

WEDDING RECEPTION PACKAGE

SERA HALL
FOR 50 TO 250 GUESTS





WEDDING RECEPTION

For 50 person to 220 guest

BUFFET PACKAGE

For a minimum of 50 person to 150 guests

BUFFET SELECTION AT

RM220 ++ Adults (AGED 12yrs and above)

RM110 ++ Children (AGED 5yrs – 11 Years)

WESTERN PLATED PACKAGE

For a minimum of 50 person to 150 guests

4 COURSES SELECTION AT

RM250 ++ ADULTS (AGED 12YRS AND ABOVE)

RM125 ++ CHILD (AGED 5YRS – 11 YEARS)

OR

RM50 ++ CHILD FROM CHILDREN MEAL (AGED 5YRS – 11 YEARS)

CHINESE BANQUET PACKAGE

For a minimum of 50 person to 220 guests

8 COURSES SELECTION AT

RM250 ++ ADULTS (AGED 12YRS AND ABOVE)

RM125 ++ CHILD (AGED 5YRS – 11 YEARS)

PACKAGE BENEFITS.

Private Use of Sera Hall as the Event Venue

Free Flow of Bottled Fruit Juices And Filtered Water To A Maximum of 3 Hours

Use of Banquet Chairs & Table Tops Setting

Use of Basic Built-In Audio System & 2 Handheld Wireless Microphones

Use of Existing Screen & Projector

Two Dedicated Parking Space For Bridal Car at the Kechala Entrance

25% Room Discount Off For Any Minimum 5 Rooms Book Under Event Group

Access For Vendor To Set Up Venue From 7am On The Day Of Event

Access For Vendor To Tear Down Until 10pm On The Day Of Event



AVAILABLE PACKAGE ENHANCEMENT.

ENHANCEMENT	RATES (RM)
DANCEFLOOR	1000++
PREVIOUS DAY VENUE SET-UP FROM 12PM	1000++
CANAPE	FROM 50++
FREE FLOW SOFT DRINK TO MAX 2 HOURS	10++ PER PERSON
FREE FLOW COFFEE & TEA TO MAX 2 HOURS	5++ PER PERSON

VENUE RENTAL.

Applied on MON – THURS	Applied on FRI – SUN
RM2000++	RM4000++
Except on Eve of Public Holiday & Public Holiday	Applicable on Eve of Public Holiday & Public Holiday

*50% surcharge on venue rental applied if guest numbers are below 50 guests

*Venue rental not applicable with booking of Exclusive Use Package only.

++ All rates are subject to 6% Sales and Service Tax & 5% Service Charge



ASIAN FUSION MENU BUFFET SELECTION AT RM220++ PER PERSON

INCLUSIVE OF FREE FLOW JUICES & FILTERED WATER FOR 3 HOURS

SALADS/ APPETIZER (CHOICE OF 4 DISHES)

Local Cured Fish 'Umai', Shallot, Chilli,
Lime, Coriander, Ginger Flower

Shitake Mushroom, Fried Tofu, Barley,
Spring Onion, Sweet Miso Dressing

Thai beef Salad, Cherry Tomato, Cucumber,
Chilli, Mint, Holy Basil, Nuts (n)

Coconut Chicken Salad, Papaya, Tomatoes,
Chicken Skin Crackling, Curry Dressing

Crispy Duck Leg, Crunchy Asian Slaw, Edamame,
Ginger Dressing, Roasted Peanut (n)

Green Bean, Jungle Fern, Sugar Snap Pea,
Orange, Hazelnut (v) (n)

Roasted Pumpkin, Chilli & Yogurt,
Walnuts, Coriander Pesto (v) (n)

Tuna, Mango, Mint, Cucumber,
Japanese Ginger Dressing

Cucumber Salad, Red Onion, Peanuts,
Nam Jin Sauce (n)

Ulam Ulaman, Chilli Sambal, Cencalok
Fruit Rojak Salad (n)

HOT APPETIZER (CHOICE OF 1 DISH)

Sweet Potato Curry Puff, Chili Sambal (v)

Steam Chicken Siu Mai, Soy & Ginger

Confit Duck & Hoisin Spring Rolls

Potato Samosa, Mint Chutney (v)

SOUP (CHOICE OF 1 DISH)

'Tom Kha Gai' Thai Coconut Chicken Soup

Egg Drop, Chicken, Sweetcorn, Spring Onion

Tom yum Hot & Sour Soup

Butternut Squash & Ginger Soup

POULTRY (CHOICE OF 1 DISH)

Sweet & Sour Fried Chicken Drumstick

Teriyaki Chicken Sesame, White Cabbage, Wasabi Mayo

Charred Chicken Breast, Squash, Sweet Potato,
Curried Fruits, Coconut, Shoots

Malaysian Chicken Satay, Satay Sauce, Cucumber, Red Onion (n)

