

WEDDING PROPOSAL PACKAGE



WEDDING PROPOSAL

IN ROOM PROPOSAL PACKAGE

RM1250++

Surcharge of RM250++ applied for any
booking fall on Fri – Sun,
Eve of Public holiday
& Public Holiday

INTIMATES OCEAN PAVILION PACKAGE

RM3000++

Surcharge of RM1000++ applied for any
booking fall on Fri – Sun,
Eve of Public holiday
& Public Holiday

PACKAGE BENEFITS IN ROOM PROPOSAL PACKAGE.

Inclusive of 1 night stay in a Cove Balcony Room for 2 adults with breakfast

Dinner inclusive of 2 course menus from Kechala Ala Carte Menu

In – room decoration as follows:

Bubble Balloon with 'Marry Me' for guest to keep

'Marry me' Light sign up in the room

Bouquet of flowers

Flower Petal Decoration

Check in time is from 3pm onward on day of proposal

**Room upgrade to Suite or Villa is possible with additional charges subject room availability and dates.

**Total crew strictly be limited to maximum 4 people

(Include Photographer, Videographer or any outside vendor)

**Unregistered outside guest is not allowed to enter the room & resort



PACKAGE BENEFITS INTIMATES OCEAN PAVILION PACKAGE.

Inclusive of 1 night stay in a Cove Balcony Room for 2 adults with breakfast
Private use of Ocean Pavilion for proposal and romantic dinner from 10am – 10pm
Dinner inclusive of 2 course menus from Kechala Ala Carte Menu
Romantic Sweetheart dinner table set up
Usage of in-build audio system

**Room upgrade to Suite or Villa is possible with additional charges subject room availability and dates.

** Rental timing Ocean Pavilion is included from 10am to 10pm – time include décor setup & tear down.

**Please note decoration is NOT included

**Maximum of 40 guests seating & dine in capacity at Ocean Pavilion
unless otherwise guided by Sarawak Government SOP

AVAILABLE PACKAGE ENHANCEMENT:

ENHANCEMENT

RATES

PREVIOUS DAY VENUE SET-UP FROM 12PM

RM 500++

ROMANTIC IN ROOM DÉCOR PACKAGE – POST PROPOSAL

RM 600++

ADD ON BUFFET MEAL ARRANGEMENT FOR MIN 20 GUESTS

RM 190++ PER PERSON

ADD ON WESTERN PLATED MEAL ARRANGEMENT FOR MIN 10 GUESTS

RM 200++ PER PERSON

CANAPE

FROM RM 50++

++ From 1st January 2022 onwards all rates are subject to 6% SST & 5% Service Charge
At all times TERMS & CONDITION apply as per Cove55 standard event agreement



ENHANCEMENT MENUS OPTION

BUFFET SELECTION AT RM220++ PER PERSON

INCLUSIVE OF FREE FLOW JUICES & FILTERED WATER FOR 3 HOURS

ASIAN MENU

APPETIZERS

Roasted Beef with Vermicelli Salad in "Thai" Style
Japanese Potato Salad with Pickled Cucumber and Carrot
Assorted Local Salad with Local Dips

ON BUFFET

Roasted Crispy Chicken with Plum Sauce
Squid Stewed in Tomato Salsa with Caraway and Oriental Spices
Beef and Dhall Curry Malay Style
Lamb Briyani with Saffron and spices
Siew Bak Choy with Braised Mushroom
Aloo Gobi Potato Stewed with Cumin, Chili and Tomato

SWEET DESSERT

Fresh Tropical Fruit Platter
Sweet Potato and Yam with Coconut Milk and Sago
Assorted Malay Kueh
Pandan Crème Caramel in Caramelized Sugar

MEDITERRANEAN MENU

SOUP

Mediterranean Fish Soup with Aioli and Garlic Croutons
Assorted Bread Roll with Butter

COLD SALAD AND APPETIZERS

Mesclun Salad Bar with Condiments and Dressing
Pineapple and Chicken Salad with Orange
Platter of Charcuterie with Beef, Chicken and Salmon

