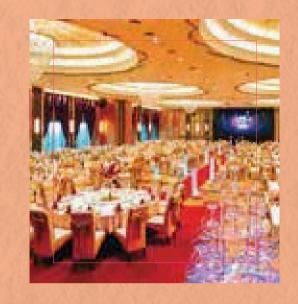
Magnificently designed, The Ballroom comprises a column-free area of 13,670 square feet of elegant ballrooms with brilliant chandeliers to accommodate up to 120 tables for banquet seating. The Ballroom can be partitioned into 2 rooms to cater to smaller functions.

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 13,670 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。





The Ballroom ideal for weddings, association dinners, business seminars, buffet, dinner & dance, music festivals, product launches, exhibitions and etc.

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。







For More Information & Reservations, Please Contact:

更多详情或预订, 请联系:

016-219 7760



HAO XIANG CHI SEAFOOD (SETIA ALAM) SDN BHD (1114850-P)

Level 9, Top Glove Tower.

No. 16, Persiaran Setia Dagang, Setia Alam 40170 Shah Alam, Selangor. T: 03-3362 3118 / 03-3362 5618

www.facebook.com/hxcsa



SETIA ALAM





HXC GRAND BALLROOM



The ballroom is well equipped with large





郡

宴





天牛一对 RM 1288 NETT

一席10位 / 10 PAX PER TABLE

同心结合四福拼

Appetizer in Four Combination Platter 佛钵爆鸡丁

> 琉璃夜明珠 瑶柱锦绣球

> 彩椒炒烟鸭

八珍鱼鳔蚧肉翅 (每人每)

Braised Shark's Fin Soup with Dry Scallops, Fish Maw and Crab Meat

菜圃椒叶蒸巴丁 Steamed Patin Fish with Preserved Radish and Chili Leaves

炭烧至剪烧鸡旱 Crispy Roasted Village Chicken

避风塘焗大鲜虾 Baked Prawns in Crispy Chili Garlic

冬菇银扎扣上素 Braised Mushrooms with Assorted Vegetables

玉簪 金 丝 糯 米 饭 Signature Glutinous Rice

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

佳偶永结兩相依 Sweet Fancy Two Varieties of Pastries 天缘巧合

RM 1588 NETT

一席10位 / 10 PAX PER TABLE

天缘巧合四彩碟

Appetizer in Four Combination Platter 翡翠蟹柳球

> 蜜汁伴鸡卷 蜜瓜沙律虾

夏果小炒皇

金菌蚧肉烩牛翅 每人每)

Braised Shark's Fin Soup with Crab Meat and Enoki Mushroom (Individual Served)

金银蒜蒸大龙虎

Steamed Tiger Grouper with Garlic and Vermicelli

港式明炉鸡鸭拼 Roasted Chicken & Duck Combination

蒙古奶香大鲜虾 Fresh Prawns

with Special Mongolian Sauce

鲍鱼冬淋羊肚菌 Braised Abalone with Winter Melon and Morel Mushrooms

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

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

一牛一世映双辉 Sweet Fancy Two Varieties of Pastries 天作ラ合

- 席10付 / 10 PAX PER TABLE

龙凤呈祥贺四海

Lobster Platter in Four Combination 沙律伴龙虾 鱼鳔蟹柳卷 芝士金龙球 夏果小炒皇

蟹肉干贝苗金翅 (每人每)

Braised Shark's Fin Soup with Crab Meat and Dry Scallop (Individual Served)

姜姓陈皮蒸燕斑 Steamed Pineapple Grouper with Ginger and Orange Skin

古井至尊烧鸭皇 Crispy Roasted Duck

鲍鱼花菇烩鱼鳔 Braised Fish Maw and Abalone with Shiitake Mushrooms

日式味曾爆大虾 Fried Prawns in Japanese Miso 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 and Longan

甜甜蜜蜜双双对 Sweet Fancy Two Varieties of Pastries 天长地久

RM 2288 NETT

- 席10位 / 10 PAX PER TABLE

金装海味一品锅 Golden

Seafood Platter 海参/大虾 鱼鳔/花菇 日本带子 共10种食材

鲍鱼海味佛跳墙 (每人每)