'Ayam Pansuh' Chicken Cooked in Bamboo

SEAFOOD (CHOICE OF 2 DISHES)

Malaysian Fish Curry, Coconut, Tamarind, Tomato

Sweet & Sour Fish, Pineapple, Capsicum, Spring Onion

Crispy De- Shelled Butter Prawns, Calamari,
Salted Egg Yolk Sauce, Fish Skin

Grilled Red Snapper, Local Green, Tomato & Lemongrass Sauce

Steamed Seabass, Bok Choi, Ginger, Spring Onion, Soy

Poached Local Seafood, Sweet Potato, Laksa Broth

MEAT (CHOICE OF 1 DISH)

12 Hour Beef Cheek, 'Rendang' in Coconut Milk & Spices

Wok Fried Lamb, 'Mongolian Style',
Spring Onion, Broccoli, Asparagus

Roasted Duck, Charred Pineapple, Snow Peas,
Orange Sauce, Coriander, Chilli

Wok Fried Beef & Ginger, Carrot, Spring Onion, Kechala Flower

VEGETABLE (CHOICE OF 1 DISH)

Stir Fried Jungle Ferns, Roasted Garlic & Shallots (v)

Egg Plant Fried in Soy Sauce, Green Chilli, Sesame, Red Onion (v)

Wok Fried Broccoli, Chilli, Roasted Garlic (v)

RICE (CHOICE OF 1 DISH)

Nasi Goreng (v)

Steamed White Bario (v)

Egg Fried Rice, Spring Onion (v)

Coconut Pandan Rice (v)

NOODLES (CHOICE OF 1 DISH)

Chow Mein Egg Noodles (v)

Mee Goreng

Bee Hoon

DESSERTS (CHOICE OF 2 DISHES)

Egg Custard Tart

Mango Sago Pudding

Calamansi Meringue Pie

Baked Pandan Cheesecake

Chocolate Mousse, Sesame Snaps

Coconut Panna Cotta, Pineapple, Toasted Coconut

Cove 55 Chocolate & Hazelnut Brownies, Honeycomb (n)

Mango Tart, Sweet Curry Cust



INTERNATIONAL MENU BUFFET SELECTION AT RM220++ PER PERSON

INCLUSIVE OF FREE FLOW JUICES & FILTERED WATER FOR 3 HOURS

SALADS/ APPETIZER (CHOICE OF 4 DISHES)

Curried Chicken Pasta Salad

Grilled Italian Panzanella Salad (v)

Potato, Egg, Spring Onion, Beef Pancetta

Snow Peas, Asparagus, Edamame, Apple, Lemon Dressings (v)

Roasted Eggplant, Red Onion, Red Pesto, Spinach, Pomegranate (v)

Tomato, Feta Cheese, Red Onion, Basil,
Olive Oil, Balsamic Reduction (v)

Cauliflower, Yoghurt, Parmesan, Lemon,
Chives, Olive Oil, Pomegranate (v)

Roasted Sarawak Pumpkin, Parmesan,
Yoghurt, Honey, Basil Pesto (v)

Green Bean, Asparagus, Sugar Snap Pea, Orange, Hazelnuts (v) (n)

Broccoli, Apple, Carrot, Cranberry, Walnut Salad (v) (n)

Tuna, Sweetcorn, Spring Onion Pasta Salad

Josper Chicken Caesar Salad

HOT APPETIZER (CHOICE OF 1 DISH)

Spiced Lamb Pastilla, Tagine Sauce

Breaded Fish Cake, Garlic Aioli

Pumpkin & Mozzarella Risotto Balls

Creamed Sweetcorn Croquettes, Chilli Sauce (v)

SOUP (CHOICE OF 1 DISH)

Shellfish Bisque

Butternut Squash & Ginger (v)

Roasted Tomato Soup, Sweet Basil (v)

White Onion Soup, Cheese Croute (v)

POULTRY (CHOICE OF 1 DISH)

Buttermilk Fried Chicken, Pineapple, Charred Corn

Chicken Thigh, Oyster Mushroom Fricassee,
Roasted Garlic, Garden Herbs

Lemon, Honey & Thyme Chicken Breast, Asparagus, Chicken Jus

Moroccan Chicken Tagine, Poached Fruits, Almonds, Pistachios (n)

SEAFOOD (CHOICE OF 2 DISHES)

Poached Seafood Pie, Cheesy Mashed Potatoes

Steamed Seabass, Broccoli, Confits Cherry Tomatoes,
Basil Pesto Cream Sauce (n)

BEEF (CHOICE OF 1 DISH)

Meatball Bolognese, Parmesan, Basil

BBQ Beef Cheek, Butter Mashed Potatoes, Pickled Carrots, Thyme
Beef stroganoff, Oyster Mushrooms, Onion, Smoked Paprika

LAMB OR DUCK (CHOICE OF 1 DISH)

