



pullman
HOTELS AND RESORTS

KUALA LUMPUR CITY CENTRE
HOTEL & RESIDENCES

Eternity

Indian Buffet or Indian Dome at RM2,588 nett per table of 10 persons
(a minimum guarantee of 20 tables, to a maximum of 40 tables)

PRE-EVENT TREATS

- ♥ Food tasting of selected banquet menu for 10 persons upon confirmation of the Wedding
- ♥ Free flow of titbits and signature mocktail during pre-dinner

FOR THE VENUE

- ♥ A tantalizing choice of Indian buffet or dome menu selections
- ♥ Free flow of signature mocktail throughout wedding dinner
- ♥ Waiver of corkage fee for two (2) bottles of hard liquor or wine per table (duty paid & duly sealed bottles only)
- ♥ An elegant 3 tiers champagne fountain with two (2) bottles of sparkling wine for toasting ceremony
- ♥ Usage of LED backdrop (only for Grand Ballroom)
- ♥ Complimentary usage of 3 units of motorized LCD projectors and screens (only for Grand Ballroom)
- ♥ Beautifully designed wedding dummy cake for cake cutting ceremony
- ♥ Wedding favors for all your guests
- ♥ Complimentary usage of bridal changing room
- ♥ Complimentary usage of basic in-house PA system (except for BAND, Karaoke and DJ)
- ♥ Elegant centerpiece for the bridal table
- ♥ Special floral arrangement for all guest tables
- ♥ Flower arrangements for reception table
- ♥ Four (4) walkway pedestals along the red carpet

EXCLUSIVELY FOR THE COUPLE AND FAMILY

- ♥ Two (2) nights stay in the luxurious bridal suite inclusive of breakfast buffet
- ♥ One (1) complimentary valet parking for the bridal car
- ♥ Two (2) rooms for one (1) night stay in our Deluxe room inclusive of breakfast buffet for 2 persons
- ♥ Special room rates for Deluxe room inclusive of breakfast buffet
(a minimum reservation of 8 rooms are required)

NOTE:

- All prices quoted are inclusive of 6% service tax
- Other prevailing taxes that will be introduced or imposed by the Malaysian Government, if any, are strictly borne by the guest
- The above package price is for a table of 10 persons, valid only for paid wedding dinner until 31 December 2023. Payment to be made before 30 April 2023 and may subject to change without prior notice
- Minimum guarantee of 20 tables in Grand Ballroom; minimum guarantee of 15 tables in Pullman Ballroom
- Prior room reservation notice is required and room is subject to availability upon reservation request

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INDIAN BUFFET MENU 1

APPETIZERS AND SALAD

Red Snapper with Young Coconut and Raita Sauce
"Aloo Matter" (Potatoes and Green Peas with Cumin)
"Gobhi Pakoras" (Deep-fried Cauliflower with Spices)
"Bhindi do Pyaza" (Okra Salad with Fried Onion)
"Chana Dhall" (Yellow Lentil with Masala Spices)
"Konda Kadalai" (Chickpeas with Dried Chili and Curry Leaves)
"Tairu Sadaam" (Yogurt Rice with Indian Spices)
"Malai Kofta" (Deep-fried Cottage Cheese and Potato Cakes)

Condiments: Lime Pickle, Mango Chutney, Cumin Raita, Mint Raita and Tamarind Sauce

SELECTION OF BREAD AND CRACKERS

Papadom, Plain Naan and Garlic Naan

SOUP

"Tamatar Dhaniaka Shorba" (Tomatoes Soup and Fresh Coriander)
"Murgh Sup" (Spiced Indian Chicken Soup)

HOT SELECTION

"Murgh Tikka Masala" Marinated Chicken with Yogurt and Spice Served In Spicy Masala Sauce
"Machli Methi" (Deep-fried Fish with Methi Leaves)
"Jheenga Masala" (Prawns in Spicy Masala Sauce)
"Lamb Paratal" Dry Lamb Curry with Indian Spices
"Kadhai Kurma" (Hard-boiled Quail Eggs with Kurma Paste)
"Bhindi Baigan" (Masala Okra and Eggplant in Tomato and Spice Gravy)
"Saffron Sadaam" (Saffron Rice)
Steamed White Rice

DESSERTS

Assorted Indian Cookies (Muruku and Jelebi)
"Kesari" (Semolina Flour with Boiled Milk and Ghee Oil)
"Gajar Halwa" (Sliced Carrots with Milk and Cardamom)
"Laddu" (Deep-fried Chickpeas Flour Dumplings)
"Gulab Jamun" (Dumplings in Sugar Syrup)
"Payasam" (Sago, Vermicelli and Dhall in Milk)
"Aturasan" (Sweet Fried Rice Flour Cakes)
"Palam" (Fresh Seasonal Tropical Fruits)

