



A Journey of Love Unfolds with COLLECTION

**Indian Auspicious
Wedding Package 2027
MYR 3,088.00+ per table of ten (10) persons**

- A sumptuous 8-course Chinese set menu
- One (1) food tasting of a selected menu for ten (10) persons
- Free flow of wedding mocktail, chilled juice during dinner
- Special corkage for wine at MYR 90.00 nett per opened bottle
- Special corkage for hard liquor at MYR 110.00 nett per opened bottle
- Special corkage for beer barrel at MYR 500.00 nett per opened barrel
- PARKROYAL COLLECTION wedding favours for all invited guests
- An elegantly designed decorative wedding cake for the cake cutting ceremony
- Two (2) bottles of sparkling juice for the toasting ceremony
- Floral arrangements for reception, bridal table and all guest tables
- A specially designed PARKROYAL COLLECTION wedding guest book
- Usage of basic in-house PA system
- One (1) complimentary night stay for the newlyweds in a Bridal Suite with breakfast at the COLLECTION Club Lounge
- One (1) complimentary parking on wedding day

For enquiries, please speak with our Celebrations Curator at **+60 3 2782 8388** or email to sales.prckul@parkroyalcollection.com

Terms & Conditions:

Prices quoted are applicable for weddings held on or before 31 December 2027.

Prices quoted are exclusive of 8% Sales & Service Tax and any prevailing Government Tax.

The Management reserves the right to change the terms and conditions without prior notice.

INDIAN AUSPICIOUS MENU

APPETISER

Vegetable samosa

(Pastry dough with spicy potatoes served with kachumber salad)

Assorted pickles and chutneys

Papadum

SOUP

Dhania Tomato Shorba

(Coriander and tomato broth)

MAIN DISHES

Kashmeeri Rogan Josh

(Lamb cooked in spicy aromatic tomato yogurt gravy)

Murgh Saagwala / Palak

(Succulent chicken simmered in spinach puree with spices)

Masala Fried Fish

(Deep-fried marinated fish with curry leaves and onion)

Lazuni Dhall Tarka

(Lentil cooked with garlic and clarified butter)

Aloo Gobi

(Cauliflower and potato cooked with Indian spices)

Paneer Matar

(Fresh green peas and cottage cheese cooked with cashew nuts and onion gravy)

Jeera Pulao

(Fragrant rice cooked with cumin seed and clarified butter)

DESSERT

Gulab Jamum

(Milk dumpling in rose flavoured sugar syrup)

Coffee or Tea

Chai Masala



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**Indian Blissful
Wedding Package 2027
MYR 3,488.00+ per table of ten (10) persons**

- A sumptuous Indian set menu
- One (1) food tasting of a selected menu for ten (10) persons
- Free flow of wedding mocktail, chilled juice during dinner
- Special corkage for wine at MYR 90.00 nett per opened bottle
- Special corkage for hard liquor at MYR 110.00 nett per opened bottle
- Special corkage for beer barrel at MYR 500.00 nett per opened barrel
- PARKROYAL COLLECTION wedding favours for all invited guests
- An elegantly designed decorative wedding cake for the cake cutting ceremony
- Two (2) bottles of sparkling juice for the toasting ceremony
- Floral arrangements for reception, bridal table and all guest tables
- A specially designed PARKROYAL COLLECTION wedding guest book
- Usage of basic in-house PA system
- One (1) complimentary night stay for the newlyweds in a Bridal Suite with breakfast at the COLLECTION Club Lounge
- Two (2) complimentary one (1) night stay in COLLECTION Club King with breakfast for parents and in-laws
- Two (2) complimentary parking on wedding day

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INDIAN BLISSFUL MENU

SALAD AND APPETISER

Aloo Chat

(Baby potatoes tossed in tangy and spicy dressing)

Dahi Wade

(Mini lentil cakes soaked in flavoured yoghurt)

Assorted Pakoras

(Fried assorted vegetables)

Assorted Pickles and Chutneys

Papadum

SOUP

Mulligatawny Soup

(Sweet and spicy lentil soup)

MAIN DISHES

Bakri Pasli Tandoori

(Lamb rack tandoori with onion and black pepper sauce)

Murgh Ketchumbar

(Braised chicken with coriander and cumin sauce)

Goan Fish Curry

(Fish with tamarind, coconut, cinnamon, clove and cardamom)

Aloo Matter

(Potatoes simmered with green peas, cumin, bell pepper and turmeric)

Bean Sigghara

(Fresh green beans, kaliya gravy, khataai flavoured yoghurt)

Paneer Pasanda

(Cottage cheese, pasanda gravy)

Rice Zafrani Patte Ki Biryani

(Basmati, colocasia, saffron and rose petal)

DESSERT

Gajar Ka Halwa

(Warm carrot halwa with vanilla ice-cream)

Mini Kala Jamun

Coffee or Tea

Chai Masala



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**Indian Harmonious
Wedding Package 2027
MYR 3,688.00+ per table of ten (10) persons**

- A sumptuous Indian set menu
- One (1) food tasting of a selected menu for ten (10) persons
- Two (2) types of canapés and tidbits during pre-dinner reception
- One (1) bottle of house wine per every 10 persons
- One (1) barrel of local draught beer per occasion
- Free flow of wedding mocktail, chilled juice during dinner
- Special corkage for wine at MYR 90.00 nett per opened bottle
- Special corkage for hard liquor at MYR 110.00 nett per opened bottle
- Special corkage for beer barrel at MYR 500.00 nett per opened barrel
- PARKROYAL COLLECTION wedding favours for all invited guests
- An elegantly designed decorative wedding cake for the cake cutting ceremony
- Two (2) bottles of sparkling juice for the toasting ceremony
- Floral arrangements for reception, bridal table and all guest tables
- A specially designed PARKROYAL COLLECTION wedding guest book
- Usage of built-in LED video wall and in-house PA system
- One (1) complimentary night stay for the newlyweds in a Bridal Suite with breakfast at the COLLECTION Club Lounge
- Two (2) complimentary one (1) night stay in COLLECTION Club King with breakfast for parents and in-laws
- Three (3) complimentary parking on wedding day

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INDIAN HARMONIOUS MENU

SALAD AND APPETISER

Mini Batata Wada
(Potato and gram flour balls with chutney)
Jhinga Achar Salad
(Marinated prawns with pickles)
Khatte Meeta Aloo
(Sweet and sour potato)
Punjabi Samosa with Mint Chutneys
Assorted Pickles and Chutneys
Papadum

SOUP

Murgh Badam Shorba
(Chicken and almond soup)

MAIN DISHES

Kadai Jinga
(Prawns simmered in whole spice gravy)
Fish Amritsari
(Gram flour fried fish)
Murgh Makhanwala
(Chargrilled chicken cooked in creamy cashew nut and tomato gravy)
Lamb Biryani
(Lamb and rice cooked with spices)
Chole Amritsari
(Chickpeas cooked with northern spices)
Vegetables Kofta
(Vegetables dumplings simmered in rich gravy)
Dal Makhani
(Black lentils cooked in cream and butter)
Garlic Naan and Butter Naan
(Fresh wheat patties baked in tandoor with garlic and butter)

DESSERT

Gajar Ka Halwa
(Young carrot cooked in condensed milk flavoured with green cardamom)
Mixed Indian Burfi
(Assorted Indian sweets with double reduced milk)
Seasonal Fruits

Coffee or Tea
Chai Masala