



pullman
HOTELS AND RESORTS

**KUALA LUMPUR CITY CENTRE
HOTEL & RESIDENCES**

Akad Nikah

Package at RM198.80 per person
(Pullman Ballroom – a minimum guarantee of 15 tables)

PRE-EVENT TREATS

- ♥ Free flow of tidbits and signature mocktail during pre-lunch

FOR THE VENUE

- ♥ A tantalizing choice of wedding buffet menu selections
- ♥ Free flow of signature mocktail throughout Akad Nikah
- ♥ Complimentary usage of 2 units of LCD projectors and screens
- ♥ Beautifully designed wedding dummy cake for cake cutting ceremony
- ♥ Wedding favours for all your guests
- ♥ Complimentary usage of bridal changing room
- ♥ Complimentary usage of basic in-house PA system (except for BAND, Karaoke and DJ)
- ♥ Elegant centerpiece for the bridal table
- ♥ Special floral arrangement for all guest tables
- ♥ Flower arrangements for reception table
- ♥ One (1) complimentary valet parking
- ♥ Special room rates for Deluxe room inclusive of breakfast buffet (a minimum reservation of 8 rooms are required)

NOTE:

- All prices quoted are subject to an additional of 8% service tax
- Other prevailing taxes that will be introduced or imposed by the Malaysian Government, if any, are strictly borne by the guest
- The above package price is for per persons, valid until 31 December 2025 and may subject to change without prior notice
- Minimum guarantee of 15 tables in Pullman Ballroom
- Prior room reservation notice is required and room is subject to availability upon reservation request





Akad Nikah BUFFET

PEMBUKA SELERA (Appetizer)

Pecal Jawa

Ground Peanut, Sesame Seed and Cuttlefish
Local Vegetables, Bean Curd Spiced Javanese Shrimp Peanut Chilli Sauce

Compose Salad and Garden Greens

Genting Highlands Mesclun Mixed Lettuce, Romaine Lettuce, Radicchio

“PELBAGAI JENIS SAMBAL WITH DRESSINGS AND CONDIMENTS”

French Dressing, Balsamic Vinaigrette, Thousand Island,
Caesar Dressing with Sambal Belacan, Cincalok, Budu
Cherry Tomato, Sliced Cucumber, Capsicum, Poached Broccoli, Baby Corn,
Carrot and Kidney Bean

“Kerabu Aneka Lautan”

(Mixed Seafood Salad with Lime, Chilli and Lemongrass)

SUP BELANGA (Soup)

“Soto Ayam” (Northern Style Chicken Bone Soup with Condiments)

LAUK-PAUK UTAMA (Main Course)

“Nasi Putih” (White Rice) will be served during the event

“Ayam Golek Panggang Percik Merah”

(Roasted Chicken with Lemongrass Spice Coconut and Sambal Paste)

“Ekor Rendang” (Braised Oxtail Coconut Paste and Lemongrass)

“Sambal Tumis Udang Bersama Petai”

(Fried Prawn Cooked with Fresh Chilli Paste and Bitter Bean)

“Ikan Siakap Acar Jambu”

(Deep-Fried Sea Bass with Vegetables Pickles and Sweet Sauce)

“Pajeri Nenas” (Sweet Pineapple Cooked with Curry and Coconut Grated Paste)

“Nasi Pelangi” (Rainbow Rice)

PEMANIS MULUT (Dessert)

Assorted Malay Kuih, Fresh Mango Lime Pudding, Assorted Cut Fruit

PEMANIS MULUT PANAS (Hot Dessert)

Pandan Kaya Bread and Butter Pudding, Pengat Pisang

