



A Journey of Love Unfolds with COLLECTION

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

- A sumptuous Western set menu
- One (1) food tasting of a selected menu for ten (10) persons
- Free flow of wedding mocktail and chilled juice during dinner
- Special corkage for wine at MYR 90.00 nett per opened bottle
- Special corkage for hard liquor at RM 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
- Usage of 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.

WESTERN AUSPICIOUS MENU

MENU 1 APPETISER

Poached prawn with lime aioli and watercress salad

SOUP

Roasted pumpkin soup with coconut cream and curry oil

MAIN COURSE

Slow cooked chicken confit with wild mushroom ragout and seared foie gras essence

DESSERT

Warm peppered pineapple with coconut ice cream
Petite four

Coffee or tea

MENU 2 APPETISER

Mosaic of fresh seafood

Cured salmon, poached prawn, scallop, mesclun salad, lemon vinaigrette dressing

SOUP

Double boil roasted duck with scallion custard

MAIN COURSE

Pan roasted seabass with a soft tapenade, basil crushed
potato with artichokes, herb butter

DESSERT

Chilled chocolate fondant with mint agar-agar, vanilla ice-cream

Coffee or tea



A Journey of Love Unfolds with **COLLECTION**

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

- A sumptuous Western set menu
- One (1) food tasting of a selected menu for ten (10) persons
- Free flow of wedding mocktail and chilled juice during dinner
- Special corkage for wine at MYR 90.00 nett per opened bottle
- Special corkage for hard liquor at RM 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
- A specially designed PARKROYAL COLLECTION guest book
- Floral arrangements for reception, bridal table and all guest tables
- Usage of 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

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.

WESTERN BLISSFUL MENU

MENU 3 APPETISER

Smoked salmon tartare, salmon roe with scallion and wasabi aioli

SOUP

Wild mushroom soup with truffle oil, garlic croutons

CLEANSING PALATE Calamansi sorbet with pickled lime

MAIN COURSE

Braised Australian angus beef rib with smoked garlic crust,
celeriac puree, mustard aioli

DESSERT

Espresso macaron tiramisu on pistachio and almond syrup

Coffee or tea

MENU 4 APPETISER

Smoked salmon and crab meat timbale with balsamic and basil essence

SOUP

Seafood chowder with curried croutons

CLEANSING PALATE Raspberry sorbet with mint leaf

MAIN COURSE

Australian roast angus beef tenderloin with
foie gras crust whipped potato, asparagus and natural jus

DESSERT

Hazelnut parfait with fresh mango compote and almond crisp

Coffee or tea



A Journey of Love Unfolds with COLLECTION

**Western Harmonious
Wedding Package 2027
MYR 3,988.00+ per table of ten (10) persons**

- A sumptuous Western 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 and chilled juice during dinner
- Special corkage for wine at MYR 90.00 nett per opened bottle
- Special corkage for hard liquor at RM 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 dummy 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
- 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

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.

WESTERN HARMONIOUS MENU

MENU 5 APPETISER

Seared foie gras and duck terrine with pear compote and fried quail egg

SOUP

Flower crab cappuccino with crispy water chestnut dumpling

CLEANSING PALATE

Peach sorbet

MAIN COURSE

Pan roasted smoked cod fillet with truffle polenta,
wild bean mashed potato fennel citrus salad, dill creamy sauce

OR

Grilled Australian angus beef tenderloin with truffle polenta,
wild mushroom and herb essence

DESSERT

Trio chocolate combination

(Bitter chocolate mousse, warm chocolate pudding and chocolate chip ice cream)

Coffee or tea

MENU 6 APPETISER

Charred tuna maguro with pickled ginger, trio roe and wasabi aioli

SOUP

Seafood bisque with chives cream

CLEANSING PALATE

Strawberry and honey sorbet

MAIN COURSE

Baked onion crusted salmon fillet with fennel puree and brown butter ginger broth

OR

Roasted rack of lamb provincial style polenta and roasted bell peppers,
roasted garlic, asparagus, au jus

DESSERT

Chocolate trifle with macadamia biscotti

Coffee or tea