



Indian Wedding Package

Year 2022



DOUBLETREE
by Hilton™

KUALA LUMPUR

DoubleTree by Hilton Kuala Lumpur

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Indian Wedding Package Features

RM 2,799.00 nett per table of 10 persons (minimum of 30 tables)

Included Features

- Sumptuous selections from our set menus
- Complimentary food tasting* for ten (10) persons upon confirmation of reservation and deposit received
 - *Applicable from Monday to Friday, except on weekends and public holidays.
- Free-flow carbonated soft drinks and savory tidbits during pre-dinner cocktail (up to 1 hour)
- Free-flow of carbonated soft drinks during dinner (up to 3 hours)
- Corkage waiver for two (2) bottles of wine or liquor for every paid table
- Corkage waiver for two (2) barrels of beer
- One (1) Terrace Suite for overnight stay with complimentary breakfast in bed, fruit platter and a bottle of sparkling wine
- Two (2) Deluxe Rooms for overnight stay for parents and in-laws inclusive of breakfast at Makan Kitchen and fruit platter
- Preferential room rates for invited family and friends
- Stylish decorative wedding cake
- Decorative dreamy backdrop
- Choice of wedding favours for invited guests
- Fresh floral arrangements (entrance, main table, guest tables, cocktail tables, registration table)
- Red carpet
- Exclusive wedding guestbook
- Two (2) bottles of sparkling juice for toasting
- Complimentary usage of existing PA system and built-in projectors
- Complimentary valet parking for wedding couple, parents and in-laws

Add-on RM 200.00 nett per table for extra features

Additional Features

- Two (2) bottles of house wine for every paid table
- Six (6) red carpet walkway flower pedestals
- Selection of canapés during pre-dinner reception (up to 4 choices)
- One (1) hour free flow mocktails during pre-dinner reception
- Additional one (1) night stay in Terrace Suite inclusive of breakfast for two (2) persons



Indian Wedding Set Menu

Appetizer Selections – Select 1

- Chicken Tikka Salad | Tandoori Boneless Chicken Cooked In Tandoor Oven
- Fish Tikka Salad | Tandoori Boneless Fish Cooked In Tandoor Oven
- Murgh Malai Kebab Salad | Boneless Chicken Marinated With Spices, Yogurt And Cheese
- Chicken And Coriander Salad | Chicken Marinated With Coriander
- Mixed Seafood Salad | Seafood Marinated With Onion, Chili And Coriander
- Aloo Chat Masala Salad | Potato With Chat Masala
- Paneer Chat Masala Salad | Cottage Cheese Salad With Masala
- Kachumber Salad | Cucumber Salad With Yogurt

Soup Selections – Select 1

- South Indian Spicy Lamb Leg Soup
- South Indian Spicy Chicken Soup
- Indian Style Prawn Soup
- Crab Rassam | South Indian Spicy And Sour Crab Soup
- Dhal Shorba | North Indian Creamy Dhal Soup (v)
- Tomato Shorba | North Indian Creamy Tomato Soup (v)
- Palak Shorba | North Indian Creamy Spinach Soup (v)
- Mulligatawny Soup | North Indian Creamy Vegetable Soup (v)

Lamb Selections – Select 1

- Lamb Masala | South Indian Style Lamb Cooked In Masala Gravy
- Gosht Moghulai | North Indian Lamb Cooked With Cashew Nut And Cream
- Lamb Do Pyaza | Lamb Cooked In Onion Masala Gravy
- Lamb Varuval | South Indian Spicy Lamb With Dry Chilli And Masala
- Lamb Vindaloo | Lamb Cooked In Spicy And Sour Gravy
- Lamb Shahi Kurma | Lamb Cooked In Mild Gravy With Cashew Nut And Cream
- Tandoori Lamb Shoulder | Oven Roasted Lamb Shoulder With Spices And Yoghurt

