

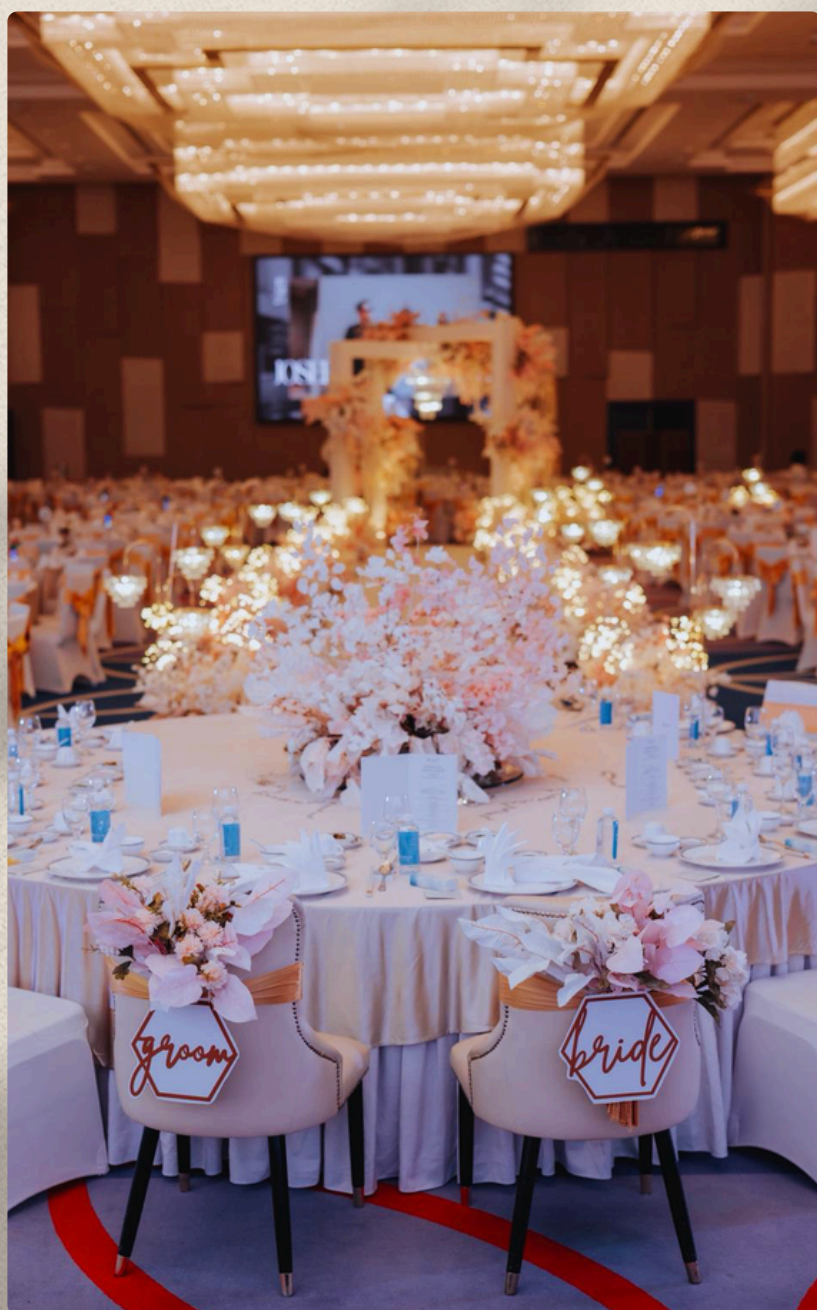


Chinese Weddings



WYNDHAM

Acmar Klang



FOREVER
STARTS TODAY.

