

GOLDEN SANDS RESORT BY SHANGRI-LA

# The Pearl

WEDDING PACKAGE

## The Pearl

RM1,288 nett per table of 10 persons

Minimum of 15 tables of 10 persons per table

- Design your own eight (8) courses Chinese set menu or a buffet style menu.
- Free-flowing soft drinks and Chinese tea or coffee and tea throughout the dinner.
- Choice of wedding decoration themes.
- Fresh floral wedding decorations.
  - Floral wedding arch at the entrance.
  - A deluxe centrepiece on the bridal table.
  - Posies on all guest tables.
- Champagne fountain inclusive of two (2) bottles of sparkling wine for the wedding toast.
- Mock wedding cake for cake-cutting ceremony.
- Elegantly packed wedding cake pieces for guests.
- Complimentary one (1) night's stay for the wedding couple in an Executive Suite inclusive of a deluxe fruit basket and breakfast for two (2) persons.
- Food tasting at a fifty percent (50%) discount prior to the wedding for ten (10) persons arranged upon receipt of deposit and confirmation of the event.
- Complimentary usage of Tea Ceremony room inclusive of coffee, tea and cookies.
- Complimentary use of our resort gardens for wedding photography.
- Complimentary use of one (1) LCD projector and projection screen.
- Complimentary use of our PA system.
- Complimentary car park space for all guests.
- Special room rates extended to wedding guests staying at our resort for a minimum of ten (10) rooms.

### Golden Sands Resort

PENANG  
By Shangri-La

Batu Ferringgi Beach, 11100 Penang, Malaysia. Tel: (604) 886 1911 Email: gsh@shangri-la.com Website: www.shangri-la.com

Prices are inclusive of 10% service charge and 6% government tax. | Prices are subject to change without any prior notice.

## THE PEARL WEDDING PACKAGE

### Chinese Set Menu

#### 1st Course

##### Four Dish Combinations

###### Hot Item :

Please choose three (3) items

###### Steamed dim sum

- Shrimp dumpling
- Chicken dumpling
- Seafood dumpling

###### Deep-fried dim sum

- Colourful roll
- Crispy prawn 'har kow'
- Seafood bread roll

- Stir-fried chicken with Sarawak black pepper
- Stir-fried chicken with dried chili and aged sweet vinegar
- Stir-fried tender chicken in Szechuan sauce

###### Cold item :

Please choose one (1) item

- Asian prawn cocktail with tropical fruits
- Marinated Chinese jellyfish salad with sesame seed
- Kerabu mango and chicken

#### 2nd Course

##### Soup

Please choose one (1) item

- Double boiled spring chicken with fine selected herbs
- Braised three treasure ocean seafood soup
- Hot and sour Szechuan soup

#### 3rd Course

##### Poultry

Please choose one (1) item

- Crispy boneless chicken with oriental brown sauce
- Steamed chicken with fine Chinese herbs
- Roasted chicken with mah hiang sauce

#### 4th Course

##### Prawns

Please choose one (1) item

- Wok-fried prawns with Hong Kong chili
- Wok-fried prawns with fragrant garlic and oats
- Wok-fried prawns with nyonya sauce

#### 5th Course

##### Vegetables

Please choose one (1) item

- Trio braised mushrooms with garden greens
- Assorted braised mushrooms with Pacific clams and king oyster sauce
- Braised cabbage and mushrooms in dried scallop sauce

#### 6th Course

##### Fish

Please choose one (1) item

###### Steamed fish selection

- Red lion
- Sea bass

###### Choice of sauce

- Thai style
- Teow Chew style
- Hong Kong style

#### 7th Course

##### Rice and Noodles

Please choose one (1) item

- Fried rice with tender chicken and crispy anchovies
- Steamed yam fried rice with dried shrimps
- Wok-fried flat rice noodles with prawns and vegetables

#### 8th Course

##### Dessert

Please choose one (1) item

- Double boiled honeydew with snow fungus, water chestnut and ginkgo nuts
- Chilled sea coconut and papaya with lemon honey syrup
- Hot creamy peanut soup with sago and Chinese pancake

## THE PEARL WEDDING PACKAGE

### Buffet Menu

#### Salads and Cold Selections

- Balsamic tomato salad
- Parsley potato salad with anchovy dressing
- Mediterranean vegetables couscous
- Italian pasta salad
- "Kerabu daging"
- "Kerabu ayam"
- Hydroponic Caesar salad
- Mixed highland greens with house dressing selection

#### On Ice

- Fresh boiled tiger prawns
- Boiled flower crab
- New Zealand mussels

Condiments of lemon wedges  
tabasco, cocktail sauce, shallot vinaigrette

#### Soup

- Fresh onion soup with cheese croutons
- Assorted bread rolls and butter

#### Carving and Action Selection

- Roasted Chinese BBQ duck breast and chicken accompanied with soy sauce, tomato and cucumber wedges

#### Hot Selection

- Chicken lasagna al forno
- Sautéed onion potato
- Nyonya "chap chye"
- Nasi goreng kampung istimewa
- Char-grilled lamb chop with rosemary jus
- Deep fried fish fillet with nyonya sauce
- Beef and chicken satay with condiments
- Braised ee fu noodle with mushrooms and young leeks

#### Desserts

- Assorted French pastries
- Crystal jelly
- Charlotte royale
- Chocolate mousse in glass
- Passion fruit Charlotte
- Mocha cake
- Baked marble cheese cake
- Black glutinous rice porridge
- Profiterole with chocolate sauce
- Assorted fresh fruits
- Ice cream bar
- Apple crumble

#### Coffee and Tea