



CHEONG FATT TZE
THE BLUE MANSION



Weddings Within Indigo Walls



Wedding Packages

HALF MANSION RENTAL
in the tranquil Oriental Garden

CELEBRATION
throw an unforgettable party

DÉGUSTATION MENUS
at one of the city's most iconic locations



HALF MANSION RENTAL

Price upon quotation

- Nine luxurious suites with direct access to the Oriental Garden for one night
- Exclusive use of the Oriental Garden for 2 hours (between 8 AM to 12 midnight)
- One hour free-flow of nutmeg juice and fruit punch, accompanied by a selection of tidbits such as peanuts or tapioca chips
- Complimentary use of the mansion (two hours) for pre-wedding photography for the couple
- Complimentary parking space for guests (subject to availability)
- Complimentary food tasting for two of the selected menu for the wedding occasion for 80 guests and above

Not included

- Additional food, beverages, special glassware and corkage
- Decorations and floral arrangements
- Any changes of details listed in the package may incur additional charges



CELEBRATION

Price upon quotation

- 18 elegant suites accommodating 38-40 guests. Encompassing 2 Heritage Suites, 2 Premium Suites with private jacuzzi and hot tubs, 5 Garden Suites with pool and garden access and 9 standard suites, all with full amenities
- Exclusive use of front lawn, Oriental Garden and pool, main courtyard and Indigo Restaurant
- Al-fresco breakfast for house guests in the majestic main courtyard
- Closure of all public tours and dining venues in the mansion for total privacy
- One hour free-flow of nutmeg juice and fruit punch, accompanied by a selection of tidbits such as peanuts or tapioca chips
- Complimentary parking space for guests (subject to availability)
- Complimentary food tasting for two of the selected menu for the wedding occasion for 80 guests and above
- Complimentary use of the mansion (two hours) for pre-wedding photography
- Full property exclusivity guaranteed on the day of the wedding

Extended Stay Option

- Check-in the day before or after the ceremony for an additional RM20,000 for weekdays OR RM21,500 for weekends for all 18 suites
- The extended stay options only valid for the day after the actual mansion closure date. The mansion will remain open to the public and other guests the day after the wedding.
- Additional charges is inclusive of 11AM tour closure to the public.

Not included

- Additional food, beverages, special glassware and corkage
- Decorations and floral arrangements
- Any changes of details listed in the package may incur additional charges

WESTERN DÉGUSTATION

Dining prices quoted with proposal

Classic Prawn Cocktail

marie rose sauce, cucumber, apple and lettuce,
croustillant of olive and jalapeño bread

Saffron & Lobster Bisque

poached mussels, fresh daikon, poached daikon, river shrimp

OPTIONAL COURSE

Home Smoked Hamachi

petit pois, home-churned cream cheese, oscietra caviar

MAINS

two selections

Norwegian Halibut

black garlic miso, pomme purée, beurre blanc with ikura

or

Stuffed Free Range Chicken

truffled farci, potato pavé, roasted assorted mushrooms, chicken jus

or

Wagyu Short Rib

charcoal grilled, potato pavé, sautéed spinach, bone jus

DESSERT

one selection

Tropical Eaton Mess

fresh penang mango and passionfruit coulis, crème pâtisserie,
local vanilla ice cream, sorrels

Rustic Sticky Date Pudding

stout butterscotch, fresh cream, milk sorbet, homemade muesli
clusters

Bakewell Tart

creme anglaise frangipane, maraschino cherry ice cream

PERANAKAN DÉGUSTATION

Dining prices quoted with proposal

Peranakan Duo Starter

shrimp 'loh bak' and crab pie tee

Ode to the Our Hakka Heritage

tortellini of hokkaido scallops, unpolished rice, cekur manis, rich anchovy soup

OPTIONAL COURSE

'Belachan Chicken Wing'

stuffed chicken wing, abalone, chestnut, dried scallops, glutinous rice

MAINS

two selections

'Itik Tim'

shallot pillaf, peranakan 'banchan'

or

Steam Grouper Fillet

titik lemak, dressed ulam leaves, 'ketupat jagung'

or

Rendang Wagyu Shortrib

crispy rempah, sautéed spinach, spiced jus, chinese artichokes

DESSERT

one selection

Tropical Eaton Mess

fresh penang mango and passionfruit coulis, crème pâtisserie, local vanilla ice cream, sorrels

Rustic Sticky Date Pudding

stout butterscotch, fresh cream, milk sorbet, homemade muesli clusters

Bakewell Tart

creme anglaise frangipane, maraschino cherry ice cream

VEGETARIAN DÉGUSTATION

Dining prices quoted with proposal

Otah-Otah Parfait

onion marmalade, freshly dressed ulam, croustillant of olive and jalapeño bread

Ode to Our Hakka Heritage

tortellini of brinjal and tempeh, unpolished rice, cekur manis, essence of cordyceps soup

OPTIONAL COURSE

‘Our Nasi Ulam’

stuffed zucchini flower, sweet corn and zucchini velouté

MAINS

one selection

Stuffed Morels and Truffle Gnocchi

freshly shaven truffle, mushroom velouté, fresh yolk

or

Peranakan Inspired Warm Roasted Vegetable Terrine

pâté feuilletée, otah-otah royale, vegetable pickles, buttery mash

or

Rendang Hericium Tortellini

coconut risotto, coconut solids, croustillant, pickled vegetables

DESSERT

one selection

Warm Glutinous Rice Balls

fermented rice, marigold syrup

Not Your Usual Chendol

sago cooked in pandan juice, coconut cream, corn kernels, jaggery granita

Steam Birds Nest in Coconut Water

gingko and gojiberry, pandan leaves