

BANQUET SALES KIT



**WESTREET RESOURCES SDN BHD
BUKIT JALIL GOLF & COUNTRY RESORT
JALAN JALIL PERKASA 3
BUKIT JALIL
57000 KUALA LUMPUR
PHONE NUMBER: 03 – 8996 1841**



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FUNCTION VENUES CAPACITY

Venue	Setting					
	Classroom	Boardroom	Theatre	Cocktail	Banquet	Buffet
Perdana Ballroom	510	80	1200	800	600	600
Langkawi	100	60	180	250	100	100
Tioman	80	30	120	150	80	80
Redang	30	20	30	30	30	30
Poolside Terrace				1000	700	700
Poolside Al Fresco				1000	500	500
Lobby Lounge				250	120	120
Oasis Golfers' Lounge				200	150	150
Oasis Lounge				200	150	150
Oasis Al Fresco				200	140	140
Oasis PDR 1		8				
Oasis PDR2		8				
Sri Bayu				180	150	150
Sri Bayu Al Fresco				500	300	300
Sri Bayu VIP Room		12				
Upper-Deck Lobby (main building)				400	200	200
Sky view Deck (new parking building)				3000	1500	1500



SEMINAR/ MEETING PACKAGES

<i>Inclusive of</i>	
❖ Usage of Function Hall for 4 hours	❖ Rostrum - Upon Request
❖ 1 x Flip Chart	❖ 2 x Wire Microphone
❖ 1 x White Board	❖ Basic PA System
❖ 2 x Marker Pen	❖ Drinking Water
❖ Writing Material	❖ Mint

HALFDAY SEMINAR / MEETING PACKAGE

RM 46.00++PER PERSON	RM 75.00++ PER PERSON
Coffee Break 3 x Snack Coffee & Tea	Coffee Break 3 x Snack Coffee & Tea Luncheon Chef Choice (5 Main course with rice, 3 type of dessert, coffee& tea)

FULLDAY SEMINAR / MEETING PACKAGE

RM 86.00++ PER PERSON	RM 105.00++ PER PERSON
Coffee Break 3 x Snack Coffee & Tea Luncheon 5 Main course with rice, 3 type of dessert, coffee & tea Tea Break 3 x Snack Coffee & Tea	Breakfast 2 x Snack Coffee & Tea Coffee Break 3 x Snack Coffee & Tea Luncheon Chef Choice (5 Main course with rice, 3 type of dessert, coffee& tea) Tea Break 3 x Snack Coffee & Tea

*** Please note all price are exclude of 6% SST ***

*** Minimum no of pax is 30 pax and above***



BREAK SELECTION

MENU	PRICE
SELECTION OF 3 ITEMS	RM15.00++
SELECTION OF 4 ITEMS	RM20.00++
ANY ADDITIONAL ITEM @ RM5.00++ PER ITEM	

SANDWICHES (Choose 1 Item)			
Mini Croissants With Turkey Ham, Cheese & Tomato		Assorted Open Face Sandwiches	
Assorted Finger Sandwiches		Assorted Pinwheel Sandwiches	
NOODLES / RICE (Choose 1 item)			
Mee Siam		Fried Mee Mamak	
Mee Hoon Goreng		Fried Penang Kuey Teaow	
Singapore Fried Mee Hoon		Nasi Goreng Kampung	
Mee Goreng		Chinese Style Fried Rice	
HOT SNACKS (Choose 1 item)			
Mini Vegetables Spring Rolls		Mini Chicken Murtabak With Dalcha	
Pandan Chicken		Chicken Curry Puff	
Roti Jala With Chicken Curry		Five Spiced Fried Chicken Wings	
Mini Pizza Marguerita		Chicken Sausage Rolls	
Crumbed Fish Fingers With Tarta Sauce		Tandoori Chicken Boxing	
Vegetables Samosa			
PASTRIES / BAKERY (Choose 1 Item)			
Mini Chocolate Croissants		Mini Almond Croissants	
Chocolate Brownies		Selection of Danish Pastries	
Chocolate Eclairs		Assorted of Muffin	
Lemon Butter Cake		Mini Sugar Doughnut	
Chocolate Marble Cake		Apple Tartlets	
Sliced English Fruit Cake		Carrot Cake	
Double Chocolate Cake		Blue Berry Tartlets	



GOLFERS PACKAGE

*** Minimum 30 pax and above***

*** Please note all price are exclude of 6% SST ***

BUFFET BREAKFAST MENU @ RM35.00 + 6% SST PER PERSON	
MENU 1	
Nasi Lemak With Condiments	Toast Bread with Jam and Butter
Fried Noodles	Assorted of Danish Pastries
Fried Eggs	Fresh Sliced Fruits
Coffee & Tea	
MENU 2	
Roti Canai with Chicken Curry	Baked Beans
Fried Rice Chinese Style	Fresh Slice Fruits
Fried Eggs	Toast Bread with Jam and Butter
Coffee & Tea	
MENU 3	
Scramble Eggs	Fried Noodles
Breakfast Sausages	Toast Bread with Jam and Butter
Congee with Condiments	Fresh Slice Fruits
Coffee & Tea	
MENU 4	
Baked Beans	Fried Noodles
Scramble Eggs	Toast Bread with Jam and Butter
Nasi Lemak With Condiments	Fresh Slice Fruits
Coffee & Tea	

*** Minimum 30 pax and above***

*** Please note all price are exclude of 6% SST ***



GOLFERS PACKAGE

*** Minimum 30 pax and above ***

*** Please note all price are exclude of 6% SST ***

MALAY BUFFET MENU 1

@ RM55.00++ PER PERSON

APPETIZER

Pasembur, Begedil Ayam, Kerabu Pakis
Kerabu Mempelam, Ulam-Ulaman
Tempe Ikan Bilis dengan Kacang

CONDIMENTS

Ikan Masin, Acar Rampai
Keropok Ikan, Sambal Belacan
Air Asam, Sambal Kicap

SOUP

Sup Ayam Berempah

MAIN COURSE

Ayam Panggang Percik
Daging Bakar Air Asam
Ikan Asam Kukup dengan Bendi
Sotong Goreng Kicap Manis
Sayur Kobis Masaka Lemak dengan Telur
Nasi Putih

DESSERT

Buah-Buahan
Seri Som-som
French Pastries
Kuih-Muih
PENGAT LABU

BEVERAGE

Coffee & Tea

MALAY BUFFET MENU 2

@ RM55.00++ PER PERSON

APPETIZER

Rojak Buah-Buahan
Kerabu Daging Berkerisik
Otak-Otak Pandan, Ulam Ulaman
Hinava Udang, Gado-Gado

CONDIMENTS

Ikan Masin, Acar Rampai
Keropok Ikan, Sambal Belacan
Air Asam, Sambal Kicap

SOUP

Singgang Makanan Laut dengan Sayuran

MAIN COURSE

Ayam Panggang Bandung
Ikan Lemak Cili Padi
Sotong Goreng Berempah
Sayur Campur dengan Soo Hoon
Nasi Putih

DESSERT

Buah-Buahan
Sago Gula Melaka
PENGAT NANGKA
French Pastries
Kuih Muih

BEVERAGE

Coffee & Tea



CHINESE BUFFET LUNCH

@ RM55.00 + 6% SST PER PERSON

APPETIZER

Four Colour Rolls, Baby Octopus Salad with Sesame Seed
Wantan Dumpling
Spring Rolls, Chicken Feet Shin Salad
Chicken Salad with Green Apple
Jelly Fish

