


ELEGANCE PACKAGE
INDIAN WEDDING
RM 258.80++ per person



- One-night stay for the newly weds in our Bridal Suite **“Premier Selection Suite”** inclusive of
 - ~ *Room Service Breakfast or Buffet Breakfast at Horizon Club Lounge or Lemon Garden Cafe*
 - ~ *Deluxe fruit basket & a bottle of Champagne*
 - ~ *A bouquet of flowers and a box of homemade pralines in the Bridal Suite*
- Complimentary One additional overnight guestroom (room only)
- One-hour pre-dinner with nuts and chips
- Special ceremonial wedding cake
- Pralines in hotel decorative box for all guests
- Customized fresh floral arrangements for the bridal and guests’ tables
- Complimentary backdrop to grace the occasion
- Special corkage for wine brought in at RM 60.00+ per opened bottle
- Special corkage for beer brought in at RM 300.00+ per opened barrel
- Free corkage for hard liquors and champagne brought in
- Free flow of aerated drinks throughout the dinner at a special price of RM 15.00++ per person
- Rental of LED screen of 20’ft (W) x 10’ft (H) at special rate of RM 12,000.00++ for 2 units [applicable for Sabah Room or Grand ballroom only]
- WELCOME entry of the wedding couple to the Ballroom with red carpet and smoke machine
- Complimentary ONE (1) RESERVED parking lot at Lower Lobby
- Food tasting for a table for 6 persons will be PROVIDED complimentary upon receipt of the deposit and confirmation of the event
- We are pleased to include the following reserve tables:
 - 70 tables and above – 1 reserve table
 - 90 tables and above – 2 reserve tables(Reserved tables will be charge upon consumption only)



SHANGRI-LA
KUALA LUMPUR

ELEGANCE PACKAGE INDIAN WEDDING



MENU

Salad and Appetizer

Aloo Chaat
(Tangy Potato Salad)
Subz Raita
(Yoghurt with Mixed Vegetables)
Green Salad
(Roundels of Tomato, Onion and Cucumber)



Soup

Tamarind Rasam
(Soup flavored with Tamarind)



Hot Dishes

Aloo Tikki
(Potato Patties)
Saadgi Qorma
(Lamb cooked with Indian Brown Gravy)
Murgh Makhani
(Chicken cooked with Tomato based Gravy)
Navratan Qorma
(Vegetables cooked with Rich Dry Fruits based Gravy)
Aloo Methi
(Potato cooked with Fenugreek Leaves)
Palak Paneer
(Cottage Cheese with Spinach Gravy)
Kairi Ki Dal
(Yellow Lentils cooked with Raw Mango)
Subz Biryani
(Basmati Rice cooked with Mix Vegetables)
Steamed White Rice
Naan / Paratha



Dessert

Sevian Kheer
(Vermicelli cooked in saffron flavored milk)
Gajur Ka Halwa
(Young Carrot cooked in condensed milk flavored with green cardamom)



Package Price at RM 258.80++ per person

All rates are subject to 10% service charge and 6% government tax