

**INDULGENCE PACKAGE**  
**BUFFET WEDDING**  
**RM 398.00++ 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 (room only)
- Half 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
- Complimentary One Bottle of Hotel’s Specially Selected Red Wine (base on per table)
- Subsequent bottle is chargeable at a special price of RM 98.00++ per opened bottle
- 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 (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

*(The above package is applicable for booking with a minimum of 300 persons and above)*



*For further information, call our wedding specialist at  
Tel: (603) 2074 3599 or email [events.slkl@shangri-la.com](mailto:events.slkl@shangri-la.com)*



SHANGRI-LA  
KUALA LUMPUR

## INDULGENCE PACKAGE BUFFET WEDDING

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### INTERNATIONAL BUFFET MENU

#### Cold Appetizers

Cumin Spiced Chicken Salad with Fresh Corn  
Kerabu Mangga (Green Mango Salad)  
Curried Pasta Salad with Masala Spiced Roast Lamb  
Nyonya Popiah



#### Seafood on Ice

Scallops, Mussels, Tiger Prawns, Pipi Clam, Yabbies

#### Condiments

Chili Sauce, Calypso, Lemon Aioli, Wasabi Mayonnaise, Louis Dressing, Red and Green  
Tabasco, Lemon – Lime Wedges, Ginger and Lemon Grass Ponzu



#### Oyster Station

Freshly Shucked Oysters

#### Condiments

Fresh Lemon – Lime Wedges, Green and Red Tabasco, Tomato Salsa, Louise Dressing,  
Champagne Shallot Mignonette



#### Salad Bar

Rocket, Endive, Frizee, Shiso Cress, Boutique Greens, Romaine Hearts, Radicchio  
Enoki Mushroom, Cherry Tomato, Fresh Shaved Raw Vegetables

#### Dressing and Condiments

Thousand Island, Cocktail Sauce, Caesar Dressing, Herbs Vinaigrette,  
Sherry Vinaigrette,

Wasabi Mayo, Chili Horseradish, Tomato Salsa, Balsamic Dressing,  
Raspberry Vinaigrette



#### Japanese Station

Assorted Sushi and Sashimi

#### Condiments

Japanese Pickles / Wasabi / Soya Sauce / Shredded Seaweed  
Soba Noodle Sauce / Spring Onions



#### Soup Station

Cream of Wild Mushroom and Porcini  
Assorted Seafood Szechuan Soup  
Soto Ayam



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### INTERNATIONAL BUFFET MENU

#### **Bread Station & Display**

French Baguette, Framer Loaf Rye Bread Grissini Bread Sticks  
Walnut Roll, Brioche, Olive Ciabatta, Herb Focaccia, Whole Wheat Roll,  
**Served With:** Baba Ghanoush, Hummus, Pesto, Tapenade, Butter and Margarine



#### **Chinese Stall**

Peking Duck  
(Crispy Duck Skin Wrapped in Pancake Accompanied With  
Spring Onions and Sliced Cucumber)



#### **Noodle Station**

Hokkien Prawn Noodle  
Laksa Johore



#### **Indian Vegetarian Stall**

Indian Roti Canai and Capati  
Dhall Makni (Yellow Lentil)  
Kadhai Paneer (Stirfried Cottage Cheese with Bell Pepper and Tomatoes)  
Achari Aloo (Baby Potatoes Cooked and Fried Onions Flavoured with Yoghurt Gravy)



#### **Carving Station**

Roasted New Zealand Rack of Lamb  
with Yorkshire Pudding

#### **Condiments**

Homemade Mustards, Mint Sauce, Green Pepper Corn Sauce, Herb Au Jus



#### **Hot Selection**

Ayam Perchik  
Mutton Curry  
Stir Fried Prawns with XO Sauce  
Steamed Cod Fish with Superior Soya Sauce  
Mixed Vegetables Chinese Style  
Beef and Chicken Satay with Condiments  
Nasi Beriyani





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### INTERNATIONAL BUFFET MENU

#### Desserts

(Deluxe Miniature Sweet Served Individually in Mini Cup and Glasses)

Banana Panna Cotta

Sable Cookies with Strawberries

(Strawberries, Pastry Cream, Sable Cookies)

Mango Mousse Slice

(Mango ,Cream ,Mango Mirror)

White Chocolate Truffle

(White Chocolate Mouse Base, Chocolate Powder)

Chestnut Delight

(Chestnut, Pastry Cream)

Strawberry Choux Balls

(Choux Paste, Strawberry Fruit)

Tiramisu Venezia

(Mascapone Cheese ,Coffee Sponge)

Chocolate Chip Brownie

(Chocolate Chips, Chocolate Cake)

Mint Mousse "After 8"

(Mint Flavour, Cream)

Green Tea Crème Brulee

(Green Tea, Cream)

Passion Fruit Mousse

(Caramelizer Cream, Passion Fruit Flavour)

Demi Taste O.R.E.O

(Warm Chocolate Spuma, Milk Ice-Cream, Cookie Dust)



#### Ice Kacang & Cendol

Shaved Ice with Choice of Topping, Sugar Syrup and Coconut Milk

And Condiments



Coffee or Tea



**Package Price at RM 398.00++ per person**

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