Chicken Selections – Select 1

- Chicken Peratal | Chicken Cooked In Masala Gravy
- Chicken Varuval | South Indian Spicy Chicken With Dry Chili And Masala
- Chicken Karaikudi | South Indian Chicken Cooked With Spices And Coconut Milk Madras
- North Indian Chicken Curry | Chicken Cooked With Madras Masala
- Chicken Saag | North Indian Style Chicken Cooked With Chopped Spinach
- Murgh Makhani | Boneless Tandoori Chicken Cooked In Cream And Cashew Nut Gravy

Fish Selections – Select 1

- Fish Masala | Fish Cooked In Masala Gravy
- Fish Jalfrezi | Fish Cooked With Tomato Masala Gravy And Capsicum
- Kerala Fish Curry | Kerala Style Fish Curry With Coconut Milk And Yogurt
- Bengal Fish Curry | Gujarat Style Fish Curry With Vegetables
- Fish Shahi Kurma | Fish Cooked In Mild Gravy With Cashew Nut And Cream
- Kavari Fish Curry | South Indian Style Fish Curry With Yogurt



Seafood Selections – Select 1

Prawn Peratal | Prawn Cooked In Onion Masala And Tomato
Squid Masala | Indian Style Squid Cooked In Onion Masala And Tomato
Crab Masala | Indian Style Crab Cooked In Masala Gravy
Kerala Mussel Curry | Kerala Style Black Mussel Curry With Coconut Milk And Yogurt
Prawn Jalfrezi | Prawn Cooked With Tomato Masala Gravy And Capsicum
Squid Jalfrezi | Squid Cooked With Tomato Masala Gravy And Capsicum

Vegetable Selections – Select 1

Okra Masala | Lady's Finger Cooked In Onion Masala
Navaratna Kurma | Nine Types Of Vegetables Cooked In Cream And Cashew Nut Gravy
Bagara Baigan | North Indian Style Eggplant Masala
Subji Ka Masala | Mixed Vegetables Cooked In Masala Gravy
Mixed Vegetable Jalfrezi | Mixed Vegetables Cooked In Tomato Gravy And Capsicum
Paneer Makni | Indian Cottage Cheese Cooked In Tomato And Cashew Nut Gravy
Aloo Palak | Braised Potato Cooked With Spinach Gravy
Paneer Matter | Indian Cottage Cheese Cooked In Onion Masala And Green Peas
Aloo Matter | Potato Cooked With Onion Masala And Green Pea's Manchurian Style Mixed Vegetables

Rice Selections – Select 1

Murgh Briyani | Basmati Rice Cooked With Chicken And Indian Spices
Gosh Briyani | Basmati Rice Cooked With Lamb And Indian Spices
Machi Briyani | Basmati Rice Cooked With Fish And Indian Spices
Sabji Briyani | Basmati Rice Cooked With Mixed Vegetables And Ghee
Kashmiri Briyani | Basmati Rice Cooked With Cashew Nuts, Raisins And Ghee
Mattar Pulau | Basmati Rice Cooked With Green Pea And Ghee

Naan Selections – Select 1

Plain Naan
Butter Naan
Cheese Naan
Garlic Naan
Ajain Naan
Kashmir Naan

Dhal Selections – Select 1

Sambar | South Indian Dhal Curry Cooked With Vegetables
Dhal Kandari | Five Types Of Dhal Cooked In North Indian Style
Dhal Makhani | North Indian Style Creamy Black Dhal
Green Dhal Curry | Green Dhal Cooked With Ghee Oil And Dry Chili
Dhal Tadka North | Indian Style Yellow Dhal With Cumin Seeds
Palak Dhal | Yellow Dhal Cooked With Spinach

Desserts Selections – Select 1

Gulab Jamun
Ras Malai
King Kong Brownies
Kasseri
Pink Guava Hazelnut Bar
Fresh Fruit Platter with Mango Sorbet