



p u l m a n
HOTELS AND RESORTS

KUALA LUMPUR CITY CENTRE
HOTEL & RESIDENCES

Eternity

International Buffet 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 International buffet 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 wedding buffet 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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INTERNATIONAL BUFFET MENU 1

APPETIZERS AND SALADS

[Kindly select 3 items only]

Rojak Buah Penang" Mixed Young Fruits with Sweet Shrimp Sauce

Exotic Seafood Salad with Lemon Vinaigrette

"Thai-style" Minced Chicken Salad with Glass Noodle

Pullman style Chacuttrie Platter

New Potato Salad with Onions and Beef Bites

Buffalo Mozzarella and Roasted Bell Pepper with Pesto

Dressings and Condiments: Thousand Island, Italian Vinaigrette, Honey Sweet Dressing, Lemon Dressing, Extra Virgin Olive Oil and Condiments

SUSHI AND MAKI

"California Maki" Crabstick, Cucumber and Fish Roe

"Futomaki" Prawn, Crabstick, Egg Omelette and Vegetables

"Salmon Maki"

"Mekajiki" White Tuna Sushi

Assorted Nigiri Sushi

Condiments: Wasabi, Pickled Ginger, Kikkoman Soya Sauce and Pickle Daikon

SOUP

[Kindly select 1 item only]

"Gajar Ka Shorba" (Creamy Carrot Soup)

Wild Mushroom Soup

"Sup Ayam Utara" (Northern Malay-style Chicken Soup with Vegetables)

"Sup Daging Tulang Rawan Sungai Petani" (Beef Ribs Soup with Vegetables and Malay Spices)

Chicken Mulligatawny Soup (Indian Chicken Curry Soup)

Szechuan Hot and Sour Crabmeat Soup

Accompanied: Selection Freshly Baked Rustic Breads Rolls, and Unsalted Butter

CARVING STATION

[Kindly select 1 item only]

Papillote Salmon Fillet

"Ayam Golek Panggang Perchik" (Turmeric and Coconut Glazed Whole Farm Chicken served with Home-Made Pineapple Relish and Achar Mentah)

Slow Roast Beef Striploin with Seasonal Roasted Vegetable, Rosemary Sauce and Black Pepper Sauce

Persillade Lamb Leg, Lavender Crumb with Rosemary Sauce and Black Pepper Sauce

Accompanied: Seasonal Roasted Vegetable, Lemon Thyme Jus, Creamy Duck Liver Sauce

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INTERNATIONAL BUFFET MENU

HOT SELECTION

CHICKEN

[Kindly select 1 item only]

"Ayam Panggang Perchik Kuala Krai"

(Oven-Baked Chicken with Lemongrass and Coconut Sauce)

"Gulai Ayam Sri Utara" (Chicken Stewed with Potatoes, Spices and Coconut Milk)

Wok-fried Chicken with Kam Heong Sauce

"Deep-fried Lemon Chicken" (Deep-fried Boneless Chicken with Lemon Sauce)

"Murgh Maharajah" (Baked Chicken with Pineapple and Cucumber)

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

Cajun Spice Roasted Whole Chicken, Creamy Mushroom Sauce

Nicoise Chicken Stew with Tomatoes, Fresh Herb and Olive

FISH

[Kindly select 1 item only]

"Ikan Goreng Masam Manis" (Deep Fried Dory Fillet with Sweet and Sour Sauce)

"Ikan Siakap Goreng Sira Sambal Limau" (Fried Seabass Fillet with Lime Flavored Chili Paste)

Chinese Style Steam Seabass with Tauchu, Chili and Coriander

Chinese-Style Sweet Sour Fish, Capsicum and Onion

"Vanjanameen Curry" (Mackerel Curry with Okra, Potatoes)

Braised Red Snapper 'Goa' Style with Fenugreek Leaves

Pan-Seared Red Snapper with Fennel Confit, Olives and Cherry Tomato Ragout

Pan-Seared Salmon, Bell Pepper Creamy Lemon Saffron Sauce

SEAFOOD

[Kindly select 1 item only]

"Kupang Masak Rose" (Stir-fried Mussel with Ginger Flower and Chilli Paste)