CONDIMENTS

Assorted of Pickles
Cut Chili, Soy Sauce, Garlic
Prawn Crackers

SOUP

Sweet Corn with Crab Meat Soup

MAIN COURSE

Fried Fish with Sweet Sour Souce
Steam Chicken with Chinese Herb
Butter Prawn with Curry Leaf
Wok Fried Beef with Black Pepper Sauce
Nyonya Chap Chai (*Chinese Mixed Vegetables*)
Steamed White Rice

DESSERT

Fresh Sliced Fruits
Cream Caramel
Almond Bean Curd
Assorted of French Pastries
Shanghai Pan Cake
Sesame Seed Dumpling

BEVERAGE

Coffee & Tea



MUHIBBAH BUFFET LUNCH

@ RM55.00 + 6% SST PER PERSON

APPETIZER

Kerabu Perut, Ulam Ulaman
Chicken Feet Salad, 3 bean Salad Chicken
Toast
Green Salad with Dressings
Masala Vadai

CONDIMENTS

Ikan Masin, Acar Rampai, Keropok Ikan
Sambal Belacan

SOUP

Hot & Sour Soup

MAIN COURSE

Ayam Kari Kapitan
Beef Ginger With Onion
Grill Lamb Mint with Shallot Sauce
Pan Fried Fish with Tomato Concasse
Stir-Fried Mixed Vegetables
Steamed White Rice

DESSERT

Fresh Sliced Fruits
Bubur Cha-cha
Assorted of Malay Kueh
Assorted of French Pastries
American Cheese Cake

BEVERAGE

Coffee & Tea

WESTERN BUFFET LUNCH

@ RM55.00 + 6% SST PER PERSON

APPETIZER

Caesar Salad, Slice Roast Beef Platter
Seafood Cocktail
Potato Salad, Chicken Mayo Salad

CONDIMENTS

Three Types of Dressing
Bread Crouton

SOUP

Cream of Pumpkins Soup
Served with Bread Rolls & Butter

MAIN COURSE

Roast Beef with Onion Sauce
Pan Fried Chicken with Mushroom Souce
Grilled Fish with Herb Tomato Sauce
Garden Vegetables
Butter Garlic Rice

DESSERT

Assorted of Jellies
Assorted of French Pastries
Cream Ceramal
Fresh Sliced Fruits

BEVERAGE

Coffee & Tea



INTERNATIONAL BUFFET MENU

INTERNATIONAL BUFFET MENU - RM65.00++ PER PERSON

**** Minimum 30 pax and above ****

**** Please note all price are exclude of 6% SST ****

SECTION A

SALAD BAR (Inclusive in the menu)

Selection of Garden Greens with Three Dressing	✓	Sliced Cucumber	✓
Sliced Tomatoes	✓	Shredded Carrots	✓

SECTION B

APPETIZER (Choose 3 item)

Pasta Salad with Smoked Chicken, Roast Pumpkin & Watercress		Beet Root Salad with Sour Cream & Spring Onion	
Potato Salad with Turkey Ham, Onion & Chives		Grilled Vegetable Salad with Balsamic Roasted Shallot	
Kerabu Mangga Muda		Pecal Jawa	
Thai Beef Salad with Coriander, Mint, Vietnamese Mint, Cucumber		Chili Bean Shoots & Peanut	
Cajun Spice Chicken Breast with Roast Sweet Potatoes, Pepper & Okra			

SECTION C

SOUP (Choose 1 item)

Soto Ayam		Mutton Soup	
Tom Yam Soup		Braised Seafood Soup	
Mushroom Soup			

SECTION D

MAIN COURSE (Choose 1 item from each category)

FISH		CHICKEN	
Ikan Bumbu Bali		Steamed Chinese Herbal Chicken	
Fried Fish with Ginger & Spring Onion		Chicken Picatta Milanese on Saffron Risotto	
Grilled Fish Fillet with Baby Leek & Tomato Fondue		Kashimiri Chicken Korma	

BEEF		NOODLES	
Daging Masak Kicap Pedas		Fried Mee Mamak	
Stir-fried Beef with Black Bean & Pepper		Penang Char Kway Teow	
Beef Steak "Diane"		Fried MeeHoon	
VEGETABLES		RICE	
Kacang Panjang Tumis Belacan		Steamed White Rice	
Roasted Root Vegetables			
Wok Tossed Vegetables, Mushrooms & Water Chestnut			
SIDE DISH			
Egg Foo Yong		Croquette Potatoes	
Braised Bean Curd & Broccoli		Gratin Potatoes	
Ma Po" Braised SzeChuan style Tofu with Minced Chicken		Boulanger Potato	
<i>Sauce & Condiment are inclusive in the Menu Hp Sauce, Ai Sauce, Chili Sauce, Ketchup, Mustard, Herb Butter, Tarta Sauce</i>			
DESSERT (Choose 4 item)			
Fresh Fruit Platters		Bread & Butter Pudding	
Assorted of French Pastries		Bread & Butter Pudding	
Honey Dew Melon Pudding		Pandan Rolls	
Assorted of Malay Kueh		BuburKacangHijau	
<i>Coffee & Tea is inclusive in the menu</i>			



INTERNATIONAL BUFFET MENU - RM85.00++ PER PERSON

*** Minimum 30 pax and above***

*** Please note all price are exclude of 6% SST***

SECTION A SALAD BAR (Inclusive in the menu)

Garden Greens with 3 Type of Dressing	✓	Sliced Cucumber	✓
Sliced Tomatoes	✓	Shredded Carrots	✓

SECTION B APPETIZER (Choose 2 item)

Roast Beef Platter with Tartar Sauce		Country Style Pate	
Chicken Galatine with Mushrooms & Pistachios		Assorted of Cold Cuts with Gherkin & Pickle Onion	

SECTION C SALAD (Choose 3 item)

Greek Salad with Feta, Cherry Tomato & Oregano		Kerabu Jantung Pisang	
German Style Potato Salad with Bacon, Onion & Mustard Vinaigrette		Chicken Waldrof Salad with Celer, Apple & Walnut	
Pasta Salad with Smoked Chicken, Roast Pumpkin & Watercress		Green Beans Salad with Tuna, Semi-dried Tomato & Olive	
Pasembor		Thai Style Fish Cake with Chili	
Glass Noodles with Chili, Squids & Coriander		Thai Beef Salad with Coriander, Vietnamese Mint & Cucumber	

SECTION D SOUP (Choose 1 item)

Vegetables Minestrone with Pesto		Hot & Sour Seafood Soup	
Sup Ayam Berempah		Mutton Cream Soup	

Soup accompanied with Bread Rolls & Butter

SECTION E MAIN COURSE (Choose 1 item from each category)

FISH		CHICKEN	
Sweet & Sour Snapper Fillet		Chicken Kadai	
Ikan Asam Pedas		Chicken Cacciatore	
Roast Fish Fillet with Garlic & Chili Butter with Lyonnais Potato		"Kung Pau" Chicken with Cashew Nut & Dried Chili	

LAMB		PRAWN	
Gulai Kambing		Udang Harimau Goreng Berjintan	
Chinese Style Lamb with Black Pepper		Stir-fried Tiger Prawn's "Kam Heong" Style	
Lamb with Vegetables Casserole		Garlic Prawn with Spring Onion with Cream Sauce	
SIDE DISH		VEGETABLES	
Egg Foo Yong		Sayur Lodeh	
Egg Korma		Seasonal Vegetables with Herbed Butter	
Sambal Telur		Baby Kailan with Anchovies	
NOODLES		RICE	
Singapore Fried Mee Hoon		Steamed White Rice	
Fried Mee Mamak		Nasi Tomato	
Baked Macaroni		Yong Chow Fried Rice	
SECTION F DESSERT (Choose 3 item)			
Fresh Fruits Cocktail with Lychee		Crepe Caramel	
Banana & Almond Tart		Pandan Chocolate Cake	
Black Forest Cake		French Pastries	
Bread & Butter Pudding		Honey Dew Melon Pudding	
Pandan Caramel		Assorted of Malay Kueh	
Bubur Kacang Hijau			
<i>Coffee & Tea is inclusive in the menu</i>			



