

# WEDDING

## BANQUET 緣定名門

2026-2027



名門餐飲集團

Upper Palace Dining Group

# 最好的姻缘，最美的婚宴



名門餐飲集團將為您量身打造專屬婚禮，提供卓越的宴會場地以及精心設計的婚宴菜餚，致力於打造一個完美的婚典盛宴。

每個宴會場地擁有先進的音響和燈光設備，能夠滿足您對宴會場地的高品質要求。同時，我們的香港行政總廚會為您量身定制婚宴菜餚，選用最新鮮的食材和高端烹飪技術，為您和您的客人呈現最精緻的美味。

我們致力於為您提供無與倫比的婚禮服務，讓您的婚禮成為永生難忘的美好記憶。



## TAILOR-MADE & MEMORABLE WEDDINGS

Upper Palace Dining Group is committed to providing you with a bespoke and exceptional wedding experience. Our aim is to deliver an unforgettable banquet by offering superior banquet venues and meticulously crafted wedding menus.

Our venues come equipped with advanced audio and lighting systems, meeting the highest quality standards.

Our Hong Kong executive chef curates bespoke wedding menus using only the freshest ingredients and innovative culinary techniques to present refined dishes to you and your guests.

Our team is dedicated to delivering unparalleled wedding services, creating an enduring and cherished memory of your special day.



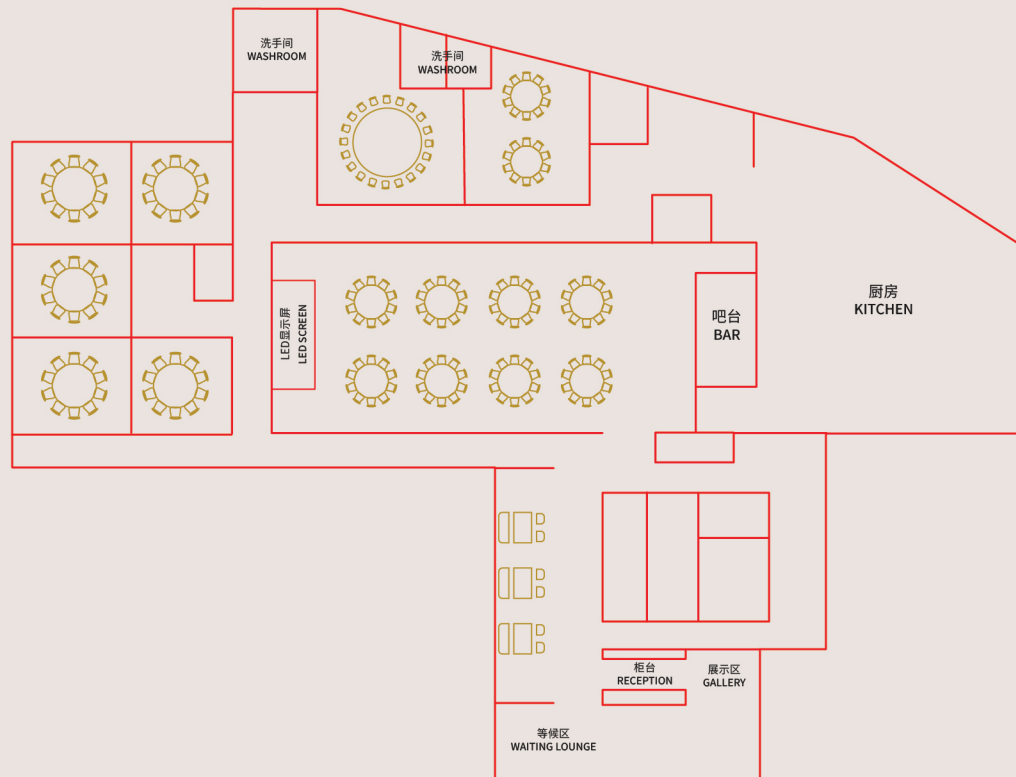


名門·潮州  
UPPER PALACE  
TEOCHEW

名門潮州秉持“用收藏级美味，宴请最重要的人”的理念，精选名贵食材和应季食材，呈现一道道精致的潮粤佳肴。餐厅的花胶更是让食客大开眼界，其中不乏被誉为五大名胶的上品。由香港行政总厨李榮業師傅率领的团队，打造出独具风味、彰显尊贵的新鲜盛宴，鲍汁扣花胶皇、潮州卤水、潮式炸粿肉等菜品备受赞誉。餐厅的包间均以“潮”字命名，在这里，无论是菜品、茶饮、酒水，还是环境氛围，每一处细节都能让人感受到潮汕饮食文化的深厚底蕴。

