

YEAR 2011
WEDDING PACKAGE
(Minimum 300 Persons)



International Buffet Menus specially tailored to cater for your auspicious event.

Prices range from RM180.00 per person onwards

Complimentary one night stay for the newlyweds in our beautifully decorated Honeymoon Suite with breakfast and fruit basket, plus a complimentary bottle of champagne

Welcome bridal bouquet

Custom-designed gift

Butler-drawn bath upon arrival

Special bridal turndown amenities

Beautifully decorated 8-tier ceremonial wedding cake

Individually wrapped fruit cake in a decorative box for all invited guests

Decorative floral arrangements for the head table and floral centerpiece for all tables.

Red carpet aisle for wedding march

Elegant wedding backdrop

Magnificent ice carving

Free corkage for the first bottle of hard liquor per table

Food tasting of selected menu for a table of 10 persons

Room rate preferences for family and guests

Flat rate for car park

Complimentary use of the PA system

*The price above is subjected to 10% service charge and 6% government tax
Rate expires on 31 December 2011 and may subject to change without prior notice*



MANDARIN ORIENTAL
KUALA LUMPUR

SM

Wedding International Buffet Menu 1

Appetizer

Smoked and marinated salmon with condiments
Grilled Mediterranean vegetables with sun dried tomato aioli
Asparagus with smoked chicken fillets and spicy basil dressing
Popiah – fresh spring rolls filled with bean sprouts, tofu, shredded lettuce and tamarind sauce
Pong Pong chicken – steamed chicken salad with a tangy sesame peanut dressing

Salads

Babaganoush – Middle Eastern eggplant dip with pita pockets
Yam nam tok - Thai grilled beef salad
Selection of garden greens with a variety of dressings
Cucumber – tomato salad with yogurt and mint
Greek salad – mixed bell peppers, cucumber, tomato, olives and feta cheese
in a light mustard herb dressing

Soup

Imperial style hot and sour seafood soup
Selection of freshly baked bread rolls with butter

Main Course

Yong chow fried rice
Daging rendang – Malaysian dry beef curry simmered in spices
Wok fried chicken with dry chili, green bell peppers and cashew nuts
Pan-fried red snapper on creamed leeks with mushroom sauce
Kadhai Paneer - Indian cottage cheese simmered in a vegetarian tomato gravy
Assorted vegetables
Steamed rice

Desserts

Selection of Malaysian pastries
Banana in coconut milk
Warm apple strudel with vanilla sauce
German cheesecake studded with raisins
Raspberry panna cotta
Seasonal fresh fruit

Coffee or tea

RM180.00 per person

*The price above is subjected to 10% service charge and 6% government tax
Rate expires on 31 December 2011 and may subject to change without prior notice*



MANDARIN ORIENTAL
KUALA LUMPUR

SM

Wedding International Buffet Menu 2

Appetizer

- Hickory - smoked salmon and dill marinated gravled laks with traditional condiments
- Grilled Mediterranean vegetable terrine with aioli
- Asparagus and Moroccan spiced chicken fillets tossed in a spicy basil dressing
- Larb gai – Thai style spicy ground chicken salad
- Popiah – fresh spring rolls filled with bean sprouts, tofu, shredded lettuce and tamarind sauce
- Prawn cocktails with mango coriander salsa
- Pong Pong chicken – Chinese style steamed chicken salad with a tangy peanut dressing

Salads

- Selection on Mezzeh including : Hummus, Baba ganouj, Tabouleh, Muhamarra, Fasouli, olives and Dolmas served with Arabian breads
- Yam nam tok - Thai grilled beef salad
- Selection of garden greens with a variety of dressings
- Panzanella salad with tomatoes, cucumbers and parsley presented in sour dough bread
- Artichoke and mushroom salad

Soup

- Imperial style hot and sour seafood soup
- Selection of freshly baked bread rolls with butter

Main Course

- Chinese style black pepper beef with celery and onions
- Kari ayam – Malaysian chicken curry with potatoes
- Porcini mushroom dusted salmon medallions with green asparagus risotto
- Rogan josh – Indian lamb curry
- Assorted vegetables
- Char kway teow – wok fried flat rice noodles in dark soy sauce with chicken
- Stirfried buttered prawns
- Steamed white rice

Desserts

- Selection of Malaysian pastries
- Black and white chocolate mousse
- Red fruit crumble
- Cooked banana in coconut milk
- Warm apple strudel with raisins, vanilla sauce
- Baked cheese cake
- Pineapple clafoutis
- Fresh seasonal fruits

Coffee or Tea

RM192.00 per person

*The price above is subjected to 10% service charge and 6% government tax
Rate expires on 31 December 2011 and may subject to change without prior notice*



MANDARIN ORIENTAL
KUALA LUMPUR

SM

Wedding International Buffet Menu 3

Appetizer

Smoked salmon and dill marinated gravad laks, presented with honey mustard dressing and melba toast points
Freshly boiled tiger prawns on ice with lime mayonnaise
Smoked fish and seafood with traditional condiments
Deluxe Chinese cold cut selection with vegetables carving
Tomato and mozzarella cheese with basil, extra virgin olive oil and citrus juices
Turkey Tonnato, thin slices of roasted turkey breast with tuna dressing
Pong Pong chicken – Chinese style steamed chicken salad with peanut sauce
California sushi rolls with pickled ginger, wasabi and soy sauce

Salads

Yam Talay - Thai spicy seafood salad
Penang Rojak – crunchy vegetable salad with rojak dressing
Assorted garden greens with a variety of dressings and condiments
Zucchini salad with herb vinaigrette and shrimps
Traditional American coleslaw
Wing bean and smoked duck breast salad

Soup

Asian mushroom and vegetable cream soup with herb croutons
Selection of freshly baked bread with butter

Main Course

Char kway teow – wok fried flat rice noodles in dark soy sauce with chicken and bean sprouts
Cantonese style steamed groupa fillet with a supreme soy sauce
Kari Ayam – Malaysian chicken and potato curry
Wok fried beef strips seasoned with onion, lime and black pepper
Grilled harissa spiced lamb rump on roasted pumpkin
Assorted vegetables
Potato - leek gratin
Steamed rice

Carving

Pepper crusted roasted sirloin with an assortment of mustards, horseradish, mushroom gravy and Yorkshire pudding

*The price above is subjected to 10% service charge and 6% government tax
Rate expires on 31 December 2011 and may subject to change without prior notice*



Dessert

Selection of Malaysian pastries

Cendol - Pandan flavoured green jelly noodles served in a sweet coconut sauce

Tiramisu – traditional mascarpone and coffee flavoured sponge cake dessert

Sagu Gula Melaka - Malaysian sago dessert with palm sugar and coconut milk

Warm blueberry crepes served with vanilla sauce and whipped cream

Freshly baked bread and butter pudding studded with raisins

Lemon meringue pie

Fresh seasonal fruits

Coffee or tea

RM204.00 per person

*The price above is subjected to 10% service charge and 6% government tax
Rate expires on 31 December 2011 and may subject to change without prior notice*



MANDARIN ORIENTAL
KUALA LUMPUR

SM