INTERNATIONAL BUFFET MENU - RM95.00++ PER PERSON

*** Minimum 30 pax and above ***

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SECTION A SALAD BAR (Inclusive in the menu)

Garden Greens with 3 Type of Dressing	✓	Slice Cucumber	✓
Shredded Carrots	✓	Sliced Tomato	✓

SECTION B APPETIZER (Choose 3 item)

Chicken & Mushroom Terrine		Smoked Duck Breast with Honey Dew Melon	
Smoked Fish Platter with Traditional Condiments		Prawn & Avocado Cocktail	
Char Siew Roast Lamb Platter			

SECTION C SALAD (Choose 4 item)

Rare Beef with Mango, Chive & Chili		Pasta Salad with Pepperoni, Roasted Onion & Cherry Tomato	
New Potato with Rate Tuna, Roasted Red Pepper & Capers		Green Beans Salad with Tuna, Semi-dried Tomato & Olive	
Chicken Waldrof Salad with Celery, Apple & Walnut		Grilled Marinated Baby Octopus with Cherry Tomato & Feta	
Caesar Salad with Shaved Parmesan Cheese		Marinated Button Mushroom & Bocconcini	
Grilled Vegetables Salad with Couscous		Green Papaya Salad with Prawn	
Rojak Buah		Gado-Gado	

SECTION D SOUP (Choose 1 item)

Braised Seafood with Crab Meat Soup		Cream of Asparagus with Smoked Chicken	
Seafood Gumbo Soup			

Soup accompanied with Bread Rolls & Butter

SECTION E MAIN COURSE (Choose 1 item from each category)

FISH	CHICKEN
Crispy Fried Seabass Fish, Thai Style	Chicken Rendang
Fish Moulie	Roast Chicken with Golden Garlic
Grilled Salmon Fillet with Ponzu with Braised Daikon	Chicken Galantine with Braised Leek

LAMB		NOODLES	
Lamb Vindaloo		Wok Tossed Udon Noodles with Black Pepper Sauce	
Tomato with Chili Lamb Casserole		Fried Mee Siam	
Stir-fried "Kung Pow" Lamb with Dried Chili & Cashew Nut		Linguini Marinara	
SIDE DISH		VEGETABLES	
Gratin Potatoes		PajeriNenas	
Saffron Potatoes		Braised Broccoli with Mushrooms	
Japanese Bean Curd with Crab Meat Sauce		Cauliflower & Broccoli Polonaise	
PRAWN		SQUID	
Tiger Prawn Sambal		Stuffed Squids with Chili & Herb Risotto	
KalioUdangGalah		Squid with Dried Chili	
Crispy Prawn with Oat Meal		SotongSumbatMasalLemak	
RICE			
Nasi Beriani			
Nasi Kunyit			
Steamed Rice			
SECTION F DESSERT (Choose 6 item)			
Fresh Fruit Platter		Chocolate Chip Cheese Cake	
Fresh Fruits Cocktail with Lychee		French Pastries	
Creme Caramel		Bread & Butter Pudding	
Strawberry Mousse Cake		Honey Dew Melon Pudding	
Mango Mousse Cake		Summer Pudding	
Lemon Tart		Pandan Caramel	
Passion Fruit & Cherry Tart		Chilled Honey Dew with Sago	
Coconut Cream Pie		Almond Bean Curt with Longan	
Pandan Chocolate Cake		Assorted of Malay Kueh	
Black Forest Cake		Bubur Cha Cha	
Pengat Nangka		Chocolate Mud Cake	
<i>Coffee & Tea is inclusive in the menu</i>			



INTERNATIONAL BUFFET MENU - RM105.00++ PER PERSON

*** Minimum 30 pax and above ***

*** Please note all price are excluded of 6% SST ***

SECTION A SALAD BAR (Inclusive in the menu)

Garden Greens with 3 Type of Dressing	✓	Slice Cucumber	✓
Shredded Carrots	✓	Sliced Tomato	✓

SECTION B APPETIZER (Choose 4 item)

Smoked Salmon Platter with Condiments		Tandoori Duck Breast Mixed Bean Salad	
Seared Rare Tuna Fillet with Apple Salad & Tobiko		Beef Carpaccio with Lime, Olive Oil & Parmesan	
Seafood & Melon Cocktail		Chicken Galantine with Spicy Tomato Relish	
Home Made Terrine with Cranberry Jelly		Assorted Sushi & Sashimi Platter with Condiments	

SECTION C SALAD (Choose 4 item)

Greek Salad		Caesar Salad	
Caprese Salad with Buffalo Mozzarella		Marinated Octopus Salad	
Button Mushroom Salad		Moroccan Chicken Salad	
Chick Pea Salad with Roasted Red Peppers, Coriander, Chorizo & ½		Grilled Vegetable Salad with Mint Pesto Vinaigrette	
Carrot, Orange & Walnut Seed			

SECTION D SOUP (Choose 1 item)

Seafood Tom Yum Soup		Hearty Oxtail Soup with Vegetables	
Clear Chicken & Winter Melon Soup With Dried Scallops			

Soup accompanied with Bread Rolls & Butter

SECTION E MAIN COURSE (Choose 1 item from each category)

FISH		CHICKEN	
Teow Chiew Styke Steamed Grouper		Chicken Perchick	
Grilled Salmon Filled with Braised Celery		Chicken Ala King	
		Beggar Style Baked Chicken	

LAMB		BEEF	
Lamb Shank Masala		Beef Rendang	
Parmesan Crusted Lamb Cutlets with Tomato Basil Fondue		Braised Oxtail with Root vegetables	
BBQ Chinese Style Char Siew Lamb		Braised Beef Rib "Ngau Lam"	
VEGETABLES			
Stir Fried Asparagus with Belacan		Braised Tofu with Crab Meat Sauce	
Layered Bean Curd with Hong Kong Kai Lan & Conch Shell Meat		Braised Stuffed Bean Curd with Seafood	
		Gratinated Potato with Leek & Onion	
PRAWN		SEAFOOD	
Udang Harimau Berlada		Curried Mussel & Scallop & Leek Pie	
Butterd Sweet Water Prawns with Oat & Curry Leaves		Saffron Flavoured Seafood Boillabaise	
Grilled Lemon Grass Skewered Tiger Prawn with Lime Butter		Slipper Lobster Newburg	
RICE		NOODLES	
Thai Style Pineapple Fried Rice		Stir Fried Three Treasure Udon Noodles	
Xo Fried Rice with Seafood		Spaghetti with Pesto	
Paella Valencia		Linguine with Mushroom & Basil	
Nasi Minyak			
SECTION F			
DESSERT (Choose 6 item)			
Fresh Fruit Platter		Chocolate Chip Cheese Cake	
Fresh Fruits Cocktail with Lychee		French Pastries	
Creme Caramel		Bread & Butter Pudding	
Strawberry Mousse Cake		Honey Dew Melon Pudding	
Mango Mousse Cake		Apple Strudel with Vanilla Sauce	
Lemon Tart		Pandan Caramel	
Passion Fruit & Cherry Tart		Chilled Honey Dew with Sago	
Coconut Cream Pie		Almond Bean Curt with Longan	
Cheese Cake		Assorted of Malay Kueh	
Black Forest Cake		Bubur Cha Cha	
Pengat Nangka		Chocolate Mud Cake	
Chocolate Truffle Cake		Tiramisu	
Apple Walnut tart		Dark & White Chocolate Mousse	
<i>Coffee & Tea is inclusive in the menu</i>			