ON BUFFET

Marinated Lamb Chops with Rosemary and Garlic in Mint Yogurt Sauce
Barbecued Garlic Chicken with Harissa Dip
Poached White Fish Fillet in Olives Minestrone Jus
Calamari Calabrese Tomato and Herbs Salsa
Roast Potatoes with Pumpkin and Preserved Tomato
Butter Raisin Rice
Provençal Végétales Fricassée

SWEETS DESSERT

Banana Bread and Butter Pudding, Vanilla Custard Sauce
Mandarin Orange Cheese Tart with Amaretti
Caramelized Apple Tatin and Cinnamon Sugar
Assorted Tropical Fresh Fruit Platter

AMERICAN MENU

APPETIZERS

American Style Chopped Salad with Shrimps in Ranch Dressing
Quinoa Salad with Avocado and Corn
Chicken Macaroni with Lemon Mayo and Walnuts
Classic Waldorf Salad with Apple, Celery and Grapes

ON BUFFET

Fried Garlic Butter White Fish Fillet with Mayo
Barbeque Chicken with Smoked Pineapple
Braised Beef Short Ribs in Louisiana Style
Chicken Chop Suey Macaroni with Tomato
Baked potato with condiments
Baked vegetables lasagne with mozzarella

SWEETS

Bread and Butter Pudding with Custard Sauce
Selection of Fresh Fruit Platter
Vanilla and Mango Pudding
Hershey's Chocolate Brownies

INTERNATIONAL MENU

APPETIZERS

Roasted Beef Salad with Vermicelli Noodle in Thai Style
Niçoise Salad with Tuna in Citrus Vinaigrette
Selection of Salad Bar with Condiments and Dressings
Asian Seafood Salad with Ginger and Shoyu Relish

SOUP AND BREAD ROLLS

Chicken Tortilla Soup with Tomato
Assorted Bread Rolls with Butter

ON BUFFET

Fish Piccata with Bed of Vegetables Ragout
Wok Stir Fried Beef Ginger and Celery-Soy Sauce
Chicken Curry with Potato and Red Chili
Moussaka of Lamb with Eggplant and Tomato
Roasted Potato with Garlic and Herb
Steamed Jasmine rice
Crispy Noodle with Seafood on Egg Drop Sauce

SWEET

Fresh Tropical Fresh Fruit Cocktail with Mint
Assorted Mini Tartlets
Apple and Mango Strudel with Vanilla Custard
Jivara Dark Chocolate Mousse with Ganash



WESTERN PLATED SELECTION AT RM250++ PER PERSON

INCLUSIVE OF FREE FLOW JUICES & FILTERED WATER FOR 3 HOURS

FIRST COURSE – APPETIZER SELECTION (Choose 1 dish)

Tuna Niçoise Salad

Cold tuna tataki with spices accompanied with potato, French beans, cherry tomato and citrus vinaigrette dressing

Oriental Prawns Salad

Poached tiger prawns with feta cheese, Greek salad of bell pepper and mulberry dressing

Roulade of Salmon and Tuna

Slow simmered of salmon and tuna served with tomato Vierge, Ebiko roe, marinated seaweed and sweet Balsamico Emulco

Roasted Duck and Mango Salad

Tartar of duck and fresh mango in Japanese way wrapped with tortilla, tomato salsa and salad of cucumber and mint

Asian Chicken Salad

Shredded chicken with Asian mesclun, beans, bean sprout and tomatillos in sesame yuzu dressing

Roasted Beef and Cucumber

Cold beef salad with assorted vegetables roll served on smashed potato salad with chili and coriander aioli

Japanese Cold Platter

Combination of okra salad, cold tamagoyaki, salmon tartar and sesame soba noodle with shoyu vinaigrette

Prawn and Yam Salad

Crispy tiger prawn coated with yam mash accompanied with green papaya salad in ginger and chili vinaigrette

SECOND COURSE – SOUP SELECTION (Choose 1 dish)