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INDIAN BUFFET MENU 2

APPETIZERS AND SALAD

- "Aloo Methi" (Potato Salad and Methi Leaf)
 - "Rashmi Pakoras" (Deep-fried Battered Chicken with Chickpea)
 - "Murgh Aloo Chat Masala" (Chicken and Potato Salad with Chat Masala)
 - "Begoni" (Deep-fried Eggplant Fritters)
 - "Khatle Baigan" (Sweet and Sour Eggplant Salad)
 - "Methu Vadai" (Deep-fried Dumplings with Yogurt)
 - "Aloo Chat" (Spiced Potatoes Cakes and Fresh Greens with Cashew Sauce)
 - "Nor Kotmi" (Marinated Chicken Salad and Cilantro)
 - "Konda Kadalai" (Chickpeas with Dried Chili and Curry Leaves)
- Condiments: Lime Pickle, Mango Chutney, Cumin Raita, Mint Raita and Tamarind Sauce*

SELECTION OF BREAD AND CRACKERS

Papadom, Plain Naan and Garlic Naan

SOUP

- "Dhallka Shorba" (Peppered Lentil Soup with Garlic)
- "Tomato Ka Shorba" Tomato Spiced Indian Soup

HOT SELECTION

- "Murg Do Pyaza"
(Braised Chicken in a Tomato Based Sauce with Garam Masala and Onion Rings)
- "Goa Fish Curry" (Braised Fish with Coconut Milk)
- "Hyderabadi Prawn Masala" (Prawn Glazed with Onion and Spiced Yoghurt)
- "Sotong Sambal" (Cuttlefish Braised with Indian Spice Paste)
- "Kashmir Mutton Curry" (Mutton Cubes Braised in Kashmiri Masala Sauce)
- Kadhai Mutai Sambal (Hard-boiled Eggs with Spicy Chili Sauce)
- "Palak Paneer" (Spinach with Indian Cheese and Cream)
- Takalli Saddam (Tomato Rice with Green Peas and Cinnamon)
- Steamed White Rice

DESSERTS

- Assorted Indian Cookies (Muruku and Jelebi)
- "Kesari" (Semolina Flour with Boiled Milk and Ghee Oil)
- "Gajar Halwa" (Sliced Carrots with Milk and Cardamom)
- "Laddu" (Deep-fried Chickpeas Flour Dumplings)
- "Gulab Jamun" (Dumplings in Sugar Syrup)
- "Payasam" (Sago, Vermicelli and Dhall in Milk)
- "Aturasan" (Sweet Fried Rice Flour Cakes)
- "Palam" (Fresh Seasonal Tropical Fruits)

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INDIAN DOME MENU 1

APPETIZER

"Malai Kofta" (Deep-fried Cottage Cheese and Potato Cakes)
served with Papadom

SOUP

"Chicken Mulligatawny Soup" (Indian Chicken Curry Soup)

HOT SELECTION IN DOME

Menu includes steamed white rice

"Murgh Makhani" (Butter Chicken with Tomato, Herb Spice and Chilli)

"Madras Columbu" (Madras-style Fish Curry)

"Sotong Sambal" (Cuttlefish Braised with Indian Spice Paste)

"Lamb Vindaloo" (Braised Lamb with Special Blend Species)

"Shabnaam Curry" (Stewed Mushroom, Green Peas with Green and Red Capsicum and Fresh Cream)

"Kesri Pulao" (Basmati Rice Boiled with Spices and Saffron)

DESSERT

"Gulab Jamun in Kunafa Nest" (Gulab Jamun, Sweet Kunafa Pistachio Nut Saffron Sauce)
served with Masala Tea

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INDIAN DOME MENU 2

APPETIZER

"Murgh Tikka Chote Aloo Anarkali" (Chicken Tikka with Potatoes and Chat Masala)
served with Papadom

SOUP

Lentil and Curry Soup with Diced Chicken

HOT SELECTION IN DOME

Menu includes steamed white rice

"Murg Tikka Masala" (Marinated Chicken with Yogurt and Spice Served In Spicy Masala Sauce)

"Madras Columbu" (Madras-style Fish Curry)

"Hyderabadi Prawn Masala" (Prawn Glazed with Onion and Spiced Yoghurt)

"Lamb Sagwala" (Braised Lamb Leg with Spinach Flavored with Coriander Seed and Herb Butter)

"Dhingri Matter" (Mushroom and Chickpea Stew)

"Jeera Pulao" (Traditional Indian Basmati Rice with Spices and Herbs)

DESSERT

"Gajar Halwa Palam with Mango Kufi Popsicle"

(Carrots Stewed with Milk and Cardamom, Mango Ice-cream Popsicle)

served with Masala Tea