

# Wedded Bliss

The Wedding Package Includes:

- 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 x 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.



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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

#### Pai Payasam

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

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