Upper Palace Teochew focuses on "serving the most important people with exceptional delicacies," using premium and seasonal ingredients to create exquisite Teochew-Cantonese dishes. The restaurant's fish maw dishes, including some of the best varieties, are particularly impressive. Led by an executive chef Lee from Hong Kong, the team crafts a unique and distinguished dining experience, with highly praised dishes like Braised Premium Fish Maw in Abalone Sauce, Teochew Braised Delicacies, and Teochew Fried Rice Cakes. Each private dining room is named after a character from "Teochew," reflecting the rich heritage of Teochew culinary culture in every detail, from the food and drinks to the overall ambiance.

場地容量 Venue Capacity



宴會廳 - 80 / pax



LED显示屏  
LED Screen

卡拉ok设施  
Karaoke

装饰花架  
Flower Stands

装饰结婚仪式蛋糕  
Ceremonial Cake

新娘房  
Bridal Room

主家席特别装饰  
Bridal Table Deco

敬酒仪式和香槟塔  
Toasting Ceremony & Champagne Pyramid

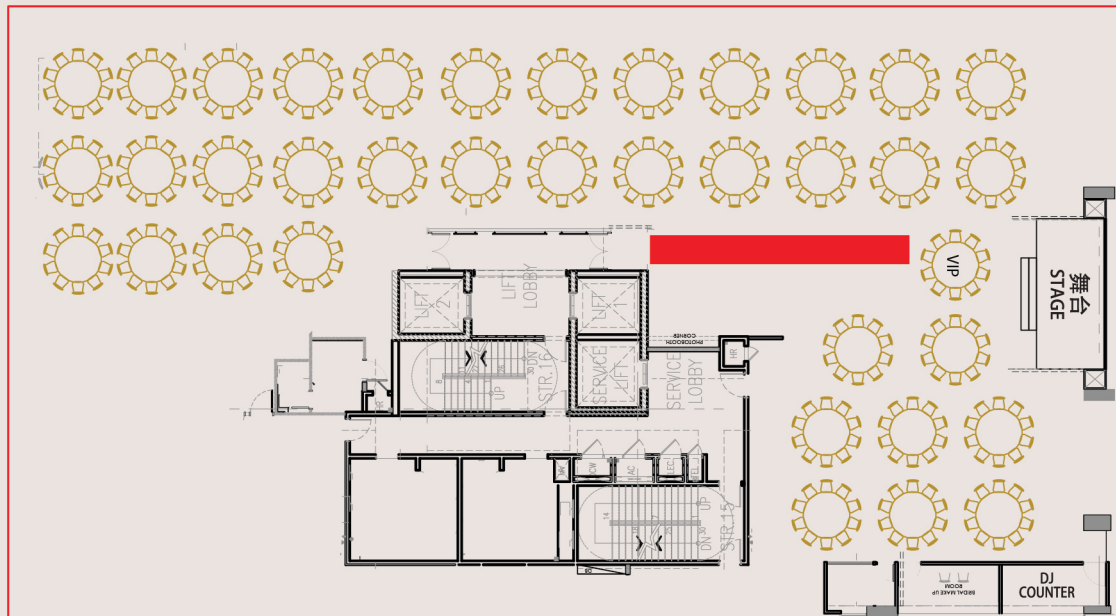


名門皇宮  
UPPER PALACE

作为Bukit Jalil最高端的宴会厅首次亮相，以魅力四射的灰、金主调和精美细致的大理石设计元素，营造出前所未有的奢华感受。二楼的宴会厅可接待多达300名宾客；此外，配以经典的粤式佳肴，宾客们将享受到美味与奢华并存的独特体验。

Experience luxury at Bukit Jalil's newest high-end banquet hall, featuring a sophisticated gray and gold color palette with exquisite marble design elements. It accommodates up to 300 guests. The hall pairs this luxurious ambiance with the timeless elegance of classic Cantonese cuisine, providing guests with an unparalleled experience of lavishness and culinary excellence.

