

SHANGRI-LA GOLDEN SANDS, PENANG

# The Diamond

WEDDING PACKAGE

## The Diamond

RM1,688 nett per table of 10 persons

Minimum of 10 tables of 10 persons per table

- Design your own eight (8) courses Chinese set menu or a buffet style menu.
- One (1) hour pre-function drinks with titbits inclusive of free-flowing soft drinks.
- Free-flowing soft drinks and Chinese tea or coffee and tea throughout the dinner.
- Choice of wedding decoration themes.
- Fresh floral wedding decorations.
  - Floral wedding arch at the entrance.
  - Four (4) units of floral stands along the red carpet.
  - A deluxe centrepiece on the bridal table.
  - Posies on all guest tables.
- Champagne fountain inclusive of two (2) bottles of sparkling wine for the wedding toast.
- Mock wedding cake for cake-cutting ceremony.
- Elegantly packed wedding cake pieces for guests.
- One (1) bottle of corkage waiver for first bottle of wine per table.
- Complimentary two (2) night's stay for the wedding couple in an Executive Suite inclusive of a deluxe fruit basket and breakfast for two (2) persons.
- Complimentary food tasting prior to the wedding for ten (10) persons will be arranged upon receipt of deposit and confirmation of the event.
- Complimentary usage of Tea Ceremony room inclusive of coffee, tea and cookies.
- Complimentary use of our resort gardens for wedding photography.
- Complimentary use of one (1) LCD projector and projection screen.
- Complimentary use of our PA system.
- Complimentary car park space for all guests.
- Special room rates extended to wedding guests staying at our resort for a minimum of ten (10) rooms.

SHANGRI-LA  
GOLDEN SANDS  
PENANG

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Prices are inclusive of 10% service charge & 6% government tax. | Prices are subject to change without any prior notice.

## THE DIAMOND WEDDING PACKAGE

### Chinese Set Menu

#### 1st Course

##### Five Dish Combinations

Hot Item :

Please choose four (4) items

Steamed dim sum

- Shrimp dumpling
- Chicken dumpling
- Seafood dumpling

Deep-fried dim sum

- Colourful roll
- Seafood bread roll

Wok-fried chicken with cashew nuts

Wok-fried venison with Sarawak black pepper

Wok-fried pacific clams in Szechuan sauce

Cold item :

Please choose one (1) item

Szechuan shredded chicken with pickled vegetables

Asian prawn cocktail with tropical fruits

Kerabu Pacific clams

#### 2nd Course

##### Soup

Please choose one (1) item

Double boiled fortune chicken soup

Braised eight treasure seafood soup

Szechuan hot and sour seafood soup

#### 3rd Course

##### Poultry

Please choose one (1) item

Roasted chicken with secret 'mah hiang' sauce

Chef special roasted 'ying yang' platter

Oven roasted BBQ duck breast with secret 'mah hiang' sauce

#### 4th Course

##### King Prawns

Please choose one (1) item

Deep-fried king prawns with kapitan sauce

Wok-fried prawns with honey oats

#### 5th Course

##### Vegetables

Please choose one (1) item

Braised mushrooms and pacific clams with garden greens

Braised sea cucumber and mushrooms with dried scallop sauce

Braised mushrooms with bean curd skin and dried scallop sauce

#### 6th Course

##### Fish

Please choose one (1) item

Steamed fish selection

- Red lion
- Grouper

Choice of cooking style

- Steamed
- Deep fried

Choice of sauce

- Thai style
- Teow Chew style
- Hong Kong style

#### 7th Course

##### Rice and Noodles

Please choose one (1) item

Lotus leaf rice with anchovies

Crispy noodles with seafood and vegetables

Fried dried flat rice noodles with golden seafood

#### 8th Course

##### Dessert

Please choose one (1) item

Penang leng chee kang

Hot creamy black sesame soup with pearl sago and glutinous rice balls

Double boiled honeydew with snow fungus, water chestnut and ginkgo nuts

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### Buffet Menu

#### Salads and Cold Selections

- Feta and tomato salad
- Char-grilled chicken and corn salad
- Mediterranean Greek salad
- Italian pasta seafood salad
- "Kerabu seafood"
- "Kerabu daging"
- Hydroponic Caesar salad
- Mixed highland greens with house dressing selection

#### On Ice

- Fresh boiled tiger prawns
- Crayfish
- New Zealand mussels

Condiments of lemon wedges tabasco, cocktail sauce, shallot vinaigrette

#### Soup

- Medley of wild mushroom soup
- Assorted bread rolls with spreads

#### Noodle Stall

- Penang asam laksa and condiments

#### Carving and Action Station

- Roast lamb leg with thyme served with garlic brown sauce and mint sauce

#### Hot Selection

- Chicken or beef lasagna
- Baked fish fillet with ratatouille vegetables
- Braised fish in spicy turmeric gravy (masak lemak)
- Steamed seasonal vegetables with almond butter
- Char-grilled lamb chop with creamy peppercorn sauce
- Cantonese wok-fried dried flat rice noodles with seafood
- Wok-fried beef with ginger and scallions
- Chinese fried rice

#### Desserts

- Crème caramel
- Seasonal fruit platter
- Honeydew pudding
- Strawberry Charlotte
- Bread and butter pudding
- Assorted ice cream
- Assorted French pastries
- Blueberry pie
- Coconut pie
- Baked cheese cake
- Black forest cake

#### Coffee and Tea