"Udang Masak Lemak Nenas" (Wok-Fried Prawns with Pineapple and Coconut Milk)

Wok-fried Tiger Prawns with Butter and Spiced Oats

"Szechuan-style" (Wok-fried Squid with Seasonal Vegetables)

Sotong Masala" (Stewed Squid with Masala Paste)

"Prawn Bhuna"

(Prawns Cooked with Medium Hot Spices and Fresh Tomatoes, Onion Thickened Rich Paste)

Seafood Lasagna, Tomato Coulis, Parmesan Cheese

Seafood Stew, Saffron, Mirepoix Vegetable

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INTERNATIONAL BUFFET MENU

BEEF

[Kindly select 1 item only]

- "Daging Paprik Ala Pattaya" (Pattaya Style Fried Beef with Bird Chili, Kafir Leaf and Vegetable)
- Daging Gulai Kawah" (Village-style Mild Beef Curry)
- "Daging Rendang Pedas" (Simmered Beef with Galangal, Lemongrass and Chilli)
- Szechuan Fried Beef with Sliced Garlic and Chili Flakes
- "Mongolian Beef" (Wok Style Mongolian Fried Beef)
- Wok-fried Beef with Black Pepper, Onion and Mushroom
- Roasted Australian Beef Striploin, Mushrooms Fricassee, Beef Jus
- Persillade Roasted Beef, Provencal Vegetable, Rosemary Essence

LAMB

[Kindly select 1 item only]

- "Kambing Masak Hitam Manis" (Spiced Braised Lamb in Sweet and Spicy Soya Sauce)
- "Kambing Biryani" (Slow-cooked Lamb with Biryani Spices)
- "Kambing Vindaloo" (Braised Lamb with Chili, Yogurt and Spices)
- "Kashmiri Style" (Lamb Curry)
- Wok-Fried Black Pepper Lamb with Capsicum and Mushroom
- Wok-fried Lamb with Cracked Black Pepper, Onion, Bell pepper and Mushroom
- Braised Lamb, Parsley Crumble, Lavender Jus
- Roasted Sliced Lamb Leg with Sautéed Mushroom, Rosemary Sauce and Garlic Herb Crust

VEGETABLES

[Kindly select 1 item only]

- "Sayur Campur bersama Jagung Muda" (Fried Local Vegetables with Young Corn)
- "Pajeri Nenas" (Braised Honey Pineapple in Turmeric Ground Coconut Curry)
- Stir-Fried Chinese Lotus Root with Fresh Mushroom and Vegetables
- "Loh Hon Chai" (Stir-Fried Mix Vegetable with Oyster Sauce)
- "Shabnam Curry" (Braised Mushroom and Pepper in Herb Spice Gravy)
- "Bhindi Baigan" (Masala Okra and Eggplant in Tomato and Spice Gravy)
- Poached Seasonal Vegetables with Butter Cream
- Potato Dauphinoise, Onion, Leek

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INTERNATIONAL BUFFET MENU

RICE / PASTA

[Kindly select 1 item only]

Yong Zhou Fried Rice, Bbq Chicken, Carrot, Bean
Chinese Style Fried Rice, Egg, Spring Onion
Biryani Rice with Spices and Green Peas
Tomato rice with Asian Spice
Steamed Fragrant White Rice
Fusilli Pasta with Clams and Peppers
Spaghetti Aglio-Olio, Extra Virgin Olive Oil, Chili Flakes, Parmesan Cheese

DESSERTS COMBINATION

[Kindly select 6 items only]

CAKES

Hazelnut Chocolate Slice Cake
Raspberry Velvet Cake
Vanilla Mango Chiffon Cake
Yogurt Strawberry Shot Cake
Pink Brownies Marble Cake

TARTS

Milk Chocolate Pecan Nut Tart
Assorted Fruit Tartlet
Caramel Glaze Chocolate Tart
Raspberry Crumble Tart

GLASSES

Lemon Panna Cotta Mango Salsa
Coffee Tiramisu Cup
Mango Pudding with Fresh Mango Cube
Dark Chocolate Mousse with Chocolate Glaze
Fresh Tropical Cut Fruits
Chilled Pearl Sago Cream with Mango