Cream of Wild Mushroom Soup

Creamy soup of assorted mushroom and herbs

Boston Clam Chowder

Thick creamy soup with vegetables and smoked paprika

Swiss Barley Soup

Creamy smoked beef and barley soup with spices and herbs

Vongole Broth with Tomato

Fresh clam soup with vegetables, tomato and pasta

Asian Style Seafood Bouillabaisse

Selection of fresh seafood soup with saffron and vegetables

Cream of Vegetables Soup

Thick creamy soup with selection of daily fresh vegetables

Potato and Leek Soup

Creamy vegetarian soup with wash potato and white leek

Chicken Consommé

Clear essence of chicken soup with vegetables and chicken dumpling

Chicken and Coconut Soup

Simmered clear Chicken with young coconut juice and mushroom in "Thai" style



THIRD COURSE – MAIN COURSE SELECTION (Choose 1 dish)

Beef/Chicken Lasagne

Layer of braised minced beef/chicken and vegetables and tomato with flat pasta shell and topped with melted mozzarella cheese

Mac and Cheese

Traditional way of macaroni pasta with home-made cheese sauce

Chicken Toast and Asparagus Alfredo

Creamy Penna pasta with chicken cold cut, fresh asparagus and parmesan cheese

Seafood Bolognaise

Assorted fresh seafood cooked with vegetables in tomato sauce topped with parmesan cheese

Summer Vegetables Lasagne

Layer of grilled vegetables with flat pasta shell in creamy white cheese sauce and melted mozzarella cheese

Spaghetti of Salmon and Ebiko

Japanese touch of pasta in cream tomato sauce with shredded fresh salmon, Ebiko and dried seaweed

Smoked Duck and Sweet Potato Ravioli

Home-made smoked duck and mash sweet potato ravioli with wonton skin in creamy tomato sauce with black Ebiko

Seafood and Macaroni

Gratinated of selected fresh seafood in creamy zucchini sauce with melted mozzarella cheese

Barbeque Duck Breast

Pan seared duck breast served with caramelized pineapple ragout, mixed bean cassoulet and duck jus

Roasted Chicken Margaret

Marinated and oven roasted chicken tight served with apple and sweet onion cake, candied carrots and grilled Arabica jus

Breaded Cornflake Chicken

Crispy fried chicken tight coated with cornflake crush served with creamy potato puree, shredded sweet cabbage, and pickled gherkin dip

Cheesy Chicken Hamburg Steak

Pan grilled mince chicken steak topped with melted cheese accompanied with potato cake, sauteed green and chicken demi glaze

Chicken Roulade with Butter

Stuffed chicken tight with vegetables and served with green lentil stew with smoked beef and wild mushroom sauce

Barbeque Chicken Kebab

Marinated of chicken skewer in "Thai" style served with roasted pink new potato, sauteed baby vegetables and sauce mango Vierge

Grilled Salmon Fillet

Pan grilled king salmon with spices served with puree of carrot, broccoli, herbs potato with pumpkin and Charon sauce

Roasted Salmon with Herb Crush

Oven roasted salmon with mix herbs and accompanied with mushroom vol-la-vont, vegetables samfaina and bell pepper salsa

Fillet of Barramundi

Seared barramundi fillet with spices served with gratinated potato, butter vegetables and sweet Blanc sauce

Poached Salmon Steak

Fresh king salmon poached in herbs broth and served with soba noodle, seaweed and chives

Steamed Rock Fish Fillet

Rock fish fillet steamed with lemongrass and served with creamy potato ragout, greens and Japanese sweet shoyu sauce

Confit of Spanish Mackerel

Slow cook of mackerel fillet with lemon accompanied with vegetables paella rice and braised prune compote

White Fish Piccata

Pan seared white fish fillet with egg served with potato cakes, sauteed vegetables and tomato basil sauce

Barbeque Wagyu Beef Ribs Stew

Braised wagyu beef with orange juice and vegetables, served with mashed potato and sauteed asparagus

Roasted Wagyu Beef Ribs

Oven roasted of boneless beef with home-made barbeque sauce and served with puree of potato, sauteed baby vegetables and pineapple sauce

Grilled Beef and Mushroom Kebab

Pan grilled skewer of beef tenderloin with fresh mushroom accompanied with garlic potato, stew of vegetables with bell pepper and morel sauce

Braised Orange Lamb Shank

Braised lamb shank with tomato and orange served with mashed potato, sauteed green and puree of sauce