DOME SET MENU

DOME SET MENU - RM750.00 PER TABLE

**** Minimum 30 pax and above****

**** Please note all price are exclude of 6% SST****

SECTION A SOUP (Choose 1 Item)

Soto Ayam Berempah		Seafood Tomyam Soup	
Cream Of Vegetable Soup		Hot and Sour Soup	
Cream of Pumpkin Soup		Crab Meat Sweet Corn	

SECTION B MAIN COURSE (Choose 1 item for each category)

BEEF		LAMB	
Daging Rendang Minang		Mutton / Lamb	
Daging Masak Kicap Pedas		Kambing Kurma Dengan Kentang	
Stir-Fried Beef Ginger		Kambing Gulai Mamak	
Stir Fried With Thai Souce		Stir-Friend Lamb with Black Pepper Sauce	
Roasted Beef with Mushroom Sauce		Kambing Masala Kari	
Beef Stew		Grilled Lamb Shoulder with Rosemary Sauce	
		Roasted Lamb with Mint Sauce	
FISH		CHICKEN	
Kari Ikan dengan Bendi		Ayam Masak Merah	
Ikan Masak Lemak Chili Padi		Ayam kari Kapitiam	
Fish Sweet Sour		Roasted Chicken with Ginger Soya Sauce	
Steamed Fish with Ginger Sauce		Stir-Fried Chicken with Cashew Nut	
Pan Fried Fish with Lemon Butter Sauce		Chicken Ala King	
Grilled Fish with Butter Capes Sauce		Roasted Chicken with Brown Sauce	

Seafood		VEGETABLES	
Sambal Sotong Dengan Bawang Bulat		Sayur Lodeh	
Ketam Goreng Berempah		Kacang Panjang Tumis Udang	
Squid Dried Chili		Stir Fried Mix Vegetable	
Stir Fried Butter Shrimps		Lo Hon Chai	
Steamed Half Mussel with Garlic Butter		Garden Butter Vegetable	
Calamari with Lemon Tartar Sauce			
RICE			
Plain Rice		Fried Rice with Salted Fish	
Tomato Rice		Buttered Rice	
Yong Chou Fried Rice			
SECTION E DESSERT (Choose 3 item)			
Sago Gula Melaka		Chilled Longan Bean Curd	
Bubur Pulut Hitam with Ice Cream		Assorted Mixed Fruits	
Daily English Cake with Fruits Compote		Assorted French with Ice Cream	
<i>Coffee & Tea is inclusive in the menu</i>			



PRE DINNER COCKTAIL MENU

MENU	PRICE
3SELECTION OF 3 ITEMS	RM25.00++
SELECTION OF 4 ITEMS	RM30.00++
ANY ADDITIONAL ITEM @ RM5.00++ PER ITEM	

SECTION A COLD CANAPES (Choose 1 item)

Cream Cheese on Celery	Smoked Chicken Breast with Orange and Grape
Beef Salami with Gherkin	Roast Beef with Marinated Vegetables
Curried Chicken in Tartlet Shell	Egg with Tomato and Anchovy
Tuna Mousse in Choux Puff	Brie Cheese with Fig
Prawn with Mango	Smoked Mackerel with Horseradish Cream

SECTION B HOT CANAPES (Choose 1 item)

Vegetables Samosa	Mini Vegetable Spring Rolls
Stuffed Chicken Boxing with Mango Salsa	Quiche Lorraine
Curried Chicken Quiche	Chicken Curry Puff
Mini Pizza	Mushroom Puff
Sardine Puff	Prawn Fritter
Fried Wanton	

SECTION C SWEETS (Choose 1 item for each category)

Mini Fruits Tartlets	Mini French Pastries
Mini Donut	Mini Apple Tart
Mini Pineapple Strudel	



COCKTAIL MENU

COCKTAIL MENU 1 - RM65.00++ PER PERSON

**** Minimum 30 pax and above ****

**** Please note all price are excluded of 6% SST ****

SECTION A COLD CANAPES (Choose 4 item)

Cream Cheese with Walnut on Celery		Tuna Mousse in Choux Puff	
Prawn with Tomato & Mango Salsa		Peppered Beef with Mango	
Beef Salami with Gherkin		Smoked Chicken Breast with Fruits	
Currie Chicken in Tartlet Shell			

SECTION B SNACKS (Choose 3 item)

Vegetables Relishes with Guacamole		Cheese Straw	
Roasted Peanuts		Potato Chips	
Muruku		Spicy Anchovies with Lime	

SECTION C HOT CANAPES (Choose 5 item)

Beef & Chicken Satay with Traditional Condiments		Chicken Murtabak with Vegetables Dhalca	
Seafood Ragout in Puff Pastry Case		Fried Squid Ring with Aioli Dip	
Gratinated Mussel with Leek and Topped with Melted Cheese		Mini Pepperoni Pizza	
Salmon & Leek Quiche		Breaded Chicken Croquette with Chili Mayonnaise	
Tandoori Chicken Boxing with Mint Yoghurt Dip		Steamed Siew Mai and Har Kau Dumplings	
Mini Spring Rolls		Deep-fried Wonton with Sweet Chili Sauce	

SECTION D SWEET (Choose 2 item)

Mini French Pastries		Mango & Strawberry Tart	
Crème Brulee in Spoon		Mini Apple Crumble	
Fruits Skewer with Chocolate Dip		Chocolate and Banana Éclair	

Coffee & Tea is inclusive in the menu.



COCKTAIL MENU 2 - RM75.00++ PER PERSON

**** Minimum 30 pax and above ****

**** Please note all price are excluded of 6% SST ****

SECTION A COLD CANAPES (Choose 5 item)

Smoke Salmon with Herb Cream Cheese		Pan Seared Yellow Fin Tuna on Nori Rice Cake	
Stuffed Choux Puff with Curried Crab Meat		Smoked Chicken Breast with Strawberry	
Prawn & Avocado		Peppered Lamb with Mango	
Roasted Lamb with Gherkin		Beef Breasoala with Melon	
Camembert Cheese with Fruits on Cracker		Cream Cheese and Bell Pepper Rolls	

SECTION B SNACKS (Choose 3 item)

Vegetable Relishes with Herb Cream Cheese Dip		Sesame Cheese Straw	
Roasted Peanuts		Potato Chips	
Muruku		Fried Anchovies with Onion and Chili	

SECTION C HOT CANAPES (Choose 5 item)

Beef & Chicken Satay with Condiments		Chicken Murtabak with Dalcha	
Steamed "Siew Mai & Har kau" Dumplings		Prawn Fritter with Chili Dip	
Breaded Fish with Mango with Tomato Salsa		Coconut Breaded Fish & Crab Cake with Mango Salsa	
Fried Pandan Chicken with Thai Chili		Yakitori (Chicken Skewer)	
Tandoori Chicken Pizza		Forest Mushroom Puff	
Chili Lamb Ragout In Puff Pastru Case		Grilled Beef Kebab with Black Pepper Sauce	

SECTION D SWEET (Choose 3 item)

Strawberry and White Chocolate Profiterole		Mixed Fruit Skewer with Melba Dip	
Selection Mini French Pastries		Raspaberry Cheese Cake Slice	
Coconut Crème Brule		Mini Fruit Tartlets	

Coffee & Tea is inclusive in the menu.



