

LE MERIDIEN  
PUTRAJAYA

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LE MERIDIEN  
PUTRAJAYA  
LE MEI WEDDING  
PACKAGE

*Le* **MERIDIEN**  
PUTRAJAYA

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

# ORIENTAL LOVE WEDDING PACKAGE

## TASTE THE UNEXPECTED

- ♥ A Choice of sumptuous 8 Course-Chinese set menu
- ♥ Tidbits during pre-dinner
- ♥ Free flow of Chinese tea and soft drinks throughout the event
- ♥ Champagne fountain arrangement for toasting ceremony
- ♥ Complimentary two (2) bottles of sparkling juice 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 centerpiece for the bridal table with fresh floral arrangement
- ♥ Fresh floral arrangements for registration table
- ♥ Two (2) floral pedestals
- ♥ Fairy-light backdrop
- ♥ Special giveaway for all guest
- ♥ Red carpet for bridal march-in
- ♥ Magnificent wedding cake

## FOR THE NEWLYWEDS

- ♥ Complimentary usage of the Le Mei private room for tea ceremony from 4.00pm till 6.00pm
- ♥ Special room rates for family & friends

## AT YOUR SERVICE

- ♥ 50% Discount on food tasting for a table of 10 persons on selected menu  
*\*Food tasting applicable on Monday to Friday only and booking is required at least 7 working days*
- ♥ Complimentary usage of 1 (one) portable LCD projector and screen
- ♥ Complimentary usage of in-house basic PA system for speech
- ♥ One (1) VIP parking for bridal car

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Minimum 15 tables

*\*Terms and conditions apply*

*-Hotel reserves the right to change, modify and adjust the packages and rates without prior notice*

# ORIENTAL LOVE SET MENU PACKAGE

Please select one (1) item each for each course

## Appetizer

- 中日四式热葷 **Deluxe Chinese and Japanese Four Hot and Cold Combination**
  - 泰式冻虾仁 Chilled Prawns with Thai Mango Salad
  - 川式海蜇八爪鱼 Marinated Szechuan Jelly Fish with Baby Octopus
  - 宫保鲍贝 Wok Fried Pacific Clams with Dried Chili
  - 芥末汁香脆虾仁 Deep Fried Crispy Prawns with Wasabi Mayonnaise
- 特式四冷盘 **Four Cold Combination**
  - 九層塔炒鸡球 Wok Fried Chicken with Fresh Basil Herb
  - 四角豆炒虾仁 Wok Fried with Four Angel Beans with Prawns
  - 鲍汁蒸讓香菇 Steamed Stuffed Mushrooms with Abalone Gravy
  - 燒汁海鮮卷 Deep Fried Seafood Rolls with Barbeque Sauce
- 艾美四冷热葷 **Le Meridien Four Hot and Cold Combination**
  - 泰式海蜇丝 Marinated Jelly Fish Thai Style with Fresh Sliced
  - 三文鱼刺身 Fresh Salmon Sashimi with Soy and Wasabi
  - 鹵水冻鸡卷 Chilled Chicken with Infused Chinese Herbal
  - 沙律什果大虾 Fresh Prawns Meat Mayo Salad with Mixed Fruits

## Soup

- 蟹肉海参鱼唇羹 Braised Crab Meat Soup with Sea Cucumber and Fish Lips
- 竹笙蟹肉海鲜羹 Braised Seafood Soup with Bamboo Shoot
- 羊肚菌鸡盅炖海参 Double-Boiled Chicken Broth with Morel Mushroom and Sea Cucumber

## Poultry

- 辣芒醬煙鴨 Roasted Tea Smoked Duck with Spicy Mango Chutney
- 麻辣脆燒鸡 Roasted Chicken with Szechuan Paste
- 泰式香芒鸡 Crispy Boneless Chicken Fillets Topped with Young Mango Salad and Thai Sauce

## Prawn

- 粟米奶油草虾 Buttered Tiger Prawns Wok-Fried with Corn Puree and Chicken Floss
- 西式奶油虾 Wok-Fried Tiger Prawns with Butter, Milk and Egg Threads
- 麦香鲜草虾 Stir-Fried Tiger Prawns with Butter and Spiced Oat Flakes

## Vegetable

- 海参甜豆茶樹菇 Sautéed Honey Beans Served with Sea Cucumber and Tea Mushrooms
- 海参北菇奶白 Braised Sea Cucumber and Black Mushrooms on Sautéed Baby Nai Pak
- 杏片片水芹芳香 Wok-Fried Summer Vegetables in a Crispy Nest with Roasted Almond Flakes

## Fish

- 清蒸银鲳鱼 Steamed Silver Pomfret Topped with Crispy Enoki Mushroom and Superior Sauce
- 楊枝脆炸黃油魚 Crispy-Fried Butter Fish Fillets with Thai Curry Sauce and Pomelo
- 青葱姜茸蒸海斑 Steamed Grouper with Spring Onion Ginger Sauce

## Starch

- 迷你荷叶饭 Individually-Wrapped Lotus Leaf Fried Rice with Chicken and Dried Oysters
- 醬蚧肉銀芽炒飯 Fried Rice with Crabmeat and Bean Sprout in Extra Ordinary Sauce
- 鸡肉干菜粒炒香飯 Wok-Fried Rice with Honey Glazed Chicken and Summer Vegetables

## Dessert

- 雪耳燉海底椰 Double-Boiled Sea Coconut and Snow Fungus
- 豆奶木瓜雪耳白果 Double Boiled Soya Bean with Papaya, Snow Fungus and Gingko Nuts
- 楊枝马蹄露 Mango Cream with Water Chestnuts and Pomelo

**RM 1,688.00 nett per table of 10 persons**

Package price is valid for bookings till 31st December 2018

Packages are subject to change without prior notice

Terms and conditions apply

^ 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.