



SHANGRI-LA RASA SAYANG, PENANG

*Rasa
Begonia*

Rasa Begonia

RM2,988 nett per table of 10 persons
Minimum of 10 tables of 10 persons per table

- Choice of three (3) sets of specially created Chinese eight (8) courses menu, Western set menu or a buffet style menu.
- Free-flowing soft drinks, coffee and tea throughout the dinner.
- One (1) hour pre-function drinks with pass around canapé inclusive of free-flowing soft drinks.
- Choice of elegantly packed macarons for guest.
- Choice of wedding decoration theme.
- Fresh floral wedding decorations.
 - Floral wedding arch at the entrance.
 - Six (6) units of floral stands along the red carpet.
 - A deluxe centerpiece on the bridal table.
 - Posies on all guest tables.
- Choice of mock wedding cake design.
- Champagne fountain inclusive of two (2) bottles of sparkling wine for the wedding toast.
- Complimentary one (1) bottle of wine per ten (10) persons.
- Complimentary use of one (1) unit of LCD projector and projection screen.
- Complimentary use of resort's PA system.
- Complimentary one (1) night's stay for the wedding couple in a Rasa Deluxe Room inclusive of a deluxe fruit basket and breakfast for two (2) persons at either Feringgi Grill or Spice Market Café.
- Complimentary signature Authentic Herbal Asmaradana Massage for the wedding couple at Chi, The Spa.
- 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 car park space for all guests.
- Choice of elegantly designed wedding invitation cards based on sixty percent (60%) of total confirmed attendees (excludes printing).
- Special room rates will be extended to wedding guests staying at our resort for a minimum of ten (10) rooms.



SHANGRI-LA
RASA SAYANG
PENANG

Shangri-La Hotels (Malaysia) Berhad [Reg. No: 197101000484 (10889-U)]

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Prices are inclusive of 10% service charge & 8% government tax. | Prices are subject to change without any prior notice.

RASA BEGONIA WEDDING PACKAGE

Chinese Set Menu

1st Course : *Please choose five (5) items*

Five Dish Combinations

- Shaved green apple salad with smoked duck breast "Thai style"
- Kerabu mango with marinated scallop and crystal prawn
- Prawn salad with fresh fruits and mayonnaise
- Jellyfish salad with marinated cuttlefish
- Aubergine tempura tossed with chicken floss
- Crispy almond prawn
- Deep-fried century egg roll
- Deep-fried prawn dumpling
- Crispy almond chicken with mayo sauce
- Wok-fried diced chicken with red wine sauce
- Wok-fried pacific clams with "XO" sauce
- Wok-fried fish fillet with "Penang black pepper"
- Wok-fried pumpkin with salted egg
- Wok-fried fish fillet with Marmite sauce
- Steamed bean curd roll with chicken and prawn filling
- Steamed fish paste ball with crab stick and white sauce
- Steamed homemade dumpling with white sauce

2nd Course : *Please choose one (1) item*

Soup

- Imperial hot and sour soup with diced bean curd, mushroom and chicken
- Braised seafood soup with fish maw
- Sweet corn soup with crabmeat and enoki mushroom
- Double boiled caterpillar fungus flower soup with mushrooms
- Double boiled black chicken herb soup

3rd Course : *Please choose one (1) item*

Poultry

- Braised farm chicken with ginseng root and superior gravy
- Roasted chicken with five spices
- Crispy fried boneless chicken with citrus, apricot and Australian honey
- Roasted duck - choice of Szechuan pepper sauce
- Roasted duck with spicy Szechuan pepper sauce with "man tou"

4th Course : *Please choose one (1) item*

Fish

- Steamed red snapper with superior soya sauce
- Steamed red snapper Nyonya style
- Crispy fried red snapper with kerabu salad
- Crispy fried red snapper served with superior Thai sauce and shallot
- Crispy fried red snapper with dragon fruit sauce

