



Chinese Wedding Package

Year 2023



DOUBLETREE
by Hilton™

KUALA LUMPUR

DoubleTree by Hilton Kuala Lumpur

The Intermark, 348 Jalan Tun Razak, 50400 Kuala Lumpur | Tel +603 2172 7272 | Fax +603 2172 7732
KL.DoubleTreebyHilton.com



Chinese Wedding Package Features

RM 3,299.00nett per table of 10 persons (minimum of 35 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 200.00nett 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



Chinese Wedding Set Menu

Hot & Cold Appetizer Selections – Select 1

Combination Platter 1

Steamed Chicken Dumpling Stuffed With Garlic & Spinach
Tossed Sea Jellyfish With Baby Octopus And Young Mango Salsa
Wok-fried Honey Bean, Smoked Duck With Extraordinary Crumble Sauce In Yam Ring
Deep-fried Crispy Sea Shrimp Ball With Cheese Dressing

Combination Platter 2

Warm Peking Smoked Duck Roll With Homemade Hoisin Dip
Marinated Jade Abalone With Fu Yi And Flower Mushroom
Warm Braised Pineapple With Sweet And Sour Fish Lips
Steamed Golden Pumpkin Chicken Dumpling In Superior Stock

Combination Platter 3

Marinated Spicy Honey Glaze Escargot With Mango Puree Japanese Kyuri
Steamed Inari Chicken Sweet Turnip And Asparagus Roll
Stir-fried Szechuan Pepper Crispy Fish Fillet In Sweet Potato Ring
Deep-fried Kataifi “Yam Kok” Dumpling And Mayo Dressing

Combination Platter 4

Steamed Chicken And Watercress Dumplings
Stir-fried Boneless Chicken With Salted Egg Yolk And Curry Leaves In Pumpkin Ring
Spring Abalone Tossed With Bangkok Dressing And Garlic Black Fungus
Stuffed Warm Scrambled Eggs, Seafood Topped With Crispy Dried Scallop In Vol-au-vent

Combination Platter 5

Steamed Chives And Chicken Golden Money Bag
Honeydew Salad Topped With Golden Trout Salmon
Fresh Sea Prawn Meat With Water Chestnut, Honey Dew Salad And Horseradish Mayonnaise
DoubleTree’s Style Deep-fried “He Bao Wan Chu” Dumpling

Combination Platter 6

Wok-fried Crab Leg With English Celery In Pumpkin Ring Topped With Caramelized Walnuts
Warm Braised “Nam Yi” Boneless Smoked Duck With Chinese Mushrooms
Steamed Spinach Seafood “Har Kew” Dumpling With Dried Scallop Gravy
Deep-fried Flaky Crispy Seaweed Roll



Soup Selections – Select 1

Classic Seafood "Mini Treasure Jump Over The Wall" Superior Soup, Oceanic Abalone, Fish Maw, H.K. Ginseng, Sea Cucumber
Signature Double-boiled Lobster Superior Soup, Fish Maw, Prickly Sea Cucumber, Lemongrass And Quail's Egg
DoubleTree's Style Double-boiled Duck Soup, Golden Mushroom, Chinese Mushroom And Wanton Dumpling
Imperial Braised Premium Prawn, Superior Eight Treasure Soup, Fish Stomach, Fish Lip And Sea Cucumber
Braised Seafood Treasure Spinach Soup, Scallops, Fish And Sea Cucumber
Braised Twin Crab Coral Roe Soup, Bamboo Pits, Sea Crab Meat And Cram Claw Meat

Poultry Selections – Select 1

Signature Oven-baked Five Spice Chicken With Lotus Chips Served With Spicy Creamy Lemon Sauce
Slow-cooked Homemade Crispy Roasted Smoked Duck Served With Leek And Onion Sauce
Five Spice Roasted Chicken With Szechuan And Garlic Crumble
Oven-baked Herbal Spring Chicken With Treasure Mushrooms
Oven-baked Boneless Thai-style Chicken Leg Served With Mango, Pomelo Salad And Crispy Oats
Double Phoenix Sesame Smoked Duck And Smoked Chicken Served With Sour And Spicy Dip

Fish Selections – Select 1

Signature Steamed Live Sea Grouper With Crispy Shrimp And Garlic In Supreme King Soy Sauce
Steamed Live River Patin With Fish Bone Milky Sauce
Steamed Live Red Snapper "Hong Kong" Style With Lemongrass And Shrimp Broth Sauce
Deep-fried Dragon Grouper With Pomelo, Dragon Fruit Salad And Homemade Orange Sweet And Sour Sauce
Traditional Poached Barramundi With Spicy Ginger Sauce
Traditional Steamed Golden Pomfret With Lotus Seed, Ginger In Chicken Essence Sauce

Prawn & Crab Selections – Select 1

Signature Crispy Soft Shell Crab In Garlic Cheese Glaze And Crispy Spicy Prawn Fritter Topped With Almond Flakes
Wok-fried Live Tiger Prawns With Golden Salted Egg Yolk, Pumpkin, Curry Leaves Topped With Butter Oats
Poached Tiger Prawns In Lemongrass, Superior Wolfberry Broth And Enoki Mushrooms
Traditional Wok-fried Tiger Prawns, Red Chili, Ginger With Black Soya King Sauce
House-made Wok-fried Tiger Prawns With "Three Cup" Sauce Topped With Crispy Basil Leaves
Wok-fried Live Tiger Prawns With Tom Yam Paste Sauce Topped With Scallion



Vegetable Selections – Select 1

Brown Braised “Siew Tong Choy” With Fish Stomach And Bean Curd “Pei Pa”

Australian Broccoli Accompanied With Spring Abalone With Chinese Mushroom And Abalone Sauce

Braised Hong Kong “Choy Sum” Accompanied With Sea Cucumber And Bean Curd Skin In Shrimp Roe Sauce

Stir-fried Hong Kong “Kai Lan” Accompanied With Treasure Mushroom And Fresh Scallop In Extraordinary Sauce

Braised “Nai Pak” With Abalone Cap Mushroom And Crab Claws In Egg White Sauce

Lotus Leaves Braised “Loh Hon Chai” With Cauliflower And Treasure Mushroom

Rice Selections – Select 1

Wok-fried Szechuan Style Shanghai Noodles With Chicken And Mushroom Topped With Yellow Chives

Hong Kong Style Truffle Oil Golden Rice With Honey Glazed Meat And Shrimp Topped With Crispy Golden Anchovies

Slow-cooked Sweet Turnip Superior Broth With Rice And Crispy Rice And Assorted Seafood

Signature Lotus Leaf, Tea-smoked Wild Duck Glutinous Rice Cake With Chili Flakes And Teriyaki Sauce

Parcel Glutinous Rice With Oyster, Spicy Sauce And Salted Egg Yolk

Wok-fried Udon Noodles With Chicken And Extraordinary Sauce Topped With Chicken Floss

Dessert Selections – Select 1

Double-boiled Giant Red Date, Wild Fungus, Papaya And Amber Peach

Deep-fried Golden Sweet Potato Balls

Chilled Mango Pudding With Glass Jelly And Mango Lime Compote

Flaky Custard Pancakes

Double-boiled Giant Red Date, Sea Coconut, Snow Bird’s Nest And Dried Longans

Flaky Yam Pancakes

Warm Almond Broth With White Fungus And Egg White

Chilled Durian Pancakes

Chilled Sweetened Chinese Pear With Ginseng And Water Chestnut

Flaky Lotus “Mou Tan Soo”

Warm Red Bean Broth With Lotus Seed And Lily Bud

Deep-fried Avocado Kataifi Roll