



The Art of Tradition

Delivering unforgettable authentic Chinese banquets

Much like traditional weddings, a lavish banquet helps to elevate the food with impressive decoration and pizzaz as it is brought to the table. It contains a level of showmanship especially for grand events, which will definitely impress your guests.



Banquet Service Package





- Soft drinks, drinking water & Chinese tea will be provided once reception starts for all guests.
- Complimentary three tier champagne tower (14 glasses).
- Complimentary one bottle of sparkling juice for toasting ceremony use.
- Complimentary pre-dinner tidbits (serve half an hour before reception starts).
- Complimentary exquisite menu for each guest.
- Dedicated waiter service for one VIP table, plated and individually served.
- A 3-hour waiter service is included, starting from the serving start time and available until a maximum of **10:30pm**. The number of waiters provided depends on the number of guests.
- The package includes table arrangement with porcelain tableware, premium stainless-steel utensils, chopsticks, napkin, one goblet, and one Chinese tea cup.
- 2 times plate changing will be provided after fish dish and prawn dish being served.
- Offer a food-tasting service for one table of up to **10 guests** (including kids). This service is available only after the payment of the deposit. The charges for this service are as follows:
 - o Order 30 tables or 300 pax and above Free of Charge
 - o Order below 30 tables or 300 pax 50% of the selected package



BLOSSOMING BLISS

RM 1088

10 pax per table

APPERTIZER

Special Four Seasons Platter 百年恩爱四喜拼盘

SOUP

Double Boiled Chicken Soup with Cordyceps Flower & Sea Whelks 高汤虫草花响螺炖鸡

MAIN

Sweet & Sour Style Fried Grouper Fish 糖醋酸甜脆口石斑鱼

Fried Prawns With Butter Cream & Oat 麦香金丝奶油虾

Braised Abalone Fungi with Mushroom & Seasonal Vegetables 灵芝千百张烩花菇

Hong Kong Style Steamed Glutinous Rice 港式荷叶糯米饭

DESSERT

Two Varieties of Chinese Pastries 精美鸳鸯小甜点

Double Boiled Peach Jelly with Lotus Seeds & Snow Fungus 莲子雪耳炖水晶桃胶



ETERNAL ELEGANCE

RM 1188

10 pax per table

APPERTIZER

Special Five Hot & Cold Combinations Platter 喜庆临门五福珍宝盘

SOUP

Double-boiled Chicken Soup with Bamboo Fungus & Fish Maw 老火竹笙鱼鳔炖凤凰

MAIN

Steamed Shredded Ginger and Tangerine Peels Fresh Grouper Fish 陈皮姜丝蒸鲜海斑

Fried Prawn with Salt & Pepper 蒜香酥炸椒盐大虾

Braised Mushroom With Abalone Slice & Seasonal Vegetable 贵妃鲍片配杂菌豆包蔬

Golden Pumpkin Rice Dry Shrimp and Sunflower Seeds 太阳花籽金瓜虾米伴饭

DESSERT

Two Varieties of Chinese Pastries 甜蜜美点映双辉 Boiled Lotus Seeds With Longan & Lily Bulbs 龙果莲子炖百合





