

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

4-COURSE INDIVIDUAL SET MENU

Appetizer (Please select one item)

- Pressed Chicken Confit Pavé, Wild Mushroom, Garlic Confit, Basil Oil, Sauce Gribiche, Crisp Chicken Skin
- Salmon Trout Carpaccio, Avocado, Pickled Cucumber, Squid Ink Aioli, Trout Roe, Garlic Chips, Semut Flower
- Textures of Beetroot, Cape Gooseberry, Cold Smoked Yogurt, Hazelnut Vinaigrette, Micro Basil (V)

Soup (Please select one item)

- Cream of Cauliflower, Crisp Chicken Skin, Shaved Truffle
- Double-Boiled Chicken Consommé, Beef Tendon Egg Dumpling, Turnip
- Roasted Organic Butternut Squash Soup, Almond Chicken Dumpling

Main (Please select one item)

- Chorizo and Sage Stuffed Chicken Breast, Chestnut Puree, Wilted Spinach, Chicken Jus
- Pressed Duck Leg Confit, Sous Vide Breast, Olive Licorice, Relish, Yellow Beet
- Sous Vide Australian Beef Loin, Sarawak Pepper Crust, Creamed Spinach, Sweet Potato, Red Wine Sauce
- Pan-Fried Red Snapper, Roasted Baby Fennel, Soybean, Tomato Confit, Sauce Jacqueline

Dessert (Please select one item)

- Infused Dried Rose Panna Cotta, Framboise Compote, Almond Crumble (V)
- Pistachio Jaconde, Strawberry Ganache, Raspberry Tuile, Lemon Mascarpone, Nitrogen Ice Cream (V)
- Red Berry Mousse, Cocoa Salted Soil, Hazelnut Dacquoise, Raspberry Gel (V)