

# SET THE STAGE 2

## **Welcome Show (1 Hour)**

Pass around canapés  
Dessert bar  
W Mixology Bar with signature zero% ABV  
Selected sparkling wine  
DJ performance (30 minutes)

## **Beverage and Food**

Menu curated by dedicated culinary team  
Bottomless flow of chilled orange juice and soft drinks  
One bottle of hand-picked red or white wine for every 10 confirmed persons  
Two bottle 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 with two pedestals  
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 WOW 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 three vehicles  
Marriott Bonvoy™ Events points

## **Special Perks**

Mingle with the bridal party of 10 persons at WET Deck with one bottle of champagne or liquor  
(Applicable any evening with prior reservation)  
Anniversary afternoon tea for 10 persons at WOOBAR

**MYR 428+ per person**

# 5-COURSE INDIVIDUAL SET MENU

## **Appetizer (Please select one item)**

- New-Style Hokkaido Scallop Sashimi, Hot Ponzu, Garlic Chips, Ginger, Sesame, Spring Onion
- Rolled Avocado and Hand-Picked Crab, Asian Cress Salad, Avruga, Blood Orange Gel, Brassica Flower
- Smoked Eel Salad, Streaky Beef, Kipfler Potato, Avocado, Rosewater and Seeded Mustard Dressing, Red Amaranth
- Sous Vide Lobster, Apple Gelée, Shaved Fennel, Ginger-Soy Vinaigrette, Organic Nasturtium
- Torched Artisan Goat Cheese Salad, Slow-Roasted Beetroot, Tapenade, Pomegranate, Walnut (V)

## **Soup (Please select one item)**

- Cream of Celeriac, Tasmanian Scallop, Apple Chutney
- Double-Boiled Forest Mushroom Essence, Lily Bulb, Snow Pea
- Garden Pea Soup, Lobster Dumpling, Spearmint Emulsion
- Kasturi Lime Flavored Crab Bisque, Coconut Tagliatelle
- Roasted Heirloom Tomato Soup, Soft Baked Bocconcini, Balsamic Reduction (V)

## **Intermezzo (Please select one item)**

- Earl Grey Tea, Lemon Caviar, Honey
- Lemongrass, Aloe Vera Gelée
- Rock Melon, Lychee, Balsamic

## **Main (Please select one item)**

- Sous Vide Free-Range Chicken, Vegetable Nicoise, Truffle Jus, Caper Berry
- Slow-Cooked Lamb Noisette, Organic Pumpkin Custard, Balsamic Chipotle Onion, Asparagus
- Lobster Raviolo, Salmon Confit, Snow Pea, Shellfish Nage, Fennel Pollen
- Roasted White Cod Fillet, Black Bean Puree, Peperonata, Green Olive Tapenade
- Char-Grilled Organic Vegetable Lasagne, Wild Mushroom, Bell Pepper Sauce, Micro Herb (V)

## **Dessert (Please select one item)**

- 70% Chocolate Sphere, 36% White Chocolate Mousse, Passion Fruit Jelly, Popping Cocoa Streusel, Salted Caramel (V)
- Cacao Crèmeux, Ivory White Chocolate Gelato, Praline Milk Crumble (V)
- Layers of Feuilletine Flakes, Satilla Caramel, Tamarind and Vinaigrette Cherry Griottine, Dairy-Free Banana Ice Cream (V)
- Lemon Curd, Lime Meringue, Orange Mousse, Almond Sable (V)
- Pistachio Semifreddo, Red Berry Meringue, Royaltine Soil, White Velvet Raspberry Gelée (V)