Confits Duck, Braised Red Cabbage, Orange Sauce

Shoulder of Lamb, Egg Plant, Hot Feta Cheese Dressing, Tomato

Braised Lamb Shank, Orange Jus, Glazed Shallots

VEGETABLE (CHOICE OF 1 DISH)

Cauliflower Cheese gratin, Herb Crumb (v)

Egg Plant Milanese, Parmesan Cheese, Basil (v)

Roasted Vegetable & Tomato Ragout Lasagne (v)

SIDE DISH (CHOICE OF 2 DISHES)

Roasted Potatoes (v)

Roasted Sweet Potato, Orange Honey & Walnut (v) (n)

Vegetable Sautéed in Garlic & Herb Butter (v)

Honey & Thyme Glazed Carrots (v)

Butternut Squash Gratin (v)

Dauphinoise Potatoes (v)

Braised Pilaf Rice (v)

DESSERTS (CHOICE OF 2 DISHES)

Tiramisu

Banoffee Pie

Lemon Meringue Tart

Baked Vanilla Cheesecake

Cove 55 Chocolate & Hazelnut Brownie, Honeycomb (n)

Carrot & Walnut Cake, Cream Cheese Frosting (n)

Tropical Fruit Pavlova, Custard, Whipped Cream, Fruits Coulis

Freshly Cut Seasonal Fruits

Chocolate Bread Pudding

Apple, Vanilla & Ginger Crumble

Sticky Toffee Pudding, Butterscotch Sauce, Dates



WESTERN PLATED SELECTION AT RM250++ PER PERSON

EACH OPTION 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

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 Bolognese

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

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



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 AT RM50++ PER PERSON (Choose 1 each for 1st & 2nd Course)

First Course

Breaded Chicken Finger, French Fries, Tomato Sauce

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

Battered Fish, Sugar Peas, Sweet Potato Fries

Vegetable Fried Rice (v)

Second Course

Vanilla Ice cream

Chocolate and Hazelnut Brownies (n)



CHINESE SET SELECTION AT RM250++ PER PERSON

EACH OPTION INCLUSIVE OF FREE FLOW JUICES & FILTERED WATER FOR 3 HOURS

(Choose 1 dish from each section)

APPETIZER

Pacific Clam with Glass Noodle,
Smoked Duck with Lychee and Watermelon,
Lobster with Tropical Fruits Cocktail, Prawns Spring Roll

Prawns with Green Papaya Salad,
Marinated Jelly Fish in Thai Style,
Chicken Five Spice Roll,
Mushroom Ball with Egg Drop Sauce

Lemongrass marinated Pacific clam in "Thai" style,
Breaded Crab Claw with Peanut Sauce,
Smoke Chicken with Orange Vinaigrette,
Chicken Bean curd Roll with Sweet Sauce

SOUP

Braised Fish Lips Soup "Szechwan" Style with Crab Meat
Braised Fish Maw Soup with Assorted Seafood
Village Chicken Broth with Winter Melon and Honey Dates

POULTRY

Roasted Honey Ginger Chicken with Herbs and Spices
Oven Baked Chicken "Cheong Chow" Style
Steamed Emperor Chicken with Chinese Herbs and Goji Berry

FISH

Steamed Golden Pomfret with Superior Soya in "Hong Kong" Style
Steamed Seabass in "Nyonya" Style with Spices
Steamed Seabass with Scallion and Coriander in Premium Soy Sauce

MEAT OR SEAFOOD

Prawns Ball with Light Spicy Chili Mayonnaise Sauce
Chicken with Cashew Nut in Yam Ring
Braised Sea Cucumber with Mushroom and Bean Curd

HIGHLAND GREEN

Broccoli with Golden Bag and Egg Drop Sauce
Broccoli with Three Mushroom and Scallop Sauce
Siew Bak Choy with Flower Mushroom and Crab Meat Sauce

RICE OR NOODLE

Lotus Leaf Rice with Chicken and Mushroom
Pineapple Fried Rice with Prawns and Chicken Floss
Crispy Noodle with Seafood Thick Sauce

DESSERT AND SWEET

Pak Lin Hou Hap (white fungus with Dried Longan and Peach Gum)
Chilled Sea Coconut with Water Chestnut Soup
Chilled Mango Pudding with Vanilla



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



CORKAGE CHARGES

If you would like to supply your own alcoholic beverages for your event, the below charges are applicable on all open bottles/cans/barrels:

W I N E

		750 ML (RM)
Wine/ Tuak		50 ++
Sparkling Wine / Champagne		150 ++

B E E R

		CASE OF 24 (RM)
Beer in Cans or Bottles (330ML)		100 ++
		BARREL (RM)
Draught Beer		275 ++

L I Q U O R / S P I R I T S

		700 ML / 750 ML (RM)
Liquor / Sprits		150 ++

++ All Rates quoted are subject to 6% SST & 5% Service Charge

*** Terms and conditions apply – as per Cove 55 Standard event Terms and Conditions*