


GLAMOUR PACKAGE INDIAN WEDDING RM 288.80++ per person



- One-night stay for the newly weds in our Bridal Suite “**Specialty 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 Two additional overnight guestrooms for the parents & parents in-law
- 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
- Free corkage for beer, wine, hard liquors and champagne brought in
- Complimentary Free flow of aerated drinks (Coke & Sprite) and cordial punch throughout the dinner
- 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
- Complimentary THREE (3) RESERVED parking lots 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)



*For further information, call our wedding specialist at
Tel: (603) 2786 2342 or email events.kualalumpur@shangri-la.com*



SHANGRI-LA
KUALA LUMPUR

GLAMOUR PACKAGE INDIAN WEDDING



MENU

Salad and Appetizer

Kachumber
(Mix Vegetables Salad)
Chana Chaat
(Tnagy Chick Pea Salad)
Green Salad
(Roundels of Tomato, Onion and Cucumber)



Soup

Tomato Dhana Shorba
(Coriander flavored Tomato Soup)



Hot Dishes

Pyaaaz Pakoda
(Onion Fritters)
Saag Gosht
(Lamb cooked with Vegetables)
Murgh Badam Qorma
(Chicken cooked in Almond based Gravy)
Chonkey Nutter
(Green Pea tempered with Cumin)
Matthey Wale Aloo
(Potatoes cooked in Yoghurt Gravy)
Paneer Makhani
(Cottage Cheese cooked in Tomato based Gravy)
Hara Moong Mughla
(Green Lentils cooked with Indian Gravy)
Kashmiri Pulao
(Basmati Rice cooked with Dry fruits)
Steamed White Rice
Naan / Paratha



Dessert

Gahur Ka Halwa
(Young Carrot cooked condensed Milk flavored with Green Cardamom)
Dal Paya Sam
(Bendgel Graum fried in clarified Butter and cooked with Jaggery and Coconut Milk)



Package Price at RM 288.80++ per person

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