

LE MERIDIEN  
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LE MERIDIEN  
PUTRAJAYA  
INDIAN WEDDING  
PACKAGE

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N 2°58' E 101° 43'  
DESTINATION UNLOCKED

# INDIAN WEDDING PACKAGE

## TASTE THE UNEXPECTED

- ♥ Exclusive Indian set menu tailored especially for your wedding
- ♥ Tidbits during pre-dinner
- ♥ Free flow of aerated soft drinks throughout the pre-dinner and dinner
- ♥ Champagne fountain arrangement for toasting ceremony
- ♥ Complimentary two (2) bottles of sparkling wine for champagne fountain
- ♥ Corkage waive for all "Duty Paid" and "Sealed" hard liquor and wine  
*\*Duty free hard liquor and wine are not allowed to be served in hotel*

## Make it your own

- ♥ Special centrepiece for the bridal table with fresh floral arrangement
- ♥ Special table setup decoration for the bridal table
- ♥ Fresh floral arrangements for the guest tables
- ♥ Floral pedestals
- ♥ Fairy-light backdrop
- ♥ Special giveaway for all guest
- ♥ Alternate wedding theme tie-back
- ♥ One (1) signatory guest book
- ♥ Red carpet for the bridal march in
- ♥ Decorative magnificent wedding cake

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## For the newlyweds

- ♥ One (1) night stay in the luxurious Atelier Bridal Suite inclusive of breakfast
- ♥ One (1) night stay in the Signature room inclusive of breakfast
- ♥ Special room rates for family & friends

## At your service

- ♥ Food tasting for a table of 10 persons on the selected menu (Monday to Friday only)
- ♥ 50% discount on food tasting with confirmation of less than 30 tables  
*\*Food tasting applicable on Monday to Friday only and booking is required at least 7 working days*
- ♥ Wedding Invitations (up to 70% of total guests) with confirmation of 30 tables
- ♥ Complimentary usage of built-in LCD projector
- ♥ Complimentary usage of in-house basic PA system for speech
- ♥ One (1) VIP car park for the bridal car

Millennium Grand Ballroom – Minimum 30 tables  
Millennium Ballroom 1 or 2 – Minimum 20 tables  
Atelier Hall – Minimum 10 tables

# INDIAN DOME SET MENU A

## APPETISER

- ❖ Vegetable Samosa with Pineapple Chutney
- ❖ Aloo Chaat (*Potato Cubes Toast with Onion, Chilies, Coriander Leaves in Yogurt and Chat Masala*)

## SOUP

- ❖ Palak Shorba (*Spinach Marsala Soup*)

## MAIN COURSES

- ❖ Roganjosh (*Braised Lamb in Marsala Cinnamon, Cardamom and Black Cumin Gravy*)
- ❖ Macchi Tikka (*Grilled Chicken Tikka Braised in Creamy Tomato Gravy*)
  - ❖ Machchi Metti (*Fish Cubes Cooked in Basil Curry Gravy*)
  - ❖ Dhal Saag (*Lentil Tempered in Spinach and Masala Spice.*)
- ❖ Mixed Vegetable Curry with Cottage Cheese, Cream and Cumin

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## RICE

- ❖ Yakhmi Puloa (*Black Pepper Briyani*)

## DESSERT

- ❖ Gulab Jamun (*Milk Dumpling Served with Kulfi Saffron Ice Cream*)

**RM 2,288nett per table of 10 persons**

^ Ask your server about items that are cooked-to-order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

++ We are committed IN preparing our menus with the focus on environmental and socially responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

# INDIAN DOME SET MENU B

## APPETISER

- ❖ Vegetable Samosa with Pineapple Chutney
- ❖ Paneer Chat (*Grilled Cottage Cheese Marinated in Masala Spice*)

## SOUP

- ❖ Gajar Sourba (*Creamy Carrot Soup with Golden Roasted Almonds*)

## MAIN COURSES

- ❖ Bakri Pasli Pahidi (*Lamb Shank cooked with Onion Black Pepper Sauce*)
- ❖ Murgh Palak (*Chicken cooked with Basil, Spinach in Creamy Masala Curry*)
  - ❖ Machichi Moiley (*Fish cooked in Thick Tomato Lemon Curry*)
- ❖ Matter Masala (*Green Peas and Mushrooms cooked in Creamy Masala Spice*)
  - ❖ Ghobi Bahji (*Cauliflower tempered in Thick Chunky Tomato Curry*)

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## RICE

- ❖ Subz Briyani (*Vegetables with Fragrant Basmati Rice*)

## NAAN WITH GARLIC AND BUTTER

## DESSERT

- ❖ Kassire (*Warm Cashew Nuts Semolina Pudding served with Rose Water, Ice Cream and Candied Cashew Nuts*)

**RM 2,488nett per table of 10 persons**

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# INDIAN DOME SET MENU C

## APPETIZER

- ❖ Vegetable Samosa with Pineapple Chutney
- ❖ Aloo Chaat (*Potato Cubes Toast with Onion, Chilies, Coriander Leaf and Chat Masala*)
- ❖ Paneer Tikka (*Grilled Cottage Cheese in Masala Tomato Raita*)

## SOUP

- ❖ Tomato Kan Shorba (*Creamy Cumin flavoured Tomato Soup*)

## MAIN COURSES

- ❖ Pahdi Sagawala (*Lamb Shank cooked in Spinach Puree with Aromatic Spices*)
- ❖ Murgh Marsala (*Rolled Chicken Leg simmered in Biryani Yoghurt Curry*)
- ❖ Grilled Zaituni Jinga Tandoori (*Olives marinated King Prawn Tandoori with Pineapple Chutney*)
- ❖ Machli Muassalom (*Baked Fish with Herbs*)
- ❖ Chickpeas Masala (*Chickpeas with Garam Masala, Cumin and Curry Flavours*)
- ❖ Ghobi bahji (*Cauliflower tempered in Thick Chunky Tomato Curry*)
- ❖ Palak kofta (*Spinach Kofta in Thick Saffron Curry Gravy*)

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## RICE

- ❖ Zaffarani Limbu Pulou (*Fragrant Lemon Saffron Pilaf Rice*)

## NAAN WITH GARLIC AND BUTTER

## DESSERT

- ❖ Ricotta Saffron Cheese Cake With Yogurt Mango Lassi
- ❖ Sherbet and Saffron Angelis

**RM 2,688nett per table of 10 persons**

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