Double Boiled Chicken Soup with Abalone and Dry Scallops (Individual Served)

顶抽深海大斗鲳 Steamed Supreme Pomfret in Superior Soy Sauce

芝士奶油大生虾 Baked Fresh Prawns with Butter and Cheese Sauce

双莲扣冬菇鲍鱼 Braised Abalone with Lotus Seed, Lotus Roots

and Mushroom

彩虹糙米砵仔饭 Healthy and Wellness Brown Rice

泡参冰糖炖三雪 Double Boiled Dessert with American Ginseng and Rock Sugar

幸福美满两相依 Sweet Fancy Two Varieties of Pastries 佳 偶 天 成

RM3388NETT

一席10位 / 10 PAX PER TABLE

鲍 鱼 龙 虾 四 喜 拼 Abalone Lobster Platter in

Four Combination 沙律龙虾果 乌达伴虾卷 鲍鱼福袋鲍

带子小炒皇

干贝竹笙炖鲍翅 (每人每)

Braised Shark's Fin Soup with Bamboo Pith and Dry Scallops (Individual Served)

> 清蒸顶抽笋壳鱼 Steamed Marble Goby in Superior Soy Sauce

黑椒至尊烧鹅皇 Crispy Roasted Goose with Black Pepper

八头鲍鱼花菇蔬 Braised Eight Head Abalone with Shiitake Mushrooms

金玉满堂生虾面 Braised Fresh Water Prawns with Noodles

花旗银耳炖雪蛤 Double Boiled Hasma and Fungus with American Ginseng Dessert

永浴爱河两相依 Sweet Fancy Two Varieties of Pastries

宴会配套包含

- 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(30席起)。
- 免费供应全场汽水、唐茶(只供堂饮)。
- 满45席免费试菜供10人享用: 30席以上可享有50%试菜折扣(须已付订金)。
- 赠送新婚之庆特选2瓶敬酒果汁香槟与香槟杯塔装饰。
- 免红酒烈酒开瓶费(不包括服务员)。
- 特别优惠啤酒。
- 备有精致布置婚宴主家席。
- 华丽模型结婚蛋糕供拍摄用途。
- 浪漫婚礼入场与华丽的出菜仪式。
- · 舞台LED大银幕舞台灯光,完善音响设备。 • 备有入场处花眉迎宾(幸福门), 红地毯及装饰花柱。
- 备有华丽桌椅套(餐厅范围除外)。
- 订金付费方式:支票,提款卡或信用卡。
- 此宴会配套有效日期为 01-01-2024 至 31-12-2024。
- 预订宴会日期若落在2025年1月起,此配套只供参考,价格与菜色将以2025年1月的新配套为标准。
- 舞台LED 大银幕(背景像素为1366 x 768, 影片或照片客户提供, 必须录制在记忆笔内), 舞台灯光, 完善音响设备。
- · 此配套价格已包含消费与服务税(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 for all guests.
- Complimentary instant print photobooth. (30 tables and above)
- Free flow of soft drinks & chinese tea. (For dine in only)
- 45 tables and above free food tasting for 10 pax; 30 tables and above, 50% discount on food tasting. (Upon receipt of deposit)
- Elegant champagne fountain display with 2 complimentary bottles of sparkling juice.
- Waiver of corkage charge for Red Wine and hard liquor, (without Liquor Server)
- Special Beer Price.
- · Standard decoration for main VIP table.
- Decorative dummy wedding cake for cake-cutting and photography session.
- Romantic wedding march in and grand food presentation, surrounding PA system & stage lighting.
- · Lovely wedding arch, standing flower pillars along red carpet.
- Table & Chair seat clothes will be provided. (Restaurant area excluded)
- Deposit Payment Mode: Cheque, Debit Card and Credit Card.
- Wedding menu package validity period: 1st JAN 2024 31st DEC 2024.
- Any banquet event date fall in JAN 2025 or onward, the price & menu on this package ONLY
- Stage LED screen (Any visual & music to broadcast at stage LED screen must be provided by customer and properly save in Pendrive.) Backdrop Resolution size: 1366 x 768; surrounding PA system & stage lighting.
- Above package price inclusive of SALES AND SERVICES TAX. (SST).



