

# pullman

KUALA LUMPUR  
CITY CENTRE

## Eternity

International Buffet Wedding Package at RM298.80 per person  
(Pullman Ballroom – a minimum guarantee of 150 persons)  
(Grand Ballroom – a minimum guarantee of 25 persons)

### 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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## INTERNATIONAL BUFFET MENU

### **APPETIZER** (CHOOSE 1)

Marinated Baby Octopus with Sesame Seed  
Thai Style Marinated Jellyfish  
Pasta Conchiglie with Prawn and Pesto  
Quinoa with Roasted Cauliflower and Pumpkin  
Sweet Corn Salad with Cajun Chicken and Cilantro  
Smoked Salmon and Asparagus Salad in Orange Dressing

Cameron Highlands Mesclun Mixed Salad

### **Dressings and Condiments**

Thousand Island, Italian Vinaigrette, Honey Mustard Dressing,  
Lemon Dressing & Condiments

### **SOUP** (CHOOSE 1)

Tom Kha Gai – Spicy Thai Coconut Chicken Soup Flavoured with Galangal  
Braised Eight Treasure Seafood Broth  
Cream of Wild Forest Mushroom  
Seafood Szechuan Hot and Sour Soup  
Double-boiled Chicken Soup with Chinese Herbs

**Accompany with:** Selection rustic bread, rolls and unsalted butter

### **MAIN COURSE** (CHOOSE 1 OF EACH DISH)

#### **Chicken**

Traditional Roasted Chicken with Plum Sauce  
“Ayam Masak Kerutup” (Braised Chicken with Asian Spices)  
Rotisserie Chicken with Root Vegetables and Rosemary Garlic Sauce  
Wok-fried Sweet and Sour Chicken  
Deep-fried Boneless Chicken with Mongolian Sauce

#### **Seafood**

Stir-fried Butter Prawns  
Garlicky Chillip Prawns and Mussel with Lemon  
Stir-fried Clams Sabak with Black Bean Paste and Honey Beans  
“Sotong Masak Sambal Cili Ala Nyonya Melaka” (Chilli Squid Nyonya Style)  
Wok-fried Squid with Salted Egg





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## INTERNATIONAL BUFFET MENU

### Fish

- “Ikan Siakap Panggang Air Asam” (Oven-roasted Marinated Sea Bass with Spiced Chilli, Turmeric, Galangal and Tamarind Sauce)
- Deep-fried Fish Fillet with Mongolian Sauce
- Steamed Sea Bass Fillet with Superior Soy Sauce
- Pan-fried Salmon Fillet with Lemon Dill Cream Sauce

### Lamb

- “Kambing Kuzi” (Braised Lamb in Spiced Chilli, Tomato and Cashew Nut)
- Roasted Lamb Leg with Pistachio Herbs Crusted and Thyme Jus
- Wok-fried Lamb Slice with Black Pepper Sauce
- Wok-fried Lamb Slice with Celery and Onion
- “Lamb Varuval” (Stir-fried Lamb with Garam Masala and Dried Chilli)

### Vegetables

- Stir-fried Chinese Lotus with Mushroom, Celery, Carrot and Black Fungus
- Poached Baby Pak Choi with Oyster Sauce and Wolfberries
- Honey Glazed Haricot Vert, Carrots and Zucchini with Almond Flake
- Braised Bean Curd “Mapo” Style
- “Loh Hon Chai” (Stir-fried Mixed Vegetables with Oyster Sauce)

### RICE (CHOOSE 2)

- “Nasi Minyak” (Ghee Rice)
- Yong Zhao Chinese Fried Rice
- Steamed Fragrant White Rice
- Stir-fried Wanton Noodles with Chicken and Egg
- “Fried Mee Hoon Siam” (Fried Rice Noodles with Vegetables and Chive)

### DESSERT (CHOOSE 5)

#### Cakes

- Layered Strawberry Mousse Cake
- Moist Chocolate Cake
- Fruit Vanilla Flan Cake
- Fresh Mango Cheese-Cake
- Red Velvet Cake with Cheese Frosting

Served with Masala Tea





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## INTERNATIONAL BUFFET MENU

### Tarts

- Pecan Milk Chocolate Tart
- Dice Fruit Tartlet
- Lemon Lime Meringue Tartlet
- Caramel Pineapple Crumble Tart
- Blueberry Cheese Tart

### Glasses

- Lemon Panna Cotta Mango Salsa
- Coffee Mascarpone Cream in Cup
- Mixed Berry Trifle
- Fresh Mango Lime Trifle
- Moist Chocolate Mousse in Cup
- Fresh Tropical Cut Fruits

Served with Coffee & Tea

