,200 nett / Table (10 Persons)

四季拼盘

Four Season Combination Platter

- · 甜瓜沙律虾 Prawn & Melon Salad
- 浓郁芝麻酱章鱼子 Marinated Baby Octopus with Tangy Sesame Dressing
- ・椒盐软壳蟹 Salt & Pepper Soft-shell Crab
- · 什锦炒带子 Stir-fried Scallops with Assorted Vegetables

瑶柱松茸竹笙炖海草鸡汤

Double-boiled Seaweed Chicken Soup with Dried Scallops, Matsutake Mushrooms and Bamboo Pith

鲜菌陈皮蒸龙虎斑

Steamed Tiger Grouper with Fresh Mushrooms, Dried Tangerine Peel and Superior Sauce

亚麻籽脆鸡块配泰式芒里酱

Crispy Boneless Chicken with Flax Seeds and Thai-style Mango Sauce

干煎大生虾

Stir-fried Fresh River Prawns with Tangy Barbecue Sauce

日式豆泡双菇扒西兰花

Braised Duo Mushrooms with Japanese Beancurd and Broccoli

叉烧鸡樱花虾蛋炒苗丝

Egg Fried Rice with Char Siu Chicken and Sakura Prawns

无花果红枣桃胶炖清补凉

Chilled Herbal Dessert with Figs, Red Dates and Peach Gum

紫薯芝麻糯米球

Glutinous Rice Sesame Balls with Purple Sweet Potato

中国茶

Chinese Tea



百年好合 Forevermore

IMPERIAL LEXIS

- A complimentary menu tasting for ten (10) persons upon receipt of deposit and signed confirmation.
- Welcome tidbits and mocktails served during the pre-dinner reception.
- Exquisite wedding favours for all invited guests.
- Free-flowing soft drinks served throughout the banquet.
- An indulgent overnight stay in our Bridal Suite, inclusive of breakfast for two (2).
- An additional overnight stay in one (1) Premium Pool Suite with breakfast for two (2), perfect for family members.
- A beautifully crafted dummy wedding cake for the 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.
- Full access to the LED screens in the Imperial Grand Ballroom during dinner (17.9 ft W × 10 ft H, 2 units; for half-ballroom bookings, only 1 unit is available).
- An elegant floral centrepiece for the bridal table.
- Fresh floral arrangements for all guest tables.
- Graceful floral pedestals to adorn the wedding aisle.
- One (1) bottle of red wine per table complimentary.
- · A minimum of 15 tables is required per booking.



百年好合 Farevermore

CHINESE WEDDING SET MENU
RM4,600 nett / Table (10 Persons)

四季拼盘

Four Seasons Combination Platter

• 芝士豆腐卷

Deep-fried Beancurd Rolls with Cheese

芒果雪梨沙律虾

Prawn Salad with Mango & Snow Pear

·白花蒸蟹钳卖

Steamed Crab Claw Dumplings with Egg White Sauce

麻辣西芹炒烟重鸭肉

Wok-fried Smoked Duck with Celery in Spicy Sesame Sauce

虫草花节瓜炖樱花鸡汤

Double-boiled Sakura Chicken Soup with Cordyceps Flower & Hairy Gourd

古法蒸龙虎斑

Traditional-style Steamed Tiger Grouper with Black Fungus, Mushroom & Chicken Ham

港式青沅客家咸鸡

Poached Hakka-style Chicken, Hong Kong Style

西式蛋丝鸡肉松奶油虾球

Crispy Butter Prawns with Egg Floss & Chicken Floss

鲍汁海参花菇扒西兰花

Braised Sea Cucumber & Flower Mushroom with Broccoli in Abalone Sauce

鸡丝野菌韭黄香焖伊面

Braised Ee-Fu Noodles with Shredded Chicken, Wild Mushrooms & Yellow Chives

桃胶龙眼冬瓜汤

Chilled Peach Gum with Dry Longan & Winter Melon

巧克力慕斯蛋糕

Chocolate Mousse Cake

中国茶

Chinese Tea



IMPERIAL LEXIS

永结同心 Eternity

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永结同心 Eternity

CHINESE WEDDING SET MENU
RM5,000 nett / Table (10 persons)

五福临门拼盘

Five Happiness Combination Platter

- 百香果烟熏鸭牛油果卷
 Smoked Duck and Avocado Roll with Passion Fruit Squce
- 干贝汁带子饺
 Steamed Scallop Dumpling with Conpoy Sauce
- 芝士豆腐卷鸡肉松伴蛋黄酱 Deep-fried Cheese Beancurd Roll with Chicken Floss & Mayonnaise
- 香脆七味白饭鱼
 Crispy Whitebalt with Togarashi Spice
- · 寿司卷 California Poll

鲍鱼干贝羊肚菌炖樱花鸡汤

Double-boiled Sakura Chicken Soup with Abalone, Dried Scallop & Morel Mushroom

广东陈皮蒌龙虎斑

Steamed Tiger Grouper with Aged Tangerine Peel, Guangdong Style

蒜蓉奶酪焗大牛虾

Oven-baked River Prawn with Garlic & Cheese

琵琶烧鸭

Pei Pa Roasted Duck

北海道带子蟹黄汁扒西兰花

Braised Broccoli with Hokkaido Scallop & Crab Roe Sauce

荷叶饭配腊肉虾米韭菜

Lotus Leaf Rice with Chinese Waxed Meat, Dried Shrimp and Chives

银耳莲子梨大海菊花茶

Chilled Chrysanthemum, Pear, White Fungus, Lotus Seed and Malva Nut Tea

紫薯糯米芝麻球

Purple Sweet Potato Glutinous Rice Sesame Ball

中国茶

Chinese Tea



佳偶天成 Destiny

The Wedding Package Includes:

 A complimentary menu tasting for ten (10) persons upon receipt of deposit and signed confirmation.

