

# Gold Wedding Package

**RM1200+ per table of 10 persons**

- Sumptuous 8 course Chinese Set Dinner with exclusive choice of menus
- Free flow of orange cordial and Chinese tea throughout the dinner
- One (1) hour pre-wedding dinner reception with 2 pass-around of canapés (100 pieces), tid-bits and free flow of orange cordial
- Decorated ballroom with red carpet and elegant chair covers
- Fresh floral wedding decorations in the ballroom – floral wedding arch at the entrance
- Special floral centerpiece for the bridal table
- Two (02) flower stands along the red carpet
- Complimentary standard backdrop with names of wedding couple
- Ceremonial wedding cake for cake cutting ceremony
- Champagne fountain inclusive of two (02) bottles of sparkling juice for wedding toast
- Complimentary use of the basic PA system with two (02) microphones
- Complimentary use of one (01) unit of LCD projector and screen
- Free corkage for one (01) bottle of wine or hard liquor per table
- Food presentation tailored to the occasion
- Complimentary one (01) night stay at our Bridal Suite inclusive of breakfast for two (02) persons and floral arrangement
- Choice of individual wrapped cake or chocolate for all guests
- Complimentary usage of the one (01) Day Use room
- Special room rates will be extended to wedding guests staying at our hotel for a minimum of ten (10) rooms
- Complimentary food tasting for a maximum of 10 persons upon receipt of deposit and confirmation of the event
- Exclusive VIP parking for the bridal car
- 1<sup>st</sup> Anniversary Suite Room (pay for Deluxe Oceanfront Room rate & complimentary upgrade to Deluxe Oceanfront Suite)
- Use of our hotel's premises and beach area for photography can be arranged upon request
- Complimentary wedding invitation cards based on 50% of the confirmation number of guests *or* one (01) bottle of sparkling juice for every table

Minimum of 20 tables of 10 persons per table  
*Price above inclusive of 6% GST*

**Four Points by Sheraton Penang**

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11200 Penang, Malaysia

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**FOURPOINTSPENANG.COM**

## Menu

### 1<sup>st</sup> Course

#### Deluxe Four Seasons Platter 四季拼盘 (四喜临门)

*Please choose four (4) items (请选4道菜)*

- ☐ Fruit Cocktail and Crab Meat Stick with Mayonnaise Dressing (沙律蟹柳)
  - ☐ Kerabu Mango with Dried Shrimps (咖啦姆芒果与虾米)
  - ☐ Cold Jelly Fish Thai Style(泰式海蜇)
- ☐ Wok- Fried Prawn Roll with Homemade Sauce(特式炒虾卷)
  - ☐ Wok- Fried Crab Nugget with Celery(茜芹炒蟹块)
- ☐ Wok- Fried Crab Nugget with Pepper and Garlic (黑胡椒炒蟹块)
  - ☐ Deep- Fried Crispy Spring Roll(炸春卷)
  - ☐ Deep- Fried Golden Crab Claw (炸蟹钳)
  - ☐ Deep- Fried Money Bag (炸金钱袋)
  - ☐ Steamed Chicken Siew Mai(蒸鸡肉烧卖)
- ☐ Steamed Seafood Dumpling with Egg Skin (蒸蛋皮海鲜卖)
  - ☐ Steamed Fatt Choy Dumpling (蒸发菜卖)

### 2<sup>nd</sup> Course

#### Soup (汤/羹)

*Please choose one (1) item (请选1道菜)*

- ☐ Braised Superior Soup with Seafood (海鲜羹)
- ☐ Braised Superior Soup with Crab Meat and Bamboo Pith(竹笙蟹肉羹)
- ☐ Braised Sze Chuan Hot & Sour Soup with Seafood(四川海鲜酸辣汤)
- ☐ Double Boiled Chicken Soup with Con Poy and Bamboo Pith (竹笙干贝炖鸡汤)

### 3<sup>rd</sup> Course

#### Chicken (鸡类)

*Please choose one (1) item (请选1道菜)*

- ☐ Steamed Chicken with Chinese Herb (银杉药材鸡)
- ☐ Deep- Fried Boneless Chicken with Lemon Sauce(柠檬酥鸡)
- ☐ Traditional Roasted Chicken with Plum Sauce and Crackers (古法烧鸡配梅酱)
  - ☐ Oven- Baked Boneless Chicken BBQ Style (中式焗软鸡)

**4<sup>th</sup> Course**  
**Prawn (虾子)**

*Please choose one (1) item (请选1道菜)*

- ☐ Deep- Fried Tiger Prawn with Pepper and Salt (椒盐老虎虾)
- ☐ Deep- Fried Tiger Prawn with Butter and Curry Leaf (咖喱叶牛油老虎虾)
  - ☐ Wok- Fried Tiger Prawn Black Pepper
- ☐ Wok- Fried Tiger Prawn with “Kam Heong” (甘香老虎虾)

**5<sup>th</sup> Course**  
**Vegetables (蔬菜)**

*Please choose one (1) item (请选1道菜)*

- ☐ Braised Black Mushroom and Gluten with Garden Greens (冬菇豆根西兰花)
  - ☐ Stewed Mixed Mushroom with Garden Greens (三菇西兰花)
  - ☐ Braised Mix Vegetables ‘Loh Hon’ Style (罗汉斋)
- ☐ Braised Bailing Mushroom and Fresh Shitake Mushroom with Garden Greens (百灵鲜菇西兰花)

**6<sup>th</sup> Course**  
**Fish (鱼类)**

*Please choose (1) item (请选1道菜)*

- ☐ Steamed or Deep- Fried Red Lion Fish with Superior Soya Sauce (清蒸或油红狮鱼)
- ☐ Steamed or Deep- Fried Red Lion Fish with Spicy Thai Sauce (蒸或炸泰辣红狮鱼)
  - ☐ Steamed Red Lion Fish Teow Chew Style (潮州蒸红狮鱼)
- ☐ Deep- Fried Red Lion Fish with Sweet and Sour Sauce (糖醋炸红狮鱼)

**7<sup>th</sup> Course**  
**Rice/ Noodle (饭/麵)**

*Please choose (1) item (请选1道菜)*

- ☐ Steamed Lotus Leaf Rice with Dried Shrimps (虾米荷叶饭)
- ☐ Fried Rice with Chicken & Silver Anchovies (银鱼仔鸡粒炒饭)
- ☐ Fried Rice with Chicken Ham and Dried Shrimps (虾米火腿炒饭)
- ☐ Crispy Noodle with Chicken and Mushroom (冬菇鸡柳脆生面)

**8<sup>th</sup> Course**  
**Dessert (甜品)**

*Please choose (1) item (请选1道菜)*

- ☐ Honeydew Sago with Ice- Cream (雪糕蜜瓜西米露)
- ☐ Warm Sea Coconut, White Fungus and Red Dates with Honey Syrup (蜜汁雪耳海底椰) (热)
- ☐ Chilled Sea Coconut & Longan with Honey Syrup (蜜汁龙眼海底椰) (冷)
- ☐ Red Bean Mousse and Chinese Pancake (红豆沙与锅饼)

Chinese Tea/ Orange Cordial (中国茶/橙汁)