場地容量 Venue Capacity



宴會廳 A - 200 / pax

宴會廳 B - 100 / pax



LED显示屏  
LED Screen

装饰结婚仪式蛋糕  
Ceremonial Cake

装饰花架  
Flower Stands

卡拉ok设施  
Karaoke

新娘房  
Bridal Room

主家席特别装饰  
Bridal Table Deco

敬酒仪式和香槟塔  
Toasting Ceremony & Champagne Pyramid

金阳宴会厅位于吉隆坡市中心附近的现代式宴会厅, 炫美结合了奢华金色的慑人魅力与温婉瑰丽的玫瑰粉红色, 别致时尚的玫瑰金主题为您的浪漫誓约完美加冕。

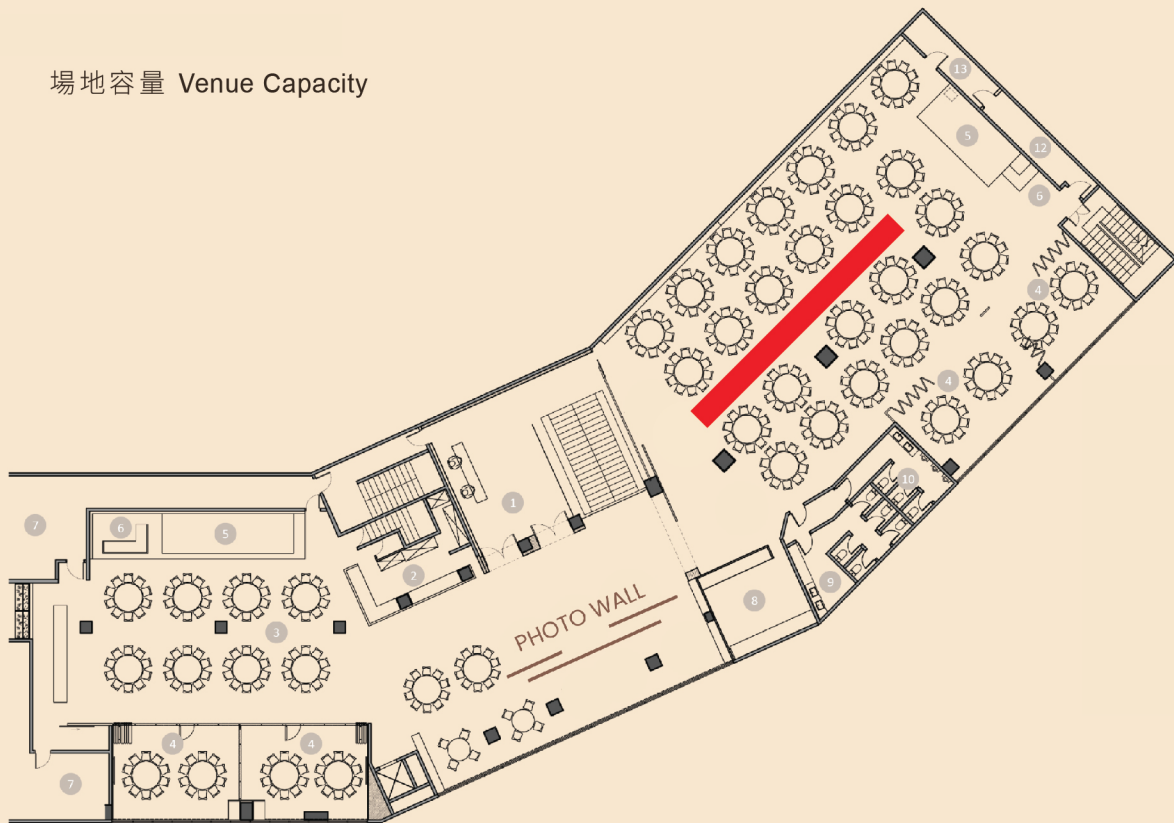
金阳宴会厅拥有宽阔敞亮的迎宾区, 能够灵活划分为两个独立场地, 分别容纳320人和160人, 满足不同规模的婚宴需求。场内配备LED屏幕、先进的灯光音响视听设备及多种舞台效果, 为您的活动增添生动和难忘的体验。宴会厅距离旧古仔地铁站 (KUCHAI MRT station) 仅需步行一分钟, 并提供宽敞的200个停车位, 为宾客的到来提供极大的便利。

Golden Sun Banquet Hall is a modern venue near Kuala Lumpur's city center, featuring an elegant rose gold theme that perfectly complements romantic celebrations.

The spacious reception area can be divided into two sections for 320 and 160 guests, respectively. With LED screens and advanced audio-visual technology, it ensures a vibrant and memorable experience.

Located just a minute's walk from Kuchai MRT station, the banquet hall offers 200 parking spaces for your guests' convenience.