5th Course : *Please choose two (2) items*

King Prawn - Two preparations

- Wok-fried prawn with oat, curry leaves and birds eye chilies
- Wok-fried prawn with chicken floss
- Wok-fried prawn with Mongolian pepper
- Wok-fried prawn with special made salad sauce
- Crispy fried prawn with bisnori
- Wok-fried prawn with butter sauce
- Wok-fried prawn with nutmeg mayo

6th Course : *Please choose one (1) item*

Vegetables

- Braised seasonal mushroom with crab meat and asparagus
- Sautéed broccoli, mushroom with egg white and crab meat sauce
- Braised broccoli with bailing mushroom, sea asparagus
- Braised Chinese cabbage with dried scallop, mushroom and abalone slice
- Braised black mushroom and bailing mushroom, fish maw and Pacific clam

7th Course : *Please choose one (1) item*

Rice or Noodle

- Braised crispy egg noodle with assorted seafood "Jiang Nan" style
- Steamed glutinous rice with dried shrimp, chicken and mushroom wrapped in lotus leaves
- Yong Chow fried rice with prawn meat, barbecue chicken and spring onion
- Crispy egg noodle with seafood (prawn, squid, mushroom and sweet pea)
- Teow Chew fried noodles with shredded chicken, dried shrimp, prawn and mushroom

8th Course : *Please choose one (1) item*

Dessert

- Honeydew puree with pearl sago and infused with ice cream
- Double boiled ginseng root with honey and sea coconut (served hot)
- Winter melon puree with sea coconut and dried longan (served hot or cold)
- Red bean puree sesame glutinous ball

Set menu available for indoor function setting only. | Minimum of 10 tables of 10 persons per table

RASA BEGONIA WEDDING PACKAGE

Buffet Menu

Cold Appetisers

- Marinated salmon gravlax
- Pepper crusted smoked mackerel with dill mustard sauce
- Cold chicken platter (chicken mortadela, chicken pastrami and roasted chicken)

Special Salads

- Marinated mushroom with basil leaves and olive oil with balsamic reduction [V]
- Tuna salad with lemongrass and lime
- Greek salad with herbs dressing [V]
- Smoked beef with minted tomato salad
- Prawn cocktail with melon ball on spoon (individually)

Vegetable Antipasto

- Marinated artichoke [V]
- Grilled onion
- Roasted sweet potato [V]
- Semi-dried tomatoes with herbs
- Marinated grilled capsicums [V]
- Mesclun green
- Iceberg lettuce

Selection of condiment and accompaniments

Soup

- Mushroom soup with crispy focaccia croûtons
- Assorted home-baked breads, butter and margarine

Main Dishes

- Grilled lamb chop with minted jus and vegetable
- Slowed roasted chicken with truffle mushroom sauce
- Roasted potatoes with herbs [V]
- Stir fried beef with dry chili and cashew nut [N]
- Braised mushroom and vegetable with baby kailan [V]
- Crispy egg noddle with braised seafood and chicken sauce
- Fish in coconut, chili and pineapple curry
- Sambal mussel Temasik
- Steamed rice

Desserts

- Nutella chocolate cakes
- Raspberry cheesecakes
- Passion fruit panna cotta in glass
- Assorted French pastries
- Individual double chocolate banana mousse
- Green tea crème brûlée
- Local slow-cooked yam, sweet potato, taro in coconut milk
- Seasonal fruits

Coffee or Tea

[V] *Vegetarian*

[N] *Contain nuts*

Western Set Menu

Appetizer

Marinated tuna medallion, prawn and mussel on nicoise salad and quail egg

Soup

Wild mushroom soup with crispy shitake and truffle oil [V]

Main Course

Grilled chicken roulade on pumpkin puree, asparagus, vegetable with mushroom essence

or

Slow-cooked lamb shank, garlic mashed, asparagus, vegetable and lamb jus

Dessert

Traditional Italian tiramisu

Coffee or tea

Minimum of 100 persons