COCKTAIL MENU 3 - RM85.00++ PER PERSON

*** Minimum 30 pax and above ***

*** Please note all price are excluded of 6% SST ***

SECTION A COLD CANAPES (Choose 6 item)

Smoked Salmon with Crab Meat Salad		Smoked on Nori Rice Cake	
Prawn Salad in Puff Pastry Case		Prawn on Mango with Avocado Mash	
Peppered Venison with Mango and Pickled Relish		Seared Duck Breast on Caramelized Apple	
Home-make Prawn Spring Roll with Wasabi Mayo		Pan-Seared Blackened Tuna on Avocado & Corn	
Buffalo Mozzarella on Onion Compote		Curried Crab Meat Salad in Choux	
Camembert Cheese with Strawberry			

SECTION B SNACKS (Choose 4 item)

Vegetables Relishes with Guacamole Dip		Grissini Stick	
Roasted Peanuts		Cheese Straw	
Muruku		Fried Anchovies with Onion and Chili	
Cashew Nuts		Corn Chip with Tomato Salsa	

SECTION C HOT CANAPES (Choose 6 item)

Homemade Steamed Siew Mai and Har Kau		Yakitori (Chicken Skewer)	
Breaded Chicken Croquette with Cheese and Turkey Ham		Sesame Crusted Chicken Boxing with Fish Mousse	
Stuffed Crab Back au Gratin		Prawn Fritter with Sweet Chili Sauce	
Oyster Rockefeller		Mussel au Gratin	
Beef Kebab with BBQ Sauce		Stuffed Mushroom with Stewed Beef and Cheese	
Chicken and Beef Satay with Traditional Condiments		Fried Boneless Chicken with Prawn Mousse and Almond	
Blackened Quail Breast on Saffron Risotto			

SECTION D CARVING (Choose 1 item)

Beef Or Lamb Sharwama – (Pita Bread, Oriental Salad, Tahini, Shredded Lettuce and Lemon)	
Herbs Marinated Beef Strip Loin – (with Shallot Gravy and mustard Served buttered Rolls)	
Baked Fish in Puff Pastry – (with Tomato Salsa, Bearnaise and Dill Cream)	

SECTION E
SWEET (Choose 4 item)

Tiramisu in Glass		Opera Cake Slices	
Profiterole		Miniature Fruit Tartlets	
Coffe Crème Brule in Cheese Tea Spoon		Selection of Mini French Pastries	
Pralines		Petite Fours	

Coffee & Tea is inclusive in the menu.



BARBEQUE MENU

BARBEQUE MENU 1 - RM85.00++ PER PERSON

*** Minimum 30 pax and above ***

*** Please note all price are excluded of 6% SST ***

SECTION A

SALAD BAR (inclusive in the menu)

Assorted Greens with Three Dressing		Cherry Tomatoes	
Cucumber & Drill			

SECTION B

MIX SALAD (Choose 3 item)

Pasta Salad with Smoked Chicken & Grill Artichoke		Cole Slaw	
Tuna Salad with Green Beans Semi Dried Tomatoes & Olives		Glass Noodle Salad with Chicken, Coriander & Chili	
Green Papaya Salad with Shrimps		Potato with Spring Onion & Quail Eggs	

SECTION C

SELECTION FROM THE GRILL (Choose 1 item from each category)

LAMB		CHICKEN	
Rosemary & Garlic Marinated Lamb Loin		Cajun Spice Rubbed Chicken Drumsticks	
Tandoori Spiced Lamb Loin		Lemon Peppered Marinated Chicken Drumsticks	
Char Siew Marinated Lamb Loin		Five Spiced Marinated Chicken Drumsticks	
BEEF		SAUSAGES	
Coriander & Chili Marinated Mini Steaks		Jumbo Chicken Sausage	
Teriyaki Marinated Mini Steaks		Chicken Bratwurst	
Marinated Steaks with Black pepper & Garlic		Chorizo Sausage	
SQUID			
Stuffed Marinated Squid With Turmeric		Marinated Snapper Fillet Wrapped with Banana Leaf	
Marinated Squid With Hot Bean Paste		Sambal Spice Grilled Mackerel Cutlets	
Lemon Grass & Chili Marinated Squid		Grilled Fish Filled with Lemon, Capers & Parsley	

SIDE DISH (Choose 3 Items)			
Stir Fried Rice Noodles with Seafood		Baked Potatoes with Condiments	
Garlic Fried Rice with Egg		Roast Pumpkin & Potatoes	
Grilled Mediterranean Style Vegetables		Corn on The Cob	
Buttered Seasonal Vegetable		Assorted Sausages and Condiments	
Sauce and Condiments is inclusive in the menu <i>HO Sauce, A1 Sauce, Chili Sauce, Ketchup, Mustard, Herb Butter, Tartar Sauce</i>			
SECTION E DESSERT (Choose 5 item)			
Freshly Cut Fruits		Fruit Trifle	
Assorted French Pastries		Mango Mousse Slice	
Honey Dew Pudding		Banana Clafoutis	
Lemon Tart		Coconut Cream Pie	
Selection of Malay Kueh		Bubur Kacang Hijau	
Sago Gula Melaka			
<i>Coffee & Tea is inclusive in the menu</i>			



BARBEQUE MENU 2 - RM95.00++ PER PERSON

*** Minimum 30 pax and above ***

*** Please note all price are excluded of 6% SST ***

SECTION A SALAD BAR (inclusive in the menu)

Assorted Greens with Three Dressing		Cherry Tomatoes	
Cucumber & Drill		Shredded Carrots	

SECTION B MIX SALAD (Choose 4 item)

German Potato Salad		Potato with Spring Onions & Quail Egg	
Greek Salad with Feta Cheese & Kalamata Olives		Pasta Salad with Pastrami & Roasted Peppers	
Green Papaya Salad with Shrimps		Tuna Salad with Green Beans & Quail Eggs	
Pasta Salad with Smoked Chicken & Grilled Artichokes		Glass Noodle Salad with Chicken, Coriander & Chili	

SECTION C SELECTION FROM THE GRILL (Choose 1 item from each category)

LAMB		CHICKEN	
Rosemary & Garlic Marinated Lamb Chops		Chicken "Perchick"	
Tandoori Spiced Lamb Chop		Cajun Spice Rubbed Chicken Drumsticks	
Char Siew Marinated Lamb Chops		Lemon Peppered Marinated Chicken Drumsticks	
Oregano & Lemon Marinated Lamb Chops		Five Spiced Marinated Chicken Drumsticks	
BEEF		SAUSAGES	
Beef Medallions with Thyme & Inions		Veal Bratwust Sausages	
Coriander & Chili Marinated Beef Medallions		Jumbo Chicken Sausages	
Teriyaki Marinated Beef Medallions		Chicken Bratwust	
Beef Medallions with Black Pepper & Garlic		Chorizo Sausages	
PRAWN		SQUID	
Chili Prawns		Cajun Spiced Squid	
Garlic Prawns		Stuffed Marinated Squid with Turmeric	
Grilled Prawns with Pesto		Marinated Squid with Hot Bean Paste	
Chermoula Spiced Prawns		Lemon Grass & Chili Marinated Squid	