場地容量 Venue Capacity



宴會廳 A - 320 / pax

宴會廳 B - 160 / pax



LED显示屏  
LED Screen



卡拉ok设施  
Karaoke



装饰花架  
Flower Stands



LED电视  
LED TV



新娘房  
Bridal Room



主家席特别装饰  
Bridal Table Deco



投射屏幕  
Projector Screen



装饰结婚仪式蛋糕  
Ceremonial Cake



敬酒仪式和香槟塔  
Toasting Ceremony & Champagne Pyramid

# 金山酒家

GOLDHILL RESTAURANT

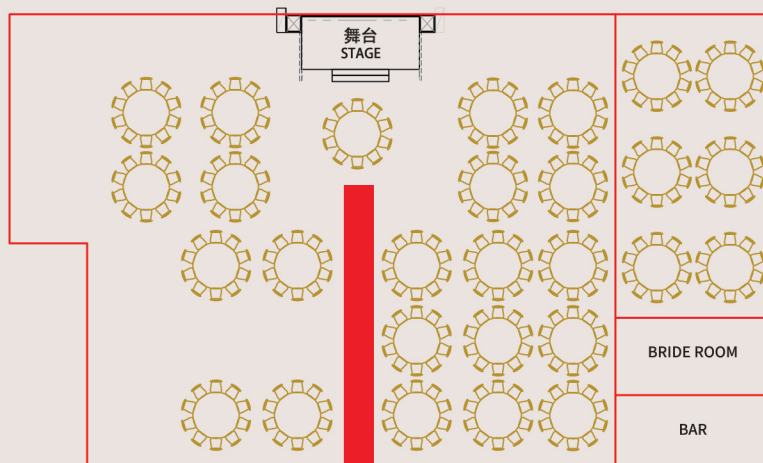
KEPONG MENJALARA

GOLD HILL RESTAURANT

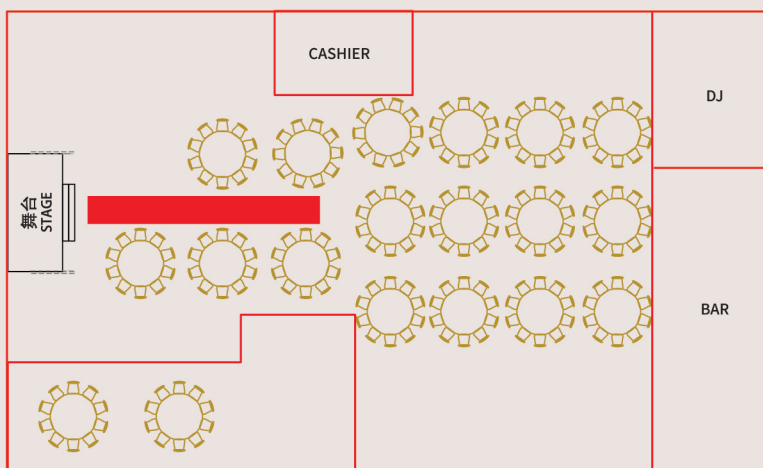
甲洞区家喻户晓的婚宴场地之一，其装修设计以高贵大理石风为主题，典雅宽阔，可容纳约460人。场地还配备了完善的舞台视听设备，可以满足各种不同类型的活动需求。

A renowned Kepong wedding venue is set to return in September with a fresh look. It boasts an exquisite and roomy interior, themed around the opulence of marble and capable of hosting up to 460 guests. With the advance audio-visual equipment on stage, the venue is perfect for a variety of events.