PACKAGES INCLUSIVE OF:-

- A sumptuous Chinese set menu (menu items may vary based on the availability of seasonal ingredients)
- Exclusive use of the Ballroom with a permanent or portable stage setup
- Complimentary usage of the built-in LED screen
- Intelligent stage lighting with moving head
- Complimentary usage of the in-house basic PA system with two (2) microphones for speeches
- Welcome entry of the wedding couple to the Ballroom with red carpet and follow spot
- Complimentary food tasting on the selected menu for a table of ten (10) persons, upon confirmation of reservation and deposit received with a minimum of 35 tables or 350 pax, applicable only for Monday to Friday, except on the eve of public holidays and public holidays.
- One-night stay in our Bridal Suite, inclusive of buffet breakfast at T Cafe or a romantic breakfast in bed, accompanied by a fruit basket or a bouquet
- Complimentary one-night stay in deluxe room with 2 breakfasts for the parents & parents-in-law
- Preferential room rates for wedding guests who wish to stay at the hotel
- Floral centerpiece for the bridal table
- Complimentary 5-tier champagne tower with two (2) bottles of sparkling juice for the toasting ceremony
- Special ceremonial 5-tier wedding dummy cake
- Free flow of soft drinks or cordial during pre-dinner session (maximum 3 hours)
- Free flow of Chinese tea throughout the dinner
- Choice of tablecloths and chair covers from the hotel's collection
- Complimentary titbits during pre-dinner cocktail
- Complimentary printed menu card
- Exclusive use of bridal holding room (VIP Holding Room)
- Reserved VVIP parking space for the bridal car at the hotel lobby entrance
- Special parking rate at RM6.00 nett per car/entry for all wedding guests
- 20% discount on à la carte menu or Weekend Hi-Tea buffet at T Cafe (valid on the wedding day, or one day before or after the wedding)

ADDITIONAL PERKS

(The following privileges will be offered for a minimum of 35 tables or 350 pax)

- Complimentary one (1) Carlsberg Beer Barrel of 30 liters
- Complimentary corkage waiver for hard liquor OR wine (duty paid and duly sealed bottle only) with a minimum of 35 tables, subject to purchasing a beer barrel from the hotel
- Special corkage for beer brought in at RM350.00 nett per opened barrel
- Free space usage without decorations for Registration of Marriage (ROM) at the poolside upper deck for a maximum of 50 persons

TERMS AND CONDITIONS

These perks are only applicable to new guaranteed bookings with a deposit made during the promotion period. Other terms and conditions apply. Minimum of 35 tables or 350 pax will be titled with all the perks above.





Embrace a celebration of love and tradition in our elegantly designed ballrooms. With personalized service, exquisite Chinese wedding menus, and refined décor, every moment is crafted to reflect your joy, harmony, and everlasting happiness.



CHINESE SET (MENU A)

