

Magnificently designed, Grand Centro Ballroom comprises a column - free area of 16,000 square feet and able to accommodate up to 120 banquet tables and can be partitioned into two smaller rooms with sound proof dividers to cater smaller functions.

This multi-purpose hall is ideal for weddings, association dinners, business seminars, buffets, dinner and dance, music festivals, product launches, exhibitions and many more.

宴会厅以高尚的设计,华丽水晶灯,打造高尚壮观的宴会场所,拥有 16,000 平方英尺广大的面积,可容纳宴会圆桌式高达120 席的宴会席位。宴会厅也可划分为两间较小的宴会厅,以承办各式小型活动。

多功能宴会厅绝对是您首选的宴会场所,适合举办婚宴,社团宴会,商务研讨会, 自由餐,展览会等各式活动。





Grand Centro Ballroom is a well-equipped function hall with large high resolution LED screens, professional stage lighting, state of the art sound system and flexible grand stage.

The stunning interior and well-furnished facilities features the latest technology creating an unforgettable experience in Klang.

宴会厅拥有齐全的设备,包含大型 LED显示屏 专业的舞台灯光与音响系统及移动大舞台。

最新科技的设备功能及完善的设备,将为您打 造一个完美难忘的回忆。







宴会配套附送

- 堂皇冷气宴会厅。
- •附送精美请柬(每席6张)。
- •提供结婚纪念礼物。
- •赠送即时打印照相棚。(35席起)
- •免费供应全场汽水、唐茶。(只供堂饮)
- •满 40席免费试菜供 10人享用(须已付订金)
- •免啤酒, 烈酒与红酒开瓶费。(不包括服务员)
- ·赠送新婚之庆特选 2瓶敬酒果汁香槟与香槟杯塔装饰。
- •浪漫婚礼入场与出菜仪式。
- ·舞台 LED大荧幕.舞台灯光及音响设备。
- ·备有入场处花眉迎宾(幸福门),红地毯及装饰花柱。
- •华丽模型结婚蛋糕供拍摄用途。
- ·备有华丽桌椅套。
- ·此宴会配套有效日期为 07-05-2022 至 31-03-2023。
- •预订宴会日期若落在2023年4月起,此配套只供常考,价格与菜色将以2023年4月的新配套为标准。
- · 此配套价格包含消费与服务税。(SST)

Included with banquet package

- Grand Ballroom with Stage for Ceremony and Performance.
- Complimentary 6 pcs of wedding cards for each table.
- Complimentary door gift will be provided for a guest.
- $\bullet \ \ Complimentary \ instant \ print \ photobooth. \ (35 \ tables \ and \ above)$
- Bottomless flow of soft drinks & Chinese tea. (For dine in only)
- 40 tables and above free food tasting for 10 pax. (Upon receiving of deposit)
- Waiver of corkage charge for beer, hard liquor and red wine. (Without server)
- Elegant champagne fountain displays with 2 complimentary bottles of sparkling juice.
- Romantic wedding march in & food presentation.
- Stage LED screen, Stage Lightning and PA system.
- Lovely wedding arch, standing flower pillars along red carpet.
- Complimentary decorative dummy wedding cake for cake-cutting and photography session.
- Table clothes & Chair cover will be provided.
- Wedding menu package validation period: 7th MAY 2022 31st MARCH 2023.
- Any banquet event date fall in APRIL 2023 or onward, the price & menu on this package ONLY for reference.
- Above package price include SALES AND SERVICES TAX (SST).

發

同心结合四福拼

Appetizer in Four Combination Platter

佛钵鸡丁
Diced Chicken in Taro Bowl
蜜汁加厚骨
Spareribs with Special Sauce
翡翠白菜校
Emerald Cabbage Dumpling
夏黒小炒皇
Vegetables Bean & Nuts

瑶柱鱼唇蟹肉羹 (大窝) Braised Crab Meat Soup with Dried Scallop and Fish Lips

> 影翠云耳蒸巴丁 Steamed Patin Fish with Zucchini and Fungus

炭烧至尊烧鸡皇 Crispy Roasted Village Chicken

五仁天津酱皇虾 Fried Prawn with Special Sauce

双莲秀幕鸳鸯缘 Lotus Seed and Lotus Root with Mushroom

玉簪金丝糯米饭 Signature Glutinous Rice

百年美眷庆好合 Double Boiled Lotus Seed with Lily Bulb & Longan Dessert

幸福美满两相依 Sweet Fancy Two Variety Pastries

RM **1188** NETT 一席 10位 / 10 pax per table

藝

天缘巧合四彩碟

Appetizer in Four Combination Platter

翡翠烟鸭卷 Smoke Duck Roll 蜜汁加厚骨 Spareribs with Special Sauce 蜜瓜沙律虾 Salad Prawn with Honey Melon 翡翠白菜饺 Emerald Cabbage Dumoling

鲍参翅肚海宝羹 (每人每) Braised Seafood Soup

with Shark's Fins
(Individual Served)

松菇云耳蒸大龙虎 Steamed Sea Grouper with shimiji Mushroom and Fungus

> 炭烷至尊烷鸭 Crispy Roasted Duck

黄金奶油爆大虾 Fried Prawn with Pumpkin Cream Sauce

鲍鱼冬淋羊肚菌 Braised Abalone with Winter Melon & Morchella Served

> 文昌帝皇金聚盆 Superior Chicken Rice in Hainanese Style

银杏豆浆炖雪耳 Boiled Soy Milk with White Fungus

佳偶永结兩相依 Sweet Fancy Two Variety Pastries

1388_{NETT}

一席 10位 / 10 pax per table

藝

龙凤呈祥贺四海

Lobster Platter in Four Combination

龙虾蜜瓜沙律 Lobster Salad with Honeydew 双宝卷 Double Treasure Roll

合宝环珠 Chicken Roll with Salt Egg & Dried Oyster 夏黒小炒皇 Vegetables Bean & Nuts

蟹肉干贝黄金迦 (每人每)
Braised Superior Shark's Fins
with Dried Scallops and Crab Meat
(Individual Served)

鲜竹虫草花龙虎斑 Steamed Tiger Grouper with Bean Curd and Cordyceps Flower

炭烧西班牙排骨 Charcoal Grilled Iberico Pork Ribs

鲍鱼日本花菇烩鱼鳔 Braised Fish Maw and Abalone with Shiitake Mushroom

日式味曾爆大虾 Fried Prawn in Japanese Style

健康养生糙米饭 Healthy Brown Rice

百年好合喜连连 Double Boiled Lotus Seed with Lily Bulb & Longan Dessert

甜甜蜜蜜双双对 Sweet Fancy Two Variety Pastries

RM **1688** NETT 一席 10位 / 10 pax per table

藝

金装海味一品锅 Golden Seafood Platter

海参/大虾 Sea Cucumber/ Big Prawn

鱼鳔/花菇 Fish Maw/ Mushroom 日本带子 Japanese Scallops 共IO种食材 10 Ingredients in Total

鲍鱼海味佛跳墙 (每人每)

Double Boiled Chicken Soup with Abalone and Dried Scallop (Individual Served)

顶抽深海大斗鲳 Steamed Supreme White Pomfret with Soy Sauce

港式全体沙皮猪 Crispy Roast Suckling Pig

双莲扣冬菇鲍鱼 Abalone with Lotus Seed and Lotus Root

四季腊味体仔饭 Yam Rice with Wax Meat and Green Bean

泡参冰糖炖三雪 Braised Crystal Sugar with Three Treasure Dessert

一生一世映双辉 Sweet Fancy Two Variety Pastries

2288 NETT

一席 10位 / 10 pax per table

藝

鲍鱼龙虾四喜拼

Abalone Lobster Platter in Four Combination

龙虾龙果沙律
Lobster Salad with Dragon Fruit
合宝环珠
Chicken Roll with Salt Egg & Dried Oyster
鲍鱼福袋
Abalone with Chicken
夏黒小炒皇
Vegetables Bean & Nuts

干贝竹笙炖鲍迦 (每人每)
Braised Shark's Fins Soup
with Bamboo Fungus and Dried Scallop
(Individual Served)

清蒸游水笋壳鱼 Steamed Marble Goby with Soy Sauce

港式全体沙皮猪 Crispy Roast Suckling Pig

八头鲍鱼日本花菇时蔬
Braised Abalone
with Shiitake Mushroom

金玉满堂生虾面 Fresh Prawn Noodle

花旗银耳炖雪蛤 Braised Hashima with American Ginseng and White Fungus Dessert

永浴愛河两相依 Sweet Fancy Two Variety Pastries

RM 2888 NETT

一席 10位 / 10 pax per table