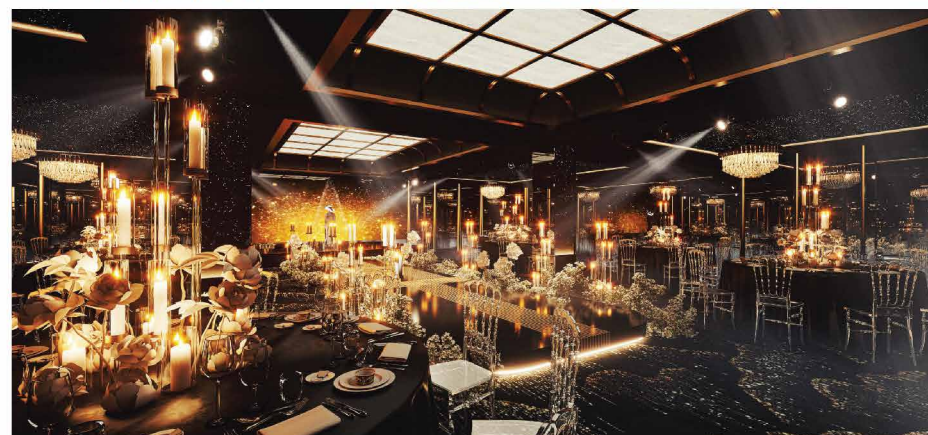
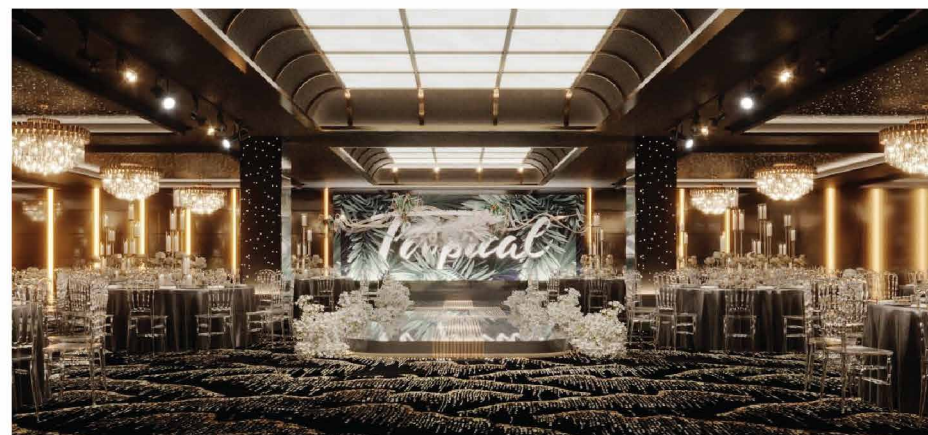
場地容量 Venue Capacity



宴會廳 A - 300 / pax



宴會廳 B - 160 / pax



# 金阳迎宾楼 & 金山酒家

## GOLDEN SUN & GOLDHILL RESTAURANT

### WEDDING BANQUET SET MENU

#### 百年好合·永结同心 RM1699<sub>nett</sub>

喜庆四彩迎宾盘  
Four Happiness  
Combination Platter

上汤花胶鸡丝烩生翅  
Braised Shark's Fin Soup  
w. Fish Maw & Shredded Chicken

(或) or

淮山花胶炖螺头汤  
Double-boiled Sea Whelk Soup  
w. Fish Maw

缤纷果香脆虾球  
Deep-Fried Prawn Balls  
w. Salad

酱香皇清蒸龙虎斑  
Steamed Tiger Grouper  
w. Light Soy Sauce

金羽凤凰双辉拼  
Roasted Chicken & Duck Combination

碧绿香根伴金钱  
Braised Beancurd & Mushroom  
w. Vegetables

珍珠荷香糯米鹌  
Steamed Glutinous Rice in Lotus Leaf

桂花莲子百年好合  
Sweetened Lotus Seed Soup

美点双辉  
Fancy Twin Dessert

#### 金玉良缘·盛筵共聚宴

RM1999<sub>nett</sub>

四季平安锦绣盘  
Four Happiness  
Combination Platter

上汤花胶蟹肉烩生翅  
Braised Superior Shark's Fin Soup  
w. Crab Meat & Fish Maw

(或) or

淮杞花胶炖螺头汤  
Double-boiled Sea Whelk Soup  
w. Fish Maw

香脆麦香炸虾球  
Deep-Fried Prawn Balls w. Cereal

酱香皇清蒸大海星斑  
Steamed Sea Grouper  
w. Superior Soy Sauce

风味黑毛猪西班牙骨  
Grilled Iberico Pork Ribs

碧绿8头鲍鱼伴金钱  
Braised 8-Head Whole Abalone  
w. Vegetables in  
Premium Oyster Sauce