RM1888 NETT
Per table of 10 guests

PLEASE SELECT ONE OF EACH CATEGORY

温德姆良缘三喜拼

WYNDHAM THREE COMBINATION PLATTER

1. 黄金脆鱼皮

Salted Egg Yolk Skin

☐

Or 日本黄瓜配黑松露

Japanese Cucumber Topped with Black Truffle

☐

2. 肉松缕茄酥

Deep Fried Eggplant with Chicken Floss

☐

Or 吉利铁公鸡

Breaded Chicken Boxing

☐

3. 川味香辣鸡丁

Szechuan Spicy Diced Chicken

☐

Or 什果沙律虾

Chilled Prawn Fruit Salad

☐

浪漫佳偶鸡馐

CHICKEN DISHES

1. 手扒鸡伴杨枝配

Crispy Quail with Mango and Pomelo Sauce

☐

2. 泰式青芒脆鸡扒

Crispy Boneless Chicken with Thai Mango Sauce

☐

3. 特制罗惹香酥鸡扒

Crispy Boneless Chicken with Mixed Fruits Rojak Sauce

☐

金尊鲜味虾

TASTY PRAWN

1. 蜜盅沙律虾仁

Salad Prawn in Honeydew Melon Bowl

☐

2. 蜜盅奶油虾仁

Buttermilk Prawn in Honeydew Melon Bowl

☐

花园翠绿时蔬

SCRUMPTIOUS VEGETABLE

1. 黑白双耳蒜炒奶白菜

Garlic Nak Pak with Black & Jade Fungus

☐

2. 金针菇枸杞扒娃娃菜

Braised Baby Cabbage with Oki Mushroom & Kee Chee

☐

幸福满载饭香

FRAGRANT RICE

1. 双鱼鸡粒炒饭

Chicken Fried Rice with Salted Fish and Anchovies

☐

2. 迷你荷叶糯米饭

Mini Lotus Leaf Glutinous Rice

☐

浓情暖心靓汤

FLAVOURFUL SOUP

1. 金瓜蟹肉羹

Braised Pumpkin Soup with Crabmeat

☐

2. 竹笙瑶柱炖鸡汤

Double Boiled Chicken Soup with Japanese Mushroom, Dried Scallop & Bamboo Fungus

☐

3. 虫草花炖鸡汤

Double Boiled Chicken Soup with Cordyceps Flower

☐

情深年年有余

DELECTABLE FISH DISHES

1. 炸吞拿鱼片

Deep-fried Tuna Fish Fillet

☐

2. 炸沙巴鱼片

Deep-fried Saba Fish Fillet

☐

Choice of Sauce

古早亚参酱

Ancient Assam Sauce

☐

柚子李子酱

Pomelo Plum Sauce

☐

百香缤纷果律

Passion Fruit Mayo Dressing

☐

甜蜜良缘甜品

DESSERT TEMPTATIONS

1. 冻柠檬龙眼海底椰

Chilled Sweet Longan with Sea Coconut & Sliced Lemon

☐

Or 冻芦荟白果

Chilled Aloe Vera with Gingko Nut

☐

2. 窝饼

Crispy Pancake

☐

Or 时令水果拼盘

Freshly Sliced Fruits

☐

CHINESE SET (MENU B)

RM2088 NETT Per table of 10 guests

PLEASE SELECT ONE OF EACH CATEGORY

温德姆花月三喜拼

WYNDHAM THREE COMBINATION PLATTER

1. 极品酱贵妃蚌

Stir-fried Kwai Fei Conch with Passion Fruit Sauce

☐

Or 白汁蒸冬菇卖

Stuffed Black Mushroom with Egg White Sauce

☐

2. 芝士杏香球

Almond Flake Cheese Crab Ball

☐

Or 一团和气

Unity Roll

☐

3. 日式照烧焗野菌

Baked Wild Mushroom with Teriyaki Sauce

☐

Or 乳汁香芒虾

Deep-fried Prawn with Mango Cream

☐

金尊佳偶鸡馐

CHICKEN DISHES

1. 麻辣吊烧鸡

Roasted Chicken with Spicy Minced Garlic

☐

2. 苏姜片斩鸡腿肉

Deep-fried Chicken Thigh with Sliced Ginger

☐

3. 自制沙茶酱鸡扒

Crispy Boneless Chicken with Shacha Sauce

☐

满堂喜庆鲜虾

TASTY PRAWN DISHES

1. 玉竹枸杞上汤浸虾

Poached Prawn with Polygonatum Odoratum & Wolfberry

☐

2. 麦香酥脆虾

Crispy Prawn with Fragrant Oats

☐

3. 豉油王炸虾

Deep-fried Prawn with Superior Soy Sauce

☐

翡翠田园时蔬

SCRUMPTIOUS VEGETABLE

1. 金针菇枸杞扒奶白菜

Braised Nak Pak with Oki Mushroom & Kee Chee in Fish Stock

☐

2. 鲍汁桔杞干贝丝扒娃娃菜

Braised Baby Cabbage with Abalone Sauce & Scallop

☐

花月浓情靓汤

FLAVOURFUL SOUP

1. 龙皇带子羹

Braised Crab Meat Soup with Japanese Scallop

☐

2. 花胶酸辣羹

Hot and Sour Fish Maw Bisque

☐

3. 茶树菇花胶炖鸡汤

Double-boiled Fish Maw Soup with Chicken and Yanagi Matsutake

☐

双喜鸳鸯鱼宴

DELECTABLE FISH DISHES

1. 蒸石甲鱼

Steamed Seabass Fish

☐

2. 蒸银昌鱼

Steamed Silver Pomfret Fish

☐

Choice of Sauce

古早亚参酱

Ancient Assam Sauce

☐

豆酱香辣

Black Bean Chili Sauce

☐

港式剁椒

Hong Kong Minced Chili Paste

☐

飘香幸福饭宴

FRAGRANT RICE

1. 楠菜蒜茸鸡炒饭

Minced Chicken Fried Rice with Olives & Garlic

☐

2. 脆米顺德饭

Shunde Style Fried Rice with Diced Chicken

☐

花月蜜语甜露

DESSERT TEMPTATIONS

1. 冻龙眼桂花海底椰

Chilled Kay Far Sweet Longan with Sea Coconut

☐

Or 冻红枣桂花芦荟

Chilled Aloe Vera with Kay Far & Red Dates

☐

2. 窝饼

Crispy Pancake

☐

Or 时令水果拼盘

Freshly Sliced Fruits

☐

CHINESE SET
(MENU C)

