

# Temptation

## INTERNATIONAL BUFFET WEDDING PACKAGE

RM198nett per person

### MENU

- ☑ Choose from our exclusive menu selections

### BEVERAGES

- ☑ Complimentary free flow of soft drinks (Coke & Sprite) for 4 hours
- ☑ Waiver of corkage for 2 bottles of wine or hard liquor per confirmed table
- ☑ 1 bottle of sparkling juice for toasting, chocolates and a bouquet of flowers in the Bridal Suite

### ROOM ACCOMODATIONS

- ☑ Complimentary One (1) night stay in our Bridal Suite with breakfast for 2 persons
- ☑ Complimentary One (1) night of Hilton Guestroom Plus with breakfasts for 2 persons
- ☑ Special room rate for guests attending the wedding dinner at RM399.00nett per room per night for Hilton Guestroom Plus inclusive of buffet breakfast (Subject to rooms availability)

### WEDDING DECORATIONS

- ☑ Ceremonial wedding cake for cake cutting ceremony
- ☑ Personalized wedding backdrop
- ☑ Decoration for spiral staircase based on your theme colour
- ☑ 6 pillar concept flower arrangements with lighting at the ballroom entrance
- ☑ 6 fresh flower aisle stands with tea light candle along the Red Carpet
- ☑ Distinctive flower arrangements for bridal table
- ☑ Individual flower posies OR Rose Petals for all guest tables
- ☑ Flower Posies for reception table arrangement
- ☑ Gifts for all your guests

### OTHER BENEFITS

- ☑ Three (3) Complimentary valet parking for the Bridal Car, parents and parents-in-law
- ☑ One (1) exclusive Hilton guest registration book
- ☑ Usage of LCD projector for your wedding slide presentation
- ☑ 20% savings on bottles of liquor in Uncle Chilli's Restaurant and Bar

### TERMS & CONDITIONS

The hotel requires a minimum booking of 300 guest on Friday, Saturday, Sunday, eve of public holidays and on public holidays  
The above charges are inclusive of 10% service charge and 6% GST

# INTERNATIONAL BUFFET MENU 2

## **Appetizers**

Tomato Massalla, Sweet Peas & Flaked Cheese  
Indonesian Gado Gado with Peanut Sauce  
Marinated Fish Cubes with Onion Preserve  
Chinese Cold Cut Platter  
Roasted Chicken Ballontine, Vegetable Crudités with Avocado Dip  
Peppered Roast Beef with Mustard and Pickles  
Freshly Home Baked Bread Rolls and Lavosh Served With Butter  
Mushrooms and Bean Aspic  
Smoked Salmon with Chive Cream and Wasabi-Lemon Oil

## **Salads**

Nicoise with Crunchy Vegetables  
Tomato Cherries, Grated Mozzarella and Pesto  
Shrimp and Pameló Salad with Fried Anchovies  
Potato Mayo, Crispy Beef  
Green Papaya Salad with Lime and Pond Salted Fish  
Frizee, Lolo Rosso, Romaine & Iceberg

## **Dressings and Condiments**

Thousand Islands, French, Italian, Herb, Shallot Vinaigrette  
Black and Green Olives, Onion, Gherkin, Capers & Croutons

## **Soup**

Szechuan Hot and Sour Soup with Prawn and Chicken

## **Main Courses**

Prawn Curry with Mango Chutney and Papadum  
Teriyaki Chicken  
Crispy Boneless Chicken with Thai Sauce  
Braised Broccoli with Black Mushrooms and Crab Meat Sauce  
Squid Sambal with Sweet Onion  
Ikan Goreng Acar - Fried Fish with Pickled Cucumber  
Char-Grilled Chicken with Thyme Jus  
Fried Rice with Mixed Seafood  
Seafood Yee Mee  
Steamed Rice

## **Dessert**

Mango Pudding  
Chocolate Crème Brulée  
Assorted Cakes and Tarts  
Sliced Seasonal Fresh Fruits  
Malay Kueh

Freshly Brewed Coffee or Tea

# INTERNATIONAL BUFFET MENU 1

## **Appetizers**

Tauhu Sambat - Stuffed Bean Curd with Vegetables and Chili Sauce  
Char-Grilled Mediterranean Vegetables with Toasted Pine Nuts and Virgin Olive Oil  
Garbanzo Bean, Tuna Flaked and Grilled Asparagus  
Local Salad with Special Peanut Sauce  
Prawn, Vermicelli and Roasted Peanuts  
Roasted Duck Breast and Mango with Ginger Relish  
Freshly Home Baked Bread Rolls and Lavosh Served With Butter  
Toasted Brioche with Rare Roast Beef, Capers and Onion jam  
Mini Tomatoes and Goat Cheese Quiche with Balsamic Reductions

## **Salads**

Caesar Salad with Garlic Croutons and Shaved Parmigiano  
Green Salad with Selection of  
Spicy Thai Beef Salad with Lemongrass and Lime Leaf  
Tomato and Mozzarella Salad with Pesto Vinaigrette  
Frizee, Lolo Rosso, Romaine & Iceberg

## **Dressings and Condiments**

Thousand Islands, French, Italian, Herb, Shallot Vinaigrette  
Black and Green Olives, Onion, Gherkin, Capers & Croutons

## **Soup**

Mamak Lamb Soup with Local Herbs  
Bread and Butter

## **Main Courses**

Kari Ayam Berkentang - Chicken Curry with Potatoes  
Pan-Fried Red Snapper with Capers Lemon Butter  
Stir-Fried Kai Lan with Oyster Sauce  
Green Chicken Curry, Baby Brinjal  
Grilled Medallions Of Beef In Green Peppercorn Sauce  
Gratin Potatoes  
Fried Kway Teow  
Pilaf Rice  
Steamed Fragrant Rice

## **Dessert**

Bread and Butter Pudding with Vanilla Sauce  
Savarin Roasted Pineapple & Kiwi  
Ice Kacang with Traditional Condiments  
Sliced Seasonal Fresh Fruits  
Ginger and Vanilla Crème Brulée  
Bubur Pulut Hitam  
Lemon Meringue Pie  
Chilled Sea Coconut with Longan, Syrup  
Freshly Brewed Coffee or Tea