

pullman

KUALA LUMPUR
CITY CENTRE

Eternity

Indian Wedding Package at RM2,988 per table of 10 persons
(Pullman Ballroom – a minimum guarantee of 15 tables)
(Grand Ballroom – a minimum guarantee of 25 tables)

PRE-EVENT TREATS

- ♥ Food tasting of selected banquet menu for 10 persons upon confirmation of the wedding
- ♥ Free flow of tidbits and soft drinks during pre-dinner

FOR THE VENUE

- ♥ A tantalizing choice of wedding set menu selections
- ♥ Free flow of soft drinks throughout wedding dinner
- ♥ Waiver of corkage fee for two (2) bottles of hard liquor or wine per table (duty paid & duly sealed bottles only)
- ♥ Complimentary one (1) bottle of house wine (red/white) per table
- ♥ An elegant 3 tiers champagne fountain with two (2) bottles of sparkling juice for toasting ceremony
- ♥ Decorative wedding fairy light backdrop (only for Pullman Ballroom)
- ♥ Complimentary usage of LED screens (only for Grand Ballroom)
- ♥ Complimentary usage of 3 units of LCD projectors and screens
- ♥ Complimentary Blissful Harmony Spa massage (60 minutes massage, usage of Vibes Suite and private sauna)
- ♥ Beautifully designed wedding dummy cake for cake cutting ceremony
- ♥ Wedding favours 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

- ♥ One (1) night stay in the luxurious bridal suite inclusive of breakfast buffet at Sedap Restaurant
- ♥ One (1) complimentary valet parking
- ♥ 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 subject to an additional of 8% 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 until 31 December 2026 and may subject to change without prior notice
- Minimum guarantee of 25 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 DOME SET MENU

APPETIZER (CHOOSE 1)

- "Tikki Trio" (Vegetable Samosa, Potato Begedil and Papadom)
- "Tandoori Salmon" (Roasted Marinated Salmon with Yoghurt and Indian Spice, Lettuce and Tomato)
- "Kaikarigal Pakora" (Mixed Vegetables Fritters with Mint Yoghurt)
- "Paneer Tikka Corn Chaat" (Marinated Paneer Cheese and Corn Salad)

SOUP (CHOOSE 1)

- "Chicken Mulligatawny Soup" (Indian Chicken Curry Soup)
- "Seafood Rassam" (Indian Sour and Spicy Seafood Soup with Grounded Spices)
- "Tomato Ka Shorba" (Tomato Spiced Indian Soup)
- "Kaddu Ka Shorba" (Indian Spices Pumpkin Soup with Cream)

MAIN COURSE (CHOOSE 1 OF EACH DISH)

Menu includes steamed white rice

Chicken

- "Chicken 65" (Deep-Fried Chicken Boneless with Spices, Curry Leaf and Chilli)
- "Dhaba Spicy Chicken" (Dry Chicken Curry with Butter, Chilli and Garam Masala)
- "Murgh Makhani" (Butter Chicken with Tomato, Herb Spice and Chilli)
- "Murgh Tikka Masala"
(Marinated Chicken with Yoghurt and Spice served in Spicy Masala Sauce)
- "Murgh Do Pyaza"
(Braised Chicken in a Tomato Based Sauce with Garam Masala and Onion Rings)

Lamb

- "Lamb Vindaloo" (Braised Lamb with Special Blend Spices)
- "Lamb Varuval" (Stir-Fried Lamb with Garam Masala and Dried Chilli)
- "Mutton Rogan Josh" (Braised Mutton with Tomato and Onion Gravy)
- "Lamb Kofta" (Baked Lamb Meatball with Spices and Tomato Chutney)
- "Kashmir Mutton Curry" (Mutton Cubes Braised in "Kashmiri" Masala Sauce)

Fish

- "Kadhai Machli" (Mackerel Fish Cooked with Tomato Puree and Spices)
- "Machli Amritsari" (Deep-Fried Marinated Fish with Herbs and Spices)
- "Macher Jhol" (White Fish in Bengali Sauce)
- "Machli Goa Masala"
(Braised Red Snapper with Capsicum, Onions, Tomatoes and Fenugreek Leaves)
- "Goa Fish Curry" (Braised Fish with Coconut Milk)





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INDIAN DOME SET MENU

Seafood

“Sotong Sambal” (Cuttlefish Braised with Indian Spice Paste)

“Kepah Kari Merah” (Goan Mussel Curry)

“Eral Thokku” (Prawn Glazed with Tomatoes, Chilli and Coriander)

“Prawn Bhuna” (Prawns Cooked with Medium Hot Spices and Fresh Tomatoes, Onions and Thickened Rich Paste)

Paneer Cheese

“Paneer Tikka Masala”

(Cooked Paneer Cheese with Yoghurt, Tomato Sauce and Masala Spices)

“Palak Paneer” (Spinach with Indian Cheese and Cream)

“Punjabi Paneer Lababdar” (Indian Cottage Cheese with Cashew Nut and Fresh Cream)

“Kadai Paneer” (Cooked Indian Cottage Cheese with Onion, Capsicum with Curry Gravy)

Vegetables

“Shabnaam Curry”

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

“Vegetables Makhanwala”

(Assorted Fresh Market Vegetables in Tomato Based Butter Sauce)

“Dhall Masala” (Channa Dhall with Masala Spices)

“Beans Patoli Vepudu” (Stir-Fried French Bean with Mustard Seed and Dhall)

“Aloo Matar Malai” (Potato and Green Pea Cooked with Rich Cream and Fenugreek)

“Bhindi Baigan” (Masala Okra and Eggplant in Tomato and Spice Gravy)

Rice

“Kesar Pulao” (Basmati Rice Boiled with Spices and Saffron)

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

“Thakkali Sadam” (Tomato Rice with Peas and Cinnamon)

“Pudina Sadam” (Basmati Rice with Mint)

“Kashmiri Pulao” (Basmati Rice with Onion and Turmeric)

Dessert

“Gulab Jamun”

(Dumpling in Sugary Syrup and Flavoured with Saffron, Rose Water and Cardamom)

“Gajar Halwa Popsicle”

(Carrot Cooked in Fresh Milk and Sugar Syrup, Pistachios, Ghee, Raisin and Cardamom)

“Kheer” (Sweet Pudding, Rice and Milk, Cashew Nut, Raisins, Saffron and Cardamom)

Assorted Fresh Cut Tropical Fruit

Served with Masala Tea

