



Diamond

PACKAGE

IDR 300,000,000 NET FOR 300 PERSONS

Prior to your wedding day:

- Food Tasting up to 6 persons
- Light bites for 10 persons during the technical meeting

On your wedding:

- Grand Stall menu options for 300 pax
- 4 Appetizer, 1 Soup, 1 Rice, 1 Vegetable, 4 Main Courses (1 Beef, 1 Chicken, 1 Prawn, 1 Fish), 1 Dessert, and Chinese Tea
- Additional Menu starts from IDR 800.000 net per person, with minimum order 10 persons
- 2 night stay in our Junior Suite for the Bride & the Groom, inclusive breakfast for 2 persons
- 2 nights stay at 2 Hilton Deluxe rooms for family, inclusive of breakfast for 2 persons
- 300 glasses of soft drinks or Ice flavored tea
- 20 portions coffee & tea and free flow mineral water for the ceremony event
- 1 bottle of house wine for wedding toast ceremony
- 3 small meeting rooms on your wedding day
- 2 Hilton Bandung exclusive guest books
- 2 projection screens and 2 LCD projector
- Electricity for up to 10.000 watt
- 10 parking vouchers on your wedding day
- 5% discount from published rate for family and friends on the day of the event including 2 breakfasts, terms and conditions apply

For Your First Anniversary:

Romantic Dinner for couples at our Restaurant

**T&C Apply*



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SET MENU PACKAGE

Condiments:

Pickles, radish, carrot, cucumber
Braised peanuts, star anise
Ginger, spring onion, chili soy sauce

Appetizers

Jellyfish salad, carrot, coriander, sesame, soya sauce
Exotic tropical fruits salad with fried prawn in wasabi mayonnaise
Peking duck roll, spring onion, cucumber, hoisin sauce
Avocado maki roll, red quinoa, soft Bandung tofu

Soup

Superior Chinese sweet corn soup
Shrimp, asparagus, spring onion

Main Course

Braised Australian beef brisket in superior sauce, star anise, xiao Hsing wine
Wok-fried tiger prawn, crisp garlic flake, salt, and pepper
Stir-fried chicken leg with cashew nut, dried chili, kung pao sauce
Steamed fish gourami, spring onion, ginger, herbs superior soya sauce
Stir fry organic baby green beans, shrimp Szechuan sauce
'Yang chow' style wok-fried rice, Chinese honey glazed BBQ chicken
'charsiu'

Dessert

70% dark chocolate mousse
forest berries sauce, Chantilly crème, sesame tuile

Freshly Brewed Chinese Tea

**T&C Apply*