RM 1388

10 pax per table



Deluxe Happiness Five Combinations Platter with Scallop 五世其昌带子聚宝盘

SOUP

Double - Boiled Chicken Soup With Premium Fish Maw & Matsutake Soup 养生姬松茸花胶炖鸡

MAIN

Steamed King Tiger Grouper With Superior Soy Sauce & Garlic Paste 金蒜葱油蒸珍珠虎斑

Fried Prawns in Typhoon Shelter Style 港式避风塘炒大虾

Delectable Braised Abalone with Chinese Mushroom & Beancurd Skin 原粒鲍鱼花菇碧禄蔬

Golden Fried Rice with Crab Meat & Assorted Seafood 黄金海龙皇炒饭

DESSERT

Pastry Desserts In Two Varieties 幸福美满映双辉

Lemon Chilled Longan & Sea Coconut With White Fungus 冰镇柠汁雪耳龙眼海底椰



RM 1588

10 pax per table

APPERTIZER

Superior Rainbow Pun Choi With Abalone 良缘富贵鲍鱼福满盆

SOUP

Double - Boiled Chicken Soup With Premium Fish Maw & Sea Whelks 滋补花胶瑶柱炖鸡

MAIN

Traditional Style Steamed Giant King Tiger Grouper Slice 古法蒸大龙虎斑件

Deep Fried Salted Egg Prawns 金玉满堂黄金爆虎虾

Fresh Scallop Cooked with Asparagus & Seasonal Vegetable 鲜味原粒带子伴芦笋时蔬

HK Style Fried Ee Fu Noodle with Seafood 港式海鲜焖伊府面

DESSERT

Two Varieties of Chinese Pastries 甜蜜美点映双辉

Chilled Longan with Red Dates & White Fungus 滋润龙眼红枣白雪耳糖水

RM 1788

10 pax per table



Grand Five Combination Platter with Lobster 幸福延年五彩龙虾拼盘

SOUP

Mini Monk Jump Over The Wall With Abalone 秘制古方鲍鱼佛垂涎

MAIN

Steamed Local Pomfret Fish with Superior Soy Sauce 极品豉汁清蒸本地大斗鲳

Fried Prawn with Almond Flakes & Curry Leaf 金枝玉叶杏香烤大虾

Braised Mushroom With Sea Cucumber & Seasonal Vegetable 鲍汁海参花胶伴花菇

Traditional Hai Nan Style Steamed Chicken Rice 美味传统海南鸡饭

DESSERT

Two Varieties of Chinese Pastries 心心相印双美点

Double-Boiled Snow Fungus with Red Dates & Gingko Nuts 银杏雪耳炖红枣



BANQUET

Package Terms & Conditions

- A minimum booking of 20 tables (up to 10 pax per table, including kids) is required for the Banquet Service Package. Additional charges will apply for bookings less than 20 tables.
- Transportation charges will be incurred for locations outside the KLPJ area.
- Handling charges of a minimum of RM300 will apply based on various factors, including but not limited to, the number of floors, lift availability, and distance from the loading bay to the event area.
- The package price <u>does not include</u> event hall rental, table and chair rental, canopy rental and other items not listed in the complimentary offering. For these items, please refer to our Equipment Rental List.
- Standard waiter service is provided for 3 hours, starting from the serving start time. If you wish to extend the service duration, please inform us in advance. Additional charges will apply for extended service.
- Please note that the dishes included in our package can be changed upon request, subject to availability and at an extra cost.
- A vegetarian meal can be offered upon request, with an additional charge of RM100 per pax. Each dish will be served individually to the guest. The minimum order is for 3 pax or more.
- Please note that our food may contain allergens such as milk, eggs, wheat, soybeans, peanuts, tree nuts, fish, and shellfish.
- Our company is not liable for any food items not prepared by us or for food taken offpremises by guests. Items containing pork are not permitted to be served with our tableware and utensils.
- We are not responsible for setting up and handling equipment and furniture rented from a third party. Additional charges will apply if our manpower is required.
- Bookings are on a first-come, first-served basis, subject to availability. A deposit of **RM3000** is required to confirm your order.
- The payment method is **Online Instant Transfer**. Payment advice needs to be shared for record-keeping purposes.
- Confirmation is needed 14 days before the event date, with the balance due 7 days prior the event.
- All payments are non-refundable in the event of cancellation.
- All prices displayed are subject to 6% SST.
- We reserve the right to change menu prices and/or dishes without prior notice.

EVENT EQUIPMENT RENTAL LIST

(Price show subject to 6% SST.)

No.	Description	Price (RM)*
1	A-shape Canopy (with 1 fan and 2 fluorescent lights)	250.00
2	Hi-Top Canopy (with 1 fan and 4 fluorescent lights)	350.00
3	Crystal canopy with colour scallop, chandelier, fairy tale LED light décor (no fan)	900.00
4	Canopy's colour scallop décor - White, Red or Gold	200.00
5	4.5' Round table	15.00
6	5' Round table	30.00
7	6' Round table	40.00
8	3' Square table	10.00
9	Plastic chair (Red Colour)	4.00
10	Chiavari chair (White Colour)	12.00
11	Half-length table cloth (200cm) - Red	6.00
12	Full-length table cloth (320cm) - White, Black or Red	15.00
13	Dining table set (1 unit 4.5' round table, 1 unit half length table cloth, 10 unit plastic chair)	55.00
14	Colour table runner - Red, Gold, Tiffany Blue	5.00
15	Plastic chair seat cover- White	6.00
16	Colour ribbon for Chair - Red, Gold, Tiffany Blue	5.00
17	Full set VIP Centrepiece setup with premium cutlery	300.00
18	Premium cutlery set (porcelain ware & premium stainless steel utensils)	10.00
19	Premium buffet warmer	250.00
20	Colour buffet display table with skirting - White or Black	200.00
21	Colour Reception table with skirting (3'x6') - White or Black	80.00
22	Baby chair	10.00
23	Cocktail table with White Cover and Ribbon - Red, Gold, Tiffany Blue	80.00
24	Air cooler	180.00
25	Waiter (3 hours service)	180.00
26	Ice (add on for freezing beverage)	10.00
27	Ice box (120 Litre)	30.00

Address

No 229 & 230, Jalan Jambu Air Laut, Jinjang Selatan 52000 Kuala Lumpur.

Email ask@wykcatering.com.my

- Phone +603-2332 2099
- Mobile +612-380 3080
- WhatsApp +6012-980 3080













Certificate Identity Number: 10567238