



Indian Weddings



WYNDHAM

Acmar Klang



FOREVER
STARTS TODAY.



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



PACKAGES INCLUSIVE OF:-

- A sumptuous Indian 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 a 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)
- 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

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.



NORTHERN INDIAN WEDDING (BUFFET STYLE MENU)

RM168+ PER PERSON

SALAD AND APPETIZER

Tomato Wedges, Sliced Cucumber, Sliced Onion, Shredded Carrot and Green Chili served with Yogurt Dressing, Lime Vinaigrette, Tamarind, Chutney and Mint Chutney

COMPOUND SALAD

Kachumber Salad, Dahi Vada, Channa Salad

SOUP

Tamatar Ka Shorba

MAIN COURSE

White Rice, Ghee Pulao, Gosht Ragan Josh, Murgh Makhni, Masala Jheenga, Machli Amritsari, Aloo Matar, Dhal Tadka

DESSERT

French Pastry, Semiya Coconut Kheer, Gulab Jamun, Gajar Ka Halwa, Assorted Tropical Fruits

BEVERAGE

Cordial, Coffee and Tea

SOUTHERN INDIAN WEDDING (BUFFET STYLE MENU)

RM168+ PER PERSON

PRE SALAD AND APPETIZER

Tomato Wedges, Sliced Cucumber, Sliced Onion, Shredded Carrot and Green Chili served with Yogurt Dressing, Lime Vinaigrette, Tamarind, Chutney and Mint Chutney

COMPOUND SALAD

Mini Thairu Vadai Salad, Gobi 65 Salad, Kashmir Chicken Chat Salad

SOUP

Mulligatawny Soup

Fragrant South Indian-style Curry Soup with Lentils, Vegetables, and Aromatic Spices

MAIN COURSE

White Rice, Ghee Pulao, Kara Saram Mutton, Chicken Varuval, Kaveri Fish Curry, Bhindi Masala, Sambar

SWEETS

Assorted French Pastry, Semiya Coconut Kheer, Honey Fruits Custard, Assorted Tropical Fruits

BEVERAGE

Cordial, Coffee and Tea

NORTHERN INDIAN WEDDING (DOME STYLE MENU)

RM1700+ PER TABLE OF 10

SOUP

Murgh Yakhni Shorba

Fragrant Chicken Broth with Kashmiri Chili, Cardamom and Yoghurt

Accompaniments

Mango Chutney, Vegetable Pickles, Mint Chutney, Raita and Papadom

MAIN COURSE

Matar Pulao

Basmati Rice with Green Peas, Cashew Nuts and Raisins

Gosht Mughalai

Braised Mutton with Garam Masala, Green Chili in Cashew Nut Butter Gravy

Palak Chicken

Chicken marinated in Yoghurt and Indian Spices in Spinach Gravy

Masala Jheenga

Goan Prawn Curry with Coconut Milk

Bhindi Do Pyaza

Okra Stew with Onion, Tomatoes and Dried Mango Powder

Dhal Tadkha

Pigeon Lentil Stew with Cumin Seed and Hing Powder

DESSERT

Ras Malai and Gajar Ka Halwa

Sweet Cheese Dumpling and Carrot Hawa with Nuts and Raisins

BEVERAGE

Cordial, Coffee and Tea

SOUTHERN INDIAN WEDDING (DOME STYLE MENU)

RM1700+ PER TABLE OF 10

SOUP

Kozhi Rasam

South Indian Spicy and Sour Chicken Soup

Accompaniments

Assorted Indian Pickles, Chutney and Papadom

MAIN COURSE

Ghee Pulao

Basmati Rice with Cashew Nuts and Raisins

Mutton Varuval

Dry Cooked Mutton Curry with Coconut, Vinegar, Turmeric and Chili

Tandoori Chicken

Tandoori Chicken Tikka Seasoned with Kashmir Spices

Fish Masala "65"

Boneless Fried Fish with Indian Herbs, Garam Masala, Cumin and Chili

Vegetable Khorma

Mixed Vegetable Stew with Cashew Nut and Cream

Sambar

Vegetable Pigeon Lentil Stew with Mustard Seeds and Hing

DESSERT

Payasam

Indian Milk Pudding with Cashew Nut and Fresh Fruits Garnished

BEVERAGE

Cordial, Coffee and Tea

VEGETARIAN INDIAN WEDDING (BUFFET STYLE MENU)

RM150+ PER PERSON

SALAD AND APPETIZER

Tomato Wedges, Sliced Cucumber, Sliced Onion, Shredded Carrot and Green Chili served with Yogurt Dressing, Lime Vinaigrette, Tamarind, Chutney and Mint Chutney

COMPOUND SALAD

Gobi 65, Channa Salad, Mini Thairu Vadai Salad

SOUP

Pepper Garlic Rasam

MAIN COURSE

White Rice, Jeera Pulao, Vegetable Khorma, Plant-based Pepper Mock Chicken, Bhindi Masala, Chettinad Potato, Sambar

DESSERT

Coconut Ladoo, Semiya Payasam, Gajar Ka Halwa, Assorted Tropical Fruits

BEVERAGE

Cordial, Coffee and Tea

VEGETARIAN INDIAN WEDDING (DOME STYLE MENU)

RM1688+ PER TABLE OF 10

SOUP

Pumpkin Shorba

Pumpkin Broth Spiced with Cumin, Green Chili and Coriander

Accompaniments

Vegetables Pickles, Raita and Papadom

MAIN COURSE

Jeera Pulao

Basmati Rice with Spices and Herbs

Plant-based Mock Chicken Tikka Masala

Tandoori Plant-based Chicken in Tikka Masala Paste

Bhindi Do Pyaza

Okra Stew with Red Onion, Tomato, Fenugreek and Dried Mango Powder

Bagara Baingan

Eggplant Cooked in Tomato Paste and Masala Spices

Dhal Tadka

Vegetable Pigeon Lentil Stew with Mustard Seeds and Hing

DESSERT

Ras Malai

Sweet Cheese Dumpling, Sweet Syrup, Pistachio and Saffron

BEVERAGE

Cordial, Coffee and Tea



For more information & reservations, please contact:

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INDIAN WEDDING (BUFFET STYLE MENU)

RM100+ PER PERSON

FRESH SALAD BAR

Tomato Wedges, Slice Cucumber, Onion slice, Shredded Carrot and Green Chili served with Yogurt Dressing, Lime Vinaigrette, Tamarind, Chutney and Mint Chutney

COMPOUND SALAD

Mini Thairu Vadhai Salad

Soft Mini Lentil Fritters soaked in Creamy spices Yoghurt and tangy sweet chutney

SOUP

Tamatar Ka Shorba

Indian Tomato soup infused with Aromatic Spices and herbs

MAIN COURSE

Chettinad Chicken

South Indian Spicy Chicken cooked in aromatic Chettinad spices and fragrant herbs

Kerala meen Moilee

Braised Fish Curry with Coconut milk, ginger, green chili and Cinnamon

Bhendi Masala

Okra stew with fenugreek and dried mango Powder

Vegetables Khorma

North Indian style vegetable with cashewnut paste and cream

Sambhar

Pigeon Lentil stew with Mustard seeds and hing

Jeera Pulao

Traditional Indian Basmati Rice with Spices and herbs

White Rice

Steamed White Rice

DESSERT

Fruits Platter

Assorted Tropical Slice Fruits

Semiya Kheer

A creamy Sweetened Indian dessert Vermicelli simmered in milk and sugar

BEVERAGE

Cordial, Coffee and Tea