SEAFOOD			
Marinated Snapper Fillet with Lemon & Cracked Pepper		Marinated Snapper Fillets Wrapped with Banana Leaf	
Sambal Spiced Grilled Mackerel Cutlets		Tikka Spiced Seafood SKewers	
Grilled Fish Fillets with Lemon, Capers & Parsley		Seafood Skewers with Tapenade	
Teriyaki Seafood Skewers		Tandoori Spiced Seafood Skewers	
SECTION D SIDE DISH (Choose 5 items)			
Baked Potatoes with Condiments		Roast Pumpkin & Potatoes	
Corn On The Cob		Fried Rice with Crab Meat	
Garlic Fried Rice with Egg		Stir fried Rice Noodles with Seafood	
Wok Fried Vegetables		Grilled Mediterranean Style Vegetables	
Buttered Seasonal Vegetables			
Sauce and Condiments is inclusive in the menu <i>HO Sauce, A1 Sauce, Chili Sauce, Ketchup, Mustard, Herb Butter, Tartar Sauce</i>			
SECTION E DESSERT (Choose 5 item)			
Freshly Cut Fruits		Fruit Trifle	
Orange Cream Brule		Chilled Sago with Honey Dew	
Sago Gula Melaka		Banana Clafoutist	
Lemon Tart		Coconut Cream Pie	
Selection of Malay Kueh		Apple Strudle	
Pecan Pie		Triple Chocolate Cake	
Mango Cheese Cake		Assorted French Pastries	
Raspberry Mousse Slice		Pengat jagung	
<i>Coffee & Tea is inclusive in the menu</i>			



BARBEQUE MENU 3 - RM105.00++ PER PERSON

*** Minimum 30 pax and above***

*** Please note all price are excluded of 6% SST***

SECTION A SALAD BAR (inclusive in the menu)

Assorted Greens with Three Dressing		Cherry Tomatoes	
Cucumber in Yoghurt		Shredded Carrots	
Fennel & Dill			

SECTION B MIX SALAD (Choose 5 item)

Caesar Salad With Condiments		Red Cabbage Salad With Raisins	
Traditional Greek Salad With Feta Cheese & Marinated Baby Octopus		Rare Tuna Salad With Green Bean Semi Dried Tomatoes & Olive	
Potato Salad With Egg Mayonnaise		German Potato Salad	
Potato With Spring Onion & Quail Egg		Pasta Salad With Seared Scallops & Beef Bacon	
Pasta Salad With Pastrami & Roasted Peppers		Green Papaya With Shrimps	
Glass Noodle Salad With Chicken, Coriander & Chili		Sausage Salad With Gherkins, Cheese & Cherry Tomatoes	
Grilled Mediterranean Vegetable With Couscous		Tomato Salad With Basil And Fresh Mozzarella	
Sauerkraut			

SECTION C SELECTION FROM THE GRILL (Choose 1 item from each category)

LAMB		CHICKEN	
Peppered Lamb Chop with Garlic Thyme		Marinated Chicken Tandoori Style	
Rosemary & garlic Marinated Lamb Chops		Chicken "Perchick"	
Tandoori Spiced Lamb Chops		Cajun Spice Rubbed Chicken Drumstick	
Char Siew Marinated Lamb Chops		Lemon Peppered Marinated Chicken Drumstick	
Oregano & Lemon Marinated Lamb Chops		Five Spiced Marinated Chicken Drumstick	
LOBSTER		BEEF	
Slipper Lobster Tails with Lemon & Parsley		Beef Medallions with Thyme & Onions	
Marinated Slipper Lobster with Lemon Grass & Lime Leaf		Coriander & Chili Marinated Beef Medallions	
Marinated Slipper Lobster with Ginger & Soy		Teriyaki Marinated Beef Medallions	
Slipper Lobster with Garlic & Chili		Beef Medallions with Black Pepper & Garlic	
Grilled Slipper Lobster with Coriander & Basil			

PRAWNS		SQUID	
Marinated Prawn Skewers		Sumac Spiced Squid	
Chili Prawns		Cajun Spiced Squid	
Garlic Prawns		Stuffed arinated Squid with Turmeric	
Grilled Prawns with Pesto		Marinated Squid with Hot Bean Paste	
Chermoula Spiced Prawns		Lemon Grass & Chili Marinated Squid	
FISH		SAUSAGE	
Marinated Salon Fillets with Coconut & Green Chili		Veal Bratwurst Sausages	
Marinated Sannper Fillets with Lemon & Cracked Pepper		Jumbo Chicken Sausages	
Marinated Snapper Fillets Wrapped with banana Leaf		Chicken Bruswurst	
Sambal Spiced Grilled Mackerel Cutlets		Chorizo Sausages	
Lemon Grass & Chili Marinated Squid			
SECTION D SIDE DISH (Choose 4 items)			
Baked Potatoes with Condiments		Roast Pumpkin & Potatoes	
Corn On The Cob		Fried Rice with Crab Meat	
Garlic Fried Rice with Egg		Stir fried Rice Noodles with Seafood	
Wok Fried Vegetables		Grilled Mediterranean Style Vegetables	
Buttered Seasonal Vegetables		Cocktail Potatoes with Cream and Chives	
Roasted Root Vegetable		Vegetable Lasagne	
Sauce and Condiments is inclusive in the menu <i>HO Sauce, A1 Sauce, Chili Sauce, Ketchup, Mustard, Herb Butter, Tartar Sauce</i>			
SECTION E DESSERT (Choose 5 item)			
Freshly Cut Fruits		Fruit Trifle	
Orange Cream Brule		Chilled Sago with Honey Dew	
Sago Gula Melaka		Banana Clafoutist	
Lemon Tart		Coconut Cream Pie	
Selection of Malay Kueh		Apple Strudle	
Pecan Pie		Triple Chocolate Cake	
Mango Cheese Cake		Assorted French Pastries	
Raspberry Mousse Slice		Bubur Cha Cha	
Lime Tart		Flourless Choc Mud Cake	
<i>Coffee & Tea is inclusive in the menu</i>			



WEDDING PACKAGE

Inclusive of:

- ✓ Complimentary of Stage
- ✓ Table with Table Cloth & Chair
- ✓ Complimentary of Red Carpet
- ✓ Registration, Gift Table at Hall Main Entrance
- ✓ PA system with 2 Microphone and Rostrum
- ✓ Reserved VIP Parking for Bridal Car
- ✓ Free Flow of Cordial Drink
- ✓ Complimentary Food Testing for 6 pax
- ✓ Minimum no of Pax 300 pax and above



MALAY WEDDING MENU

**** Minimum 300 pax and above ****
**** Please note all price are exclude of 6% SST ****

MALAY WEDDING SET MENU 1

@ RM80.00++ PER PERSON

MAIN COURSE

Nasi Biryani
Daging Biryani
Ayam Masak Kurma
Dalca Sayur
Jelatah/ Pajeri Nenas
Papadom

Nasi Putih
Sweet Sour Fish
Ayam Masak Padang
Stir Fry Mix Vege With Oyster Sauce

DESSERT STALL

2 Types Of Kueh Traditional
Bubur Cha Cha
Mix Fruits

BEVERAGE STALL

Cendol
Cordial
Coffee O / Tea O
Plain Water

COMPLIMENTARY

Bridal Menu Set Of 8 Pax
Wedding Cake

MALAY WEDDING SET MENU 2

@ RM110.00 ++ PER PERSON

MAIN COURSE

Nasi Arab
Grill Lamb Set
Daging Masak Hitam
Ayam Masak Kari
Salsa
Appalam

Nasi Putih
Fish in Thai Sauce
Seafood Variety
Chicken Pong Teh
Siew Pak Choy in Oyster Sauce

DESSERT STALL

2 Types of Cakes
2 Type of Kueh Traditional
Bubur Pulut Hitam
Mix Fruits

BEVERAGE STALL

ABC
Cordial
Coffee O / Tea O
Plain Water

COMPLIMENTARY

Bridal Menu Set Of 8 Pax
Wedding Cake



NYONYA & CHINESE WEDDING MENU

**** Minimum 300 pax and above ****
**** Please note all price are exclude of 6% SST ****

NYONYA & CHINESE WEDDING SET MENU 1 @ RM95.00++ PER PERSON

1. Four Varieties Combination Platter
 2. Hot And Soup Sour With Crab Meat
 3. Roasted Crispy Chicken With Plum Sauce
 4. Steamed Sea Bass In Nyonya Sauce
 5. Butter Prawn
 6. Braised Mix Vegetable In “Io Han” Style
 7. Salted Fish And Dice Chicken Fried Rice
 8. Chilled Sago Honeydew
- #Serve With Chinese Tea

NYONYA & CHINESE WEDDING SET MENU 1 @ RM120.00++ PER PERSON

1. Four Seasons Combination Platter
 2. Shark Fin Soup With Assorted Meat
 3. Roasted Crispy Chicken With “Szechen Sauce”
 4. Deep Fried Grouper Fish With Sweet And Sour Sauce
 5. Fried Tiger Prawn With Thai Cili Mayo
 6. Stewed Mushrooms & Beancurd Skin With Brokoli
 7. Fried Rice With Shrimp And Barbeque Chicken
 8. Double Boiled Sea Coconut With Honey And Lemon
 9. Special Dessert Platter
- # Serve With Chinese Tea



INDIAN WEDDING MENU

**** Minimum 300 pax and above ****
**** Please note all price are exclude of 6% SST ****

INDIAN WEDDING SET MENU 1 @ RM70.00++ PER PERSON

Aloo Raita (Potato Yogurt Salad)

Papadom

Tomato Shorba

Mutton Paretal

Eggplant Masala

Tandoori Chicken

Vegetable Dhall

Briyani Rice

Payasam

2 type of Fruit

2 type of Indian Sweets

1 Cordial Drink

INDIAN WEDDING SET MENU 2 @ RM85.00++ PER PERSON

Kachumber Salad (Onion, Cucumber & Tomato Salad)

Papadom

Mutton Vindaloo

Chicken Kurma

Aloo Gobi (Braised Spicy Potatoes, Cauliflower & Lentils)

Dhall Curry

Chepa Pulusu (Spiced Tamarind Fish Fillet)

Briyani Rice

Payasam

2 types of Fruits

Cordial Drinks



**INDIAN
WEDDING SET MENU 1**
@ RM120.00++ PER PERSON

Chilled Cucumber Raita (Cucumber In Yogurt with Spices)

Dhall, Naan, Papadom

Mutton Varuval

Chicken Tikka Masala

Tallela Banga Grilled Fish Filled

Baulaka Okra Curry

Aloo Gobi (Braised Spicy Potatoes, Cauliflower & Lentils)

Eggplant Masala

Chennai Lemon Rice with Herbs & Cahsew

Payasam

3 Types Of Indian Cookies

3 Types of Fresh Fruits

Coridal Drink

Coffee & Tea



HI-TEA

Inclusive Of

PA System with 2 Wired Microphone

Table & Chairs

Complimentary of Stage

Reception & Prize Table

Free Parking

HI-TEA MENU - RM60.00++

*** Minimum 30 pax and above ***

*** Please note all price are exclude of 6% SST ***

SECTION A

(Choose 2 Items)

Sandwiches

Roti Jala with Chicken Curry

Curry Puffs

Nyonya Kueh

Potatoes Wedges

1 Types of Ptries

SECTION B

(Choose 1 items)

Mee Kari with Condiments

Mee Soup with Condiments

Pasembur with Condiments

Rojak mamak with Condiments

SECTION C

(Choose 1 items)

Mee Goreng

Fried Wantan Noodles

Mamak Fried Mee

Singapore Fried Mee Hoon

SECTION D

(Choose 1 items)

Nasi Tomato with Ayam Masak Merah

Salted Fish Fried Rice

Nasi Goreng Kampung

Nyonya Fried Rice

SECTION E

(Choose 2 item)

Bubur Pulut Hitam

2 Types of Malay Kueh

Caramel Pudding

Mango Pudding

Bread & Butter Pudding with Vanilla Sauce

Banana Cakes

Fresh fruits, Cordial Drink, Coffee and Tea is inclusive in the menu



GRADUATION PACKAGES MENU

Inclusive Of	
PA System with 2 Wired Microphone	Table & Chairs
Complimentary of Stage	Reception & Prize Table
Free Parking	

GRADUATION PACKAGE MENU

CHILDREN – RM40.00++ PER PERSON



ADULT – RM50.00++ PER PERSON

**** Minimum 30 pax and above***
*** Please note all price are exclude of 6% SST****

SECTION A (Choose 2 Items)

Sandwiches		Roti Jala with Chicken Curry	
Curry Puffs		Nyonya Kueh	
Potatoes Wedges		1 Types of Ptries	

SECTION B (Choose 1 items)

Mee Goreng		Fried Wantan Noodles	
Mamak Fried Mee		Singapore Fried Mee Hoon	

SECTION C (Choose 1 items)

Nasi Tomato with Ayam Masak Merah		Yong Chow Fried Rice	
Nasi Goreng Kampung		Nasi Goreng Nyonya style	

SECTION D (Choose 1 item)

Orange Cordial drink		Syrup Cordial drink	
Bandung Cordial drink		Sarsi Cordial drink	



BIRTHDAY PACKAGES

Inclusive Of

PA System with 2 Wired Microphone

Table & Chairs

Complimentary of Stage

Reception & Prize Table

Free Parking

BIRTHDAY MENU

RM60.00++ PER PERSON

**** Minimum 30 pax and above****

**** Please note all price are exclude of 6% SST****

SECTION A

(Choose 2 Items)

Sandwiches		Coleslaw	
Samosa		Mini Croissants With Turkey Ham, Cheese & Tomato	
Curry puff		Cucur Udang With Chili Dip	
Fried Potatoes Wedges		Sausages Rolls	

SECTION B

(Choose 1 items)

Mee Goreng		Spaghetti Bolognese	
Spaghetti Aglio-Olio		Singapore Fried Mee Hoon	

SECTION C

(Choose 1 items)

Nasi Tomato with Ayam Masak Merah		Nyonya Fried Rice with Italian Chicken Stew	
Nasi Goreng Kampung with Ayam Goreng Berempah		Butter Rice with Oven Baked Fish Fillet with Lemon Butter Sauce	

SECTION C

(Choose 2 items)

2 Type Of Fruit		1 Type Swiss Roll Cake	
1 Type Of Pudding		Bread Butter Pudding With Vanilla Sauce	

SECTION D

(Choose 1 item)

Orange Cordial drink		Syrup Cordial drink	
Bandung Cordial drink		Sarsi Cordial drink	



BOWLING MENU

PACKAGE 1
4 ITEMS – RM30.00++ PER PERSON

PACKAGE 2
5 ITEMS – RM40.00++ PER PERSON

PACKAGE 3
7 ITEMS – RM50.00++ PER PERSON

**** Minimum 30 pax and above ****
**** Please note all price are exclude of 6% SST ****

SECTION A
Package 1, 2, 3 Choose 1 Items

Nasi Goreng Kampung		Pineapple Fried Rice	
Nyonya Fried Rice		Yong Chow Fried Rice	