RM2488 NETT
Per table of 10 guests

PLEASE SELECT ONE OF EACH CATEGORY

温德姆御彩堂四福拼
WYNDHAM FOUR COMBINATION PLATTER

1. 八爪鱼扒日本青瓜

Japanese Cucumber Topped with Mini Octopus

☐
- Or 什果沙律鸭胸片

Smoked Duck with Fruit Salad

☐
2. 一见钟情沙律软壳蚧

Soft Shell Crab with Chef's Special Cocktail Sauce

☐
- Or 西式黑椒烟鸡卷

Smoked Chicken with Black Pepper Sauce

☐
3. 吉利凤尾虾

Breaded Prawn Tail Ball

☐
- Or 韭菜饺子

Mongskin Chives Dumpling

☐

龙凤呈祥凤味
CHICKEN DISHES

1. 川芎玉竹一只鸡

Pot-boiling Whole Chicken with Five Kinds of Herbs

☐
2. 丹若柚子辣酱脆鸡扒

Crispy Boneless Chicken with Pomelo Plum Sauce

☐
3. 粤式风沙烧鸡扒

Crispy Boneless Chicken with Fried Garlic & Onion

☐

金尊满堂鲜虾皇
TASTY PRAWN DISHES

1. 避风塘脆虾

Deep-fried Prawn with Typhoon Shelter Style

☐
2. 金沙风味虾

Crispy Prawn with Salted Egg Sauce

☐
3. 印尼芭蕉咖喱虾

Deep-fried Prawn in Banana Leaves in Indonesian Curry

☐

翡翠玉苑时令蔬
SCRUMPTIOUS VEGETABLE

1. 鱼卵福袋西兰花

Braised Roe Bag with Kee Chee & Broccoli

☐
2. 猴头菇西兰花

Braised Hericium Erinaceus with Broccoli

☐
3. 鲍鱼冬菇西兰花

Braised Baby Abalone with Mushroom & Broccoli

☐

御品珍馐炖靚汤
FLAVOURFUL SOUP

1. 花胶瑶柱蟹肉羹

Braised Crabmeat Soup with Fish Maw & Japanese Scallop

☐
2. 姬松茸螺头炖靚汤

Nourishing Snail Head Stewed Matsutake

☐
3. 鲍鱼一品海味炖鸡汤

Double-boiled Abalone Soup with Dried Seafood & Chicken

☐

富贵有余海皇鱼
DELECTABLE FISH DISHES

1. 越南西贡咖喱红枣鱼

Deep-fried Red Snapper with Vietnamese Saigon Curry

☐
2. 缤纷彩椒糖醋炸红枣鱼

Deep-fried Red Snapper with Capsicum in Sweet & Sour Sauce

☐
3. 自制姜蓉蒸红枣鱼

Steamed Red Snapper with Garlic, Ginger & Homemade Fish Sauce

☐

金尊飘香御炒饭
FRAGRANT RICE

1. 翡翠虾仁扬州炒饭

Yong Chow Fried Rice with Prawn

☐
2. 南洋甘榜江鱼仔炒饭

Kampung Fried Rice with Anchovies

☐
3. 叁巴咸鱼飘香炒饭

Sambal Fried Rice with Salted Fish

☐

金尊甜蜜佳缘露
DESSERT TEMPTATIONS

1. 雪糕蜜瓜西米露

Chilled Honey Dew Sago & Ice Cream

☐
- Or 桃胶冻豆浆

Chilled Soya Bean in Peach Gum

☐
2. 窝饼

Crispy Pancake

☐
- Or 时令水果拼盘

Freshly Sliced Fruits

☐



For more information & reservations, please contact:

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