

SET THE STAGE 1

Welcome Show (1 Hour)

Pass around canapés

W Mixology Bar with signature zero% ABV

DJ performance (30 minutes)

Beverage and Food

Menu curated by dedicated culinary team

Bottomless flow of soft drinks

One bottle of hand-picked red or white wine for every 10 confirmed persons

Two bottles of sparkling wine for celebratory toast

Private menu preview for a table of eight persons

(Applicable from Mondays to Fridays, except eve of public holidays and on public holidays)

The Wedding Set

Decorative wedding cake

Exclusive gift for all guests

Glam botanical arrangements for registration and dining tables

State-of-the-art 36' x 20' full HD LED screen with built-in audio visual equipment

Amplified

Unwind with one-night stay in a Marvelous Suite with breakfasts for two persons at Flock, special welcome amenities and late check-out at 3:00PM

One-night stay in two Wonderful Rooms with breakfast for two persons at Flock

Special rates for family and friends

Exclusive permission for wedding photoshoot

Valet parking service for two vehicles

Marriott Bonvoy™ Events points

MYR 388+ per person

5-COURSE INDIVIDUAL SET MENU

Appetizer (Please select four items)

- 合宝环珠拼青海草
Deep-Fried Pearl Oyster Dumpling, Marinated Seaweed
- 凤尾虾芋角
Deep-Fried Yam Dumpling, Prawn Tail
- 甘香三椒炒带子
Wok-Fried Fresh Scallop, Assorted Peppers, Kam Heong Sauce
- 极品酱松子鸡卷
Wok-Fried Green Vegetable, Chicken Roll, Superior Chili Sauce, Pine Nut
- 老成都口水鸡
Chilled Chicken Meat, Sichuan Chili Sauce
- 海蜇墨鱼仔
Chilled Marinated Baby Octopus, Jellyfish
- 泰式拌富贵螺片
Chilled Marinated Top Shell, Thai-Style
- 黑醋珠蟹肉冻
Citrus Crab Meat Timbale, Pearl Balsamic Vinegar

Soup (Please select one item)

- 姬松茸红枣皇炖花胶汤
Double-Boiled Fish Maw Soup, Brazil Cap Mushroom, Red Dates (GF)
- 云南松露花胶炖金丝瓜汤
Double-Boiled Fish Maw Soup, Yunnan Dried Truffle, Cameron Highland Malabar Gourd (GF)
- 花旗泡参片干贝炖雪耳浓鸡汤
Double-Boiled Pao Sum Soup, Hokkaido Dried Scallop, Snow Fungus (GF)

Seafood (Please select one item)

- 10 头原粒鲍鱼扒冬菇西兰花
Braised 10 Head Abalone, Flower Mushroom, Garden Greens
- 10 头原粒鲍鱼扒海参时蔬
Braised 10 Head Abalone, Sea Cucumber, Seasonal Vegetable
- 日本菰菇味噌焗鳕鱼
Oven-Baked Cod Fish, Miso Paste, Shimeji Mushroom, Hong Kong Pak Choy
- 有机黑蒜酱蒸海石斑鱼片
Steamed Live Grouper Fillet, Yunnan-Aged Black Garlic, Preserved Leek Chili Sauce
- 鲜腐竹枝蒸龙趸鱼片
Steamed Long Deng Fish Fillet, Fresh Bean Curd Stick, Superior Soy Sauce

Rice (Please select one item)

- 湿奶油焗九节虾尼泊尔岩米藜麦饭
Nepalese Rock Rice, Organic Red Quinoa, Baked King Prawn
- 特制妈蜜酱九节虾海鲜炒香米饭
Seafood Fried Jasmine Rice, Wok-Fried King Prawn, Marmite Sauce
- 金不换台式粉红胡椒九节虾炒饭
Wok-Fried Rice, Taiwan-Style Baked King Prawn, Basil Leaf, Pink Peppercorn

Dessert (Please select one item)

- 橘姜香慕斯, 焦糖杏仁
Exotic Mandarin Orange and Ginger Mousse, Candied Almond, Almond Dacquoise
- 桂花香草芦荟奶冻
Osmanthus Jelly, Vanilla Milk Panna Cotta, Honey Aloe Vera Compote (GF)
- 三重奏巧克力飨宴
Sichuan Pepper Ganache, Caramelia Milk Curd, Velvet Bavaois, Cocoa Nib Brittle