SECTION B
Package 1, 2, 3 Choose 1 Items

Singapore Fried Meehoon		Mamak Fried Mee	
Mee Hoon Siam		Kuey Teow Goreng	

SECTION C
Package 1, 2, 3 Choose 1 Items

Ayam Goreng Berempah		Ayam Goreng	
Chicken Wing		Chicken Nugget	

SECTION D
Package 1 Choose 1 Items /Package 2 Choose 2 Items /Package 3 Choose 3 Item

Blueberry Danish		Spring Rolls With Thai Sauce	
Assorted Sandwiches		Malay Kueh	
Samosa		Curry Puff	

SECTION E
Package 1, 2, 3 Choose 1 Item

Orange Cordial drink		Syrup Cordial drink	
Bandung Cordial drink		Sarsi Cordial drink	



LIVE STALL MENU

To be served with other regular buffet menus

Price will be charge per person

Please note all price are exclude of 6% SST

MENU SELECTION		0 – 100 pax	100 – 300 pax	300 – 500 pax
ABC		RM 7	RM 6	RM 5
Cendol		RM 7	RM 6	RM 5
Mee Rebus With Condiments		RM 8	RM 7	RM 6
Mee Curry Laksa With Condiments		RM 8	RM 7	RM 6
Asam Laksa With Condiments		RM 8	RM 7	RM 6
Prawn Mee With Condiments		RM 8	RM 7	RM 6
Soup Tulang With Beehoon With Condiments		RM 10	RM 8	RM 6
Soup Kambing With Beehoon With Condiments		RM 10	RM 8	RM 6
Pasta With 2 Sauce Selection With Condiment		RM 15	RM 13	RM 10
Char Kueh Teow With Condiment		RM 10	RM 10	RM 10
Mee Mamak		RM 10	RM 10	RM 10
Mee Siam With Condiments		RM 10	RM 10	RM 10
Breakfast Egg Station		RM 10	RM 8	RM 6
Live Lamb with Condiments		RM1,500.00 Per Lamb		



DULANG SET MENU

RM80.00++ Per Set (4 paxs)

Price subject to 6% SST

Menu

- Nasi Putih
- Ulam-Ulaman with Sambal Belacan
 - Nyonya Asam Fish
 - Udang Sambal Petai
 - Curry Ayam Kapitan
 - Sayur Ikut & Kampung
 - Papadom
- Welcome Drink (Tea Halia Serai Wangi)

VENUE / ROOM RENTAL

Event Sessions

* Morning (9 am to 5 pm)

* Evening (6 pm to 11.30 pm)

Hall Rental with Food and Beverage Package	Weekday (Mon-Thu)		Weekend (Fri-Sun)	
	Half Day	Full Day	Half Day	Full Day
	Below 4 Hours	4-8 Hours	Below 4 Hours	4-8 Hours
	RM	RM	RM	RM
Perdana Ballroom	Less Than 80 Pax			
	260	530	260	530
Perdana 1 to 3 (any 2 rooms)	Less Than 40 Pax			
	260	530	260	530
Perdana 1 or 2 or 3	160	320	160	320
Langkawi	Less Than 20 Pax			
	260	530	260	530
Tioman	160	320	160	320
Redang	160	320	160	320
Oasis (Hall)	160	320	160	320

Hall Rental with Food and Beverage Package	Weekday (Mon-Thu)		Weekend (Fri-Sun)	
	Half Day	Full Day	Half Day	Full Day
	Below 4 Hours	4-8 Hours	Below 4 Hours	4-8 Hours
	RM	RM	RM	RM
Poolside Terrace	530	530	530	530

Hall Rental without Food and Beverage Package	Weekday (Mon-Thu)		Weekend (Fri-Sun)	
	Half Day	Full Day	Half Day	Full Day
	Below 4 Hours	4-8 Hours	Below 4 Hours	4-8 Hours
	RM	RM	RM	RM
Perdana Ballroom	2,100	3,200	3,200	5,300
Perdana 1 to 3 (any 2 rooms)	1,600	2,600	2,600	3,200
Perdana 1 or 2 or 3	1,100	1,600	1,600	2,200
Langkawi	1,100	1,600	1,600	2,200
Tioman	850	1,100	1,100	1,600
Redang	550	850	850	1,300
Poolside Terrace	1,100	2,100	3,200	5,300
Oasis (Hall)	1,100	1,600	1,600	2,200
Oasis (Room 1 or 2)	160	270	160	270
Sri Bayu VIP Room	350	550	350	550
Drink Hut (1st & 2nd Nine)	RM 1,100 per event		RM 1,100 per event	

Hall Rental without Food and Beverage Package	Weekday (Mon-Thu)		Weekend (Fri-Sun)	
	Half Day	Full Day	Half Day	Full Day
	Below 4 Hours	4-8 Hours	Below 4 Hours	4-8 Hours
	RM	RM	RM	RM
Perdana Ballroom	2,100	3,200	3,200	5,300
Perdana 1 to 3 (any 2 rooms)	1,600	2,600	2,600	3,200
Perdana 1 or 2 or 3	1,100	1,600	1,600	2,200
Langkawi	1,100	1,600	1,600	2,200
Tioman	850	1,100	1,100	1,600
Redang	550	850	850	1,300
Poolside Terrace	1,100	2,100	3,200	5,300
Oasis (Hall)	1,100	1,600	1,600	2,200
Oasis (Room 1 or 2)	160	270	160	270
Sri Bayu VIP Room	350	550	350	550
Drink Hut (1st & 2nd Nine)	RM 1,100 per event		RM 1,100 per event	

** Note: Hall Rental without Food & Beverage NOT inclusive with Set-up Chargers, Cleaning Chargers, Maintenance Chargers & F&B equipment.*

OTHER CHARGERS

Projector Charges (Per Event)	Rate
Perdana Room (7500 ANSI Lumens)	RM 470
Langkawi Room (6500 ANSI Lumens)	RM 370
Tioman Room (6500 ANSI Lumens)	RM 370
Redang Room (2800 ANSI Lumens)	RM 320

Corkage Charges	Rate
1 Barrel Beer	RM 370
1 Bottle of Liquor	RM 85
1 Bottle of Wine	RM 45

3 Phase Direct Electricity (own equipment)	RM 320 per event
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Usage of Shower Facility By Event Organizers	RM 15 per pax
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AV Equipment Charges	Refundable Deposit
Cordless Microphones	RM 85 per piece RM 1,500
Headset Microphones	RM 130 per piece RM 500
Laptop Audio	RM 53 per piece RM 250
12 Channel Mixer	RM 210 per unit RM 2,500
Microphones (after 2 units provided)	RM 55 per unit RM 350
DVD Player	RM 55 per unit RM 300
Extension cable / Projector cable	RM 55 per piece RM 250
Air Cooler	RM 65 per unit RM 3,000
Industrial Fan	RM 35 per unit RM 350
Technician on standby	RM 25 per hour

Note : Additional rental of equipment must fill up an indemnity form & deposit is needed.

Levy Charges (Per Hour)	
Perdana Ballroom	RM 260
Perdana 1 to 3 (any 2 rooms)	RM 210
Perdana 1 or 2 or 3	RM 160
Langkawi	RM 160
Tioman	RM 110
Redang	RM 110
Poolside Terrace	RM 210
Sri Bayu VIP Room	RM 110
Oasis (Hall)	RM 110
Oasis (Room 1 or 2)	RM 50

Note : Levy charges are imposed upon exceeding before & after the event session.

Basic PA System Provided
Two (2) Speakers
One (1) Amplifier
Two (2) Wired Mic
Two (2) Mic Stands
One (1) DVD Player