IMPERIAL LEXIS

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佳偶天成 Destiny

CHINESE WEDDING SET MENU
RM5,200 nett / Table (10 persons)

万福临门拼盘

Five Happiness Combination Platter

- ・芒果牛油果龙虾沙律 Lobster Salad with Mango & Avocado
- 辟风塘软壳蟹 "Pei Fong Tong" Style Fried Soft-Shell Crab
- 芝士豆腐卷伴鸡肉松及蛋黄酱
 Deep-fried Cheese Beancurd Roll with Chicken Floss & Mayonnaise
- XO酱甜豌豆炒带子
 Stir-fried Scallops with Sweet Peas in XO Sauce
- 干岁番茄沙拉配柚子酱
 Chitose Tomato Salad with Yuzu Dressing

干贝海参炖紫菜鸡汤

Double-boiled Superior Chicken Soup with Dried Scallop, Sea Cucumber & Seaweed

姜葱鼓油基鳕鱼片

Steamed Cod Fillet with Ginger, Spring Onion & Superior Soy Sauce

琵琶烧鸭

Pei Pa Roasted Duck

奶油咸蛋黄炒海虾球

Wok-fried Wild-caught Prawns with Creamy Salted Egg Yolk Sauce

红烧八头鲍配花菇西兰花

Braised 8-head Abalone with Flower Mushroom & Broccoli

极品XO海鲜鱼籽鸡松炒饭

Fried Rice with XO Seafood, Tobiko & Chicken Floss

杨枯廿霞

Chilled Mango Sago with Pomelo

抹茶芝士慕斯蛋糕

Matcha Cheese Mousse Cake

中国茶

Chinese Tea



Raja Gehari

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Raja Gehari

MALAY WEDDING SET MENU
RM3,588 nett / Table (10 Persons)

Pembuka Selera | Appetizers

Sotong Goreng Tepung Kunyit dan Kerabu Kerang Golden-fried Squid in Turmeric Batter with Scallop Salad

Sup | Soup

Sup Ayam Madura

Madurese Chicken Soup with Glass Noodles

Hidanaan Utama | Main Courses

Udang Harimau Masak Lemak Cili Api

Tiger Prawns in Coconut Cream with Bird's Eye Chilli

Ayam Masak Minang

Minana-style Braised Chicken with Lemonarass & Local Spices

Kambing Panggang Berempah

Roast Lamb Chop with Aromatic Spices

Ikan Garoupa Gorena Berlada

Crispy Deep-fried Grouper with Sambal Chili Sauce

Rendang Daging

Slow-braised Beef Rendang with Grated Coconut

Sayur Campur Goreng Cendawan

Stir-fried Mixed Vegetables with Mushrooms

Nasi Minyak dan Nasi Putih

Ghee Butter Rice & Steamed White Rice

Pencuci Mulut | Desserts

Pudding Mangga dengan Strawberi

Chilled Mango Pudding with Strawberries

Brownies Coklat dengan Buah-buahan dan Sos Beri

Chocolate Brownies served with Fresh Fruit & Berry Coulis

Minuman | Beverages

Fruit Punch, Sirap Ros (Rose Cordial)

Kopi atau Teh Tarik



Dua Gejoli

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Dua Sejoli

MALAY WEDDING SET MENU RM3,788 nett / Table (10 Persons)

Pembuka Selera | Appetizers

Udang Goreng Mentega Dan Rojak Pasembur Butter-fried Prawns with Traditional Pasembur Salad

Sup | Soup

Sup Pindang Clear Seafood & Vegetable Broth

Hidangan Utama | Main Courses

Sambal Tumis Udang Tiger Prawns Sautéed in Aromatic Chili Paste

Kari Kuzi Kambing
Slow-cooked Mutton in Rich Kuzi Curry

Ikan Bawal Masak Merah Crisp-fried Pomfret in Spiced Tomato Sauce

Brokoli Tumis dengan Scallop Stir-fried Broccoli with Fresh Scallops

Daging Masak Beriani Tender Braised Beef Infused with Beriani Spices

Ayam Masak Merah Braised Chicken in Appetizing Tomato & Chili Gravy

Nasi Hujan Panas dan Nasi Putih Festive Rainbow Rice & Steamed White Rice

Pencuci Mulut | Desserts

Sago Gula Melaka dengan Buah Mangga Chilled Sago Pudding with Palm Sugar & Fresh Mango

Buah-buahan Tempatan Fresh Local Fruits

Minuman | Beverages

Fruit Punch, Sirap Ros (Rose Cordial)

Kopi atau Teh Tarik



Jkatan Abadi

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Jkatan (Abadi

MALAY WEDDING SET MENU RM3,988 nett / Table (10 Persons)

Pembuka Selera | Appetizers

Satay Ayam, Rojak Tauhu Goreng Chicken Satay, Fried Beancurd Salad

Sup | Soup

Sup Kambing Mamak
Mamak-style Mutton Broth

Hidangan Utama | Main Courses

Daging Kurma

Braised Beef with Potatoes in Creamy Curry Sauce

Ayam Masak Madu

Chicken Cooked in Honey Sauce

Udang Harimau Goreng Berlado

Fried Tiger Prawns with Spicy Herb Paste

Ikan Siakap Percik

Baked Snapper in Spiced Coconut Gravy Sauce

Kerang Masak Sambal Hitam

Scallop with Spicy Dark Chili Squce

Sayur Goreng Tempe Surabaya

Stir-fried Mixed Vegetables with Fermented Bean Cake

Nasi Beriani dan Nasi Putih

Spiced Beriani Rice & Steamed White Rice

Pencuci Mulut | Desserts

Pulut Hitam dengan Ais Krim

Black Glutinuous Rice Pudding with Vanilla Ice Cream

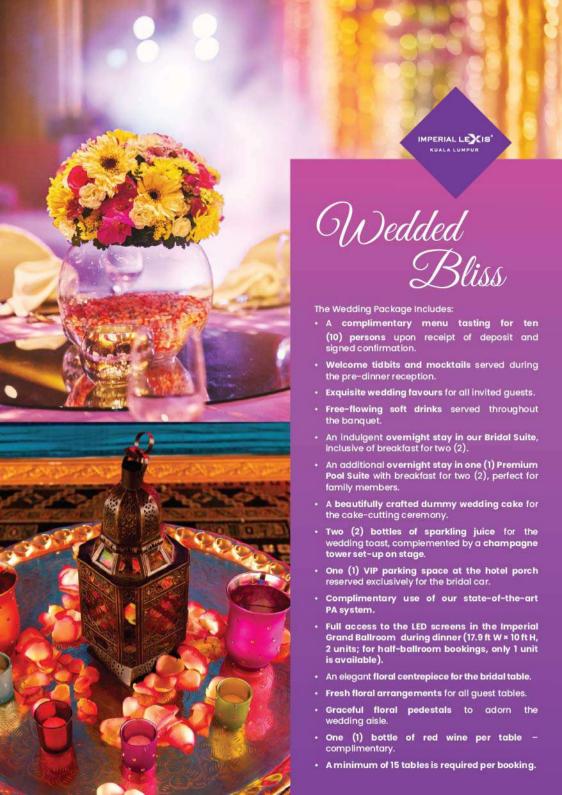
Kek Coklat Mousse

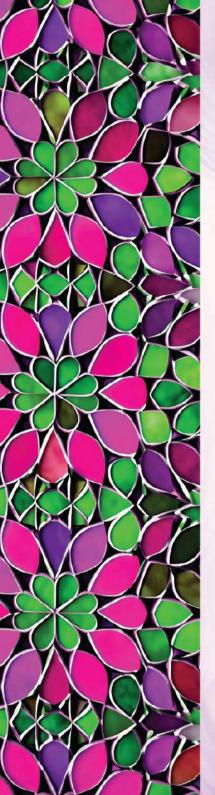
Chocolate Mousse Cake

Minuman | Beverages

Fruit Punch, Sirap Ros (Rose Cordial)

Kopi atau Teh Tarik





Wedded Bliss

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INDIAN WEDDING SET MENU RM3,400 nett / Table (10 Persons)

Starters

Golden-fried Vegetable Pakoras, Delicately Seasoned Crisp Fried Paneer, Lightly Battered Fried Prawns

Soup

Tomato Shorba

A Smooth, Spiced Tomato Cream Soup Infused with Indian Herbs

Main Courses

Chicken Vindaloo

Tender Chicken Simmered with Chili, Spices, and Tomatoes

Dhal Channa Masala

A Hearty Blend of Chickpeas and Lentils, Slow-Cooked with Garden Vegetables and Spices

Mutton Curry

Lamb Stewed to Perfection in a Fragrant Medley of Traditional Indian Spices

Fish Fry 65

Crisp Golden Bites of Spiced Fish, a South Indian Classic

Malabar Prawn Curry

Prawns in a Rich, Aromatic Coastal-Style Gravy

Mutter Mushroom

Green Peas and Mushrooms in a Creamy Onion-Tomato Sauce

Peas Pulao

Fragrant Basmati Rice Delicately Cooked with Green Peas and Mild Spices

Desserts

Pal Pavasam

A South Indian Delicacy of Sweetened Milk, Vermicelli, and Cardamom

Chocolate Mousse Cake

Rich, Velvety Chocolate Indulgence

Beverages

Refreshing Fruit Punch

Cordial Selection

Traditional Masala Tea