珍珠荷香糯米鹌  
Glutinous Rice in Lotus Leaf

百年好合红豆沙  
Sweetened Red Bean Soup

美点双辉  
Fancy Twin Dessert

#### 缘定今生·情满名门宴

RM2699<sub>nett</sub>

名門贵族五福盘  
Exclusive Five  
Combination Platter

上汤花胶蟹肉烩鲍翅  
Braised Supreme Shark's Fin Soup  
w. Crab Meat & Fish Maw

(或) or

上汤花胶蟹肉烩燕窝  
Braised Bird Nest Soup  
w. Crab Meat & Fish Maw

富贵金虾银玉带子  
Stir-fried Prawn w. Scallop & Broccoli

酱香皇清蒸游水笋壳鱼  
Steamed Soon Hock Fish  
w. Superior Soy Sauce

龙凤呈祥脆金猪  
Roasted Suckling Pig

8头鲍鱼花菇烩海参  
Braised 8-Head Abalone,  
Sea Cucumber & Shiitake Mushrooms

珍珠荷香糯米鹌  
Glutinous Rice in Lotus Leaf

桃胶燕窝雪莲子  
Chilled Bird's Nest w.  
Peach Resin & Snow Lotus Seeds

美点双辉  
Fancy Twin Dessert

# 名門皇宮宴

# UPPER PALACE NOBLE BANQUET

## 百年琴瑟宴

RM1999nett

百年琴瑟四喜盤  
Four Fortune Combination Platter

上汤花膠烩凤丝翅  
Braised Shark's Fin w.  
Fish Maw & Shredded Chicken

御品醬青清蒸龍虎斑  
Steamed Tiger Grouper w.  
Light Soy Sauce

雍華千絲百花球  
Deep-fried  
Minced Shrimp Ball

金衣玉羽燒鷄皇  
Crispy Roasted Seaweed Chicken

龍鳳呈祥瑤池雙寶  
Braised Sliced Abalone  
w. Vegetables & Mushroom

荷香玉糯珍珠鵲  
Steamed Glutinous Rice  
in Lotus Leaf

花語凝香桃膠露  
Chilled Peach Gum &  
Lotus Seed Soup

心心相印鴛鴦點  
Fancy Twin Dessert

## 美景良緣宴

RM2399nett

美景良緣四拼盤  
Four Fortune Combination Platter

上汤花膠蟹肉烩生翅  
Braised Superior Shark's Fin Soup  
w. Fish Maw & Crab Meat

御品醬青清蒸七星斑  
Steamed Leopard Coral Grouper  
w. Light Soy Sauce

荟萃百華釀蟹鉗  
Deep-fried  
Minced Shrimp Ball

鳳香炭燒西班牙黑豚骨  
Grilled Iberico Pork Ribs

碧綠香焗鮑魚扣香菇  
Braised 8-Head Abalone  
w. Vegetables & Mushroom

荷香玉糯珍珠鵲  
Steamed Glutinous Rice  
in Lotus Leaf

花語凝香桃膠露  
Chilled Peach Gum &  
Lotus Seed Soup

心心相印鴛鴦點  
Fancy Twin Dessert

## 金钻典藏宴

RM2999nett

金钻典藏五福龙凤盘  
Exclusive Five Combination Platter

上汤花膠蟹肉烩生翅  
Braised Supreme Shark's Fin Soup  
w. Fish Maw & Crab Meat

御品醬青清蒸游水筍壳  
Steamed Marble Goby  
w. Superior Soy Sauce

金沙麥香玉明蝦  
Deep-Fried Fresh Prawn  
w. Cereal

荔枝木炭燒愛爾蘭鴨皇  
Roasted London Duck

碧綠花膠鮑魚翠玉香  
Braised Fish Maw & Abalone  
w. Vegetables & Mushroom

翠葉飄香臘味飯  
Treasures  
Lotus Leaf Rice

御露凝香雪蛤羹  
Double-Boiled Hashima  
w. Red Dates & Rock Sugar

心心相印鴛鴦點  
Fancy Twin Dessert

## 名門盛筵宴

RM3699nett

名門盛筵五福临门盘  
Luxury Five Combinations Platter

手拆蟹肉瑤柱海皇烩生翅  
Braised Supreme Shark's Fin Soup  
w. Seafood, Japanese Dried Scallop & Crab Meat

御品醬青清蒸游水筍壳  
Steamed Marble Goby  
w. Superior Soy Sauce

醬焗金蝦蘊松露香  
Baked Golden Prawn  
w. Truffle

宮廷香乳脆金豬  
Roasted Suckling Pig

碧綠掌上配明珠  
Braised Abalone & Goose Web  
w. Shiitake Mushroom

金蒜醬飯賀良緣  
Signature Garlic Seafood  
Fried Rice

醬盞潤顏燕窩羹  
Chilled Bird's Nest  
w. Rock Sugar

心心相印鴛鴦點  
Fancy Twin Dessert

# 名門潮州宴

## 閃耀星輝

RM3999nett

### 潮州風味獅頭鵝五彩拼盤

Teochew-Style Goose

Head Five-Colored Platter

(潮式菠蘿酸甜