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Chinese Wedding Package

Make your Chinese wedding banquet a memorable one, with our all-inclusive Chinese wedding package.



Price from **RM2,088**nett per table of ten (10) persons
Min. 200 guests to reserve

Package inclusive of:

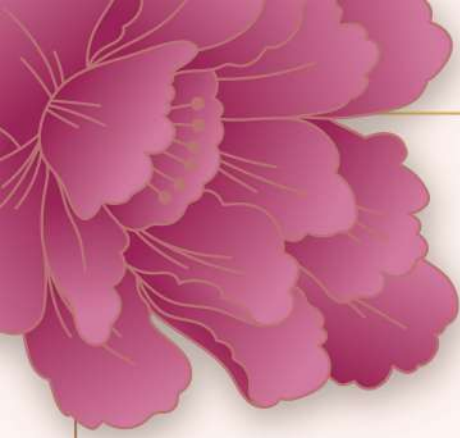
- 8-course menu with free-flow soft drinks (up to 2 hours)
- Complimentary one (01) Executive Bridal Suite stay at Resorts World Awana with breakfast included
- Elegant 3-tier dummy wedding cake for cake-cutting ceremony
- 5-tier champagne fountain with two (02) bottles of sparkling juice for toasting ceremony
- Complimentary pre-dinner mocktail drinks and peanuts
- Corkage fee waive for five (05) bottles of duty-paid liquor
- Complimentary use of one (01) unit of LED screen
- Complimentary basic in-house PA system and lighting
- Special decoration for bridal table **
- Red carpet for bridal march-in
- Complimentary valet parking for up to two (02) cars
- Late check-out is permissible until 3pm
- Special room rates for family and friends*
- Optional: 9-course menu @ RM2,388nett per table of ten (10) persons

*Subject to room availability

**Choice of theme colours is subject to the hotel's collection
The booking is applicable to Dewan Wawasan Ballroom.



Resorts World[™]
AWANA



Chinese Wedding Package

MENU

(8-course)

Appetiser

Succulent Four Hot and Cold Combination Platter
(Steamed Mushroom Dumpling with Egg White Sauce,
Deep Fried Scallop with Thousand Island Sauce,
Stir Fried Pacific Clam with Black Pepper Sauce, Smoked Duck Salad)

Soup

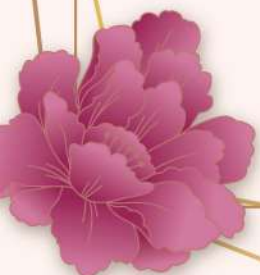
Double Boiled Chicken Soup with Shellfish and Cordyceps Flower

Main Dishes

Oven Roasted Chicken with Lemon Sauce
Steamed Seabass with Superior Soya Sauce
Wok Fried Grass Prawn with Butter Milk Sauce
Braised Mixed Seasonal Greens
Steamed Lotus Leaf Rice with Barbecued Honey Diced Chicken

Dessert

Honey Dew, Sago and Deep-fried Sesame Ball





Chinese

Wedding Package

MENU

(9-course)

Appetiser

Succulent Four Hot and Cold Combination Platter

(Deep Fried Golden Crispy Crab Claw,

Cooked Claws Cashew Nut and Asparagus, Japanese Baby Octopus & Cucumber Salad,

Steamed Chicken Ham Dumpling with Egg White Sauce)

Soup

Double Boiled Chicken and Bamboo Piths with Chinese Herb

Main Dishes

Oven Roasted Chicken with Sze Chuan Sauce & Prawn Craker

Steamed Red Snapper with Hong Kong Superior Soya Sauce

Wok Fried Grass Prawn with Golden Crispy Oat

Braised Mushroom with Abalone and Broccoli

Traditional Steamed Lotus Leaf Rice with Honey Barbecued Diced Chicken and Yam Cube

Dessert

Chilled Honey Sea Coconut with Fresh Lemon Slice and Longan

Deep Fried Chinese Pancake and Sesame Ball