Grilled "Char Siew" Lamb and Bell Pepper Skewer

Marinated with ginger and honey served with roasted garlic potato, sauteed vegetables and peppermint sauce

Roasted Garlic Lamb with Mustard

Marinated lamb leg boneless with spices and accompanied with Lyonnaise potato, roasted vegetables, and lamb sauce

Beef Zurich Style

Creamy beef tenderloin with mushroom served with potato pancake and sauteed local green with butter



FOURTH COURSE, DESSERT SELECTION **[Choose 1 dish]**

Chocolate Moist Torte

Baked rich chocolate moist cake with Valrhona chocolate Ganesh served with thousand nuts
Florentine and vanilla sauce

Banana Cheese Mousse

Unbaked cold cheesecake with banana puree served with tropical fruits and berry compote

Caramelized Apple Tatin

Warm home-made apple tart with raisin accompanied with Borneo vanilla custard sauce and crush meringue

Apple Crumble Tart

Warm fresh apple tart topped with cakes crumble and brown raisin served with caramel sauce and toile

Hershey's Chocolate Brownies

Home-made chocolate brownie with nuts and chocolate chips served with Hershey chocolate sauce and vanilla ice cream

Apple and Mango Strudel with Vanilla Custard

Baked layer of pastry with fresh apple, mango and raisin, accompanied with custard sauce

New York Cheesecake

Rich baked cheesecake served with
berry puree sauce and coconut crush

Classic Tiramisu with Espresso

Cold layer of mascarpone cheese and coffee mousse, served with finger sponge and topped with cocoa snow

CHILDREN MEAL SELECTION **[Choose 1 each for 1st & 2nd Course]**

First Course

Breaded Chicken Finger, French Fries, Tomato Sauce

-OR-

Penne Pasta, Creamy Tomato Sauce, Mozzarella Cheese (v)

-OR-

Battered Fish, Sugar Peas, Sweet Potato Fries

-OR-

Vegetable Fried Rice (v)

Second Course

Vanilla Ice cream

-OR-

Chocolate and Hazelnut Brownies (n)



CANAPE SELECTION

INCLUSIVE OF FREE FLOW INFUSE WATER TO MAX 3 HOURS

OPTION 1

RM50++

PER PERSON

**2 Cold Canapes
And 2 Hot Canape**

OPTION 2

RM75++

PER PERSON

**Choice of 2 from
Each section**

COLD CANAPÉS

Smoked Salmon & Cream Cheese Lollipops
Quail Egg, Curried Yolk, Crispy Chicken Skin
Peking Duck, Kewpie, Fresh Mango, Coriander
Roasted Beef, Caramelised Onion Chutney, Gherkin
Cheese Souffle, Homemade Beef Pancetta, Tomato Jam
Lemongrass Chicken Ballantine, Tropical Fruits Chutney
Whipped Feta Cheese, Pumpkin, Brioche Toast, Candied Walnut (v) (n)
Seared Sesame Tuna, Cucumber Wasabi, Sweet Soy, Pickled Ginger
Mushroom, Shallot & Truffle Crostini's Parmesan Crisp (v)
Cherry Tomato Bruschetta, Balsamic, Garden Basil (v) (n)

HOT CANAPÉS

Sarawak Laksa Broth Shot, Prawn Skewer
Chicken Satay, Peanut Sauce, Calamansi Lime (n)
Beef Cheek Croquets, Sarawak Peppercorn Sauce
Vegetable Spring Roll, Sweet Chili Sauce (V)
Moroccan Lamb Pastilla, Tagine Sauce (v)
Fish Brandade Fritters, Romanesco Sauce (n)
Agedashi Tofu, Bonito Flakes, Soy
Onion Bhaji, Mint Chutney (v)

SWEET CANAPÉS

Mini Mango Pavlova
Borneo Vanilla Custard Eclairs
Chocolate Chip & Nutella Cookies Sandwich (n)
Carrot Cake, Cream Cheese Frosting, Candied Walnut (n)
Raspberry Ice Cream & White Chocolate Lollipops
Vanilla Shortbread, Whipped Cream, Strawberry
Baked Cheesecake, Salted Caramel, Popcorn
Chocolate Brownie, Peanut Butter Mousse (n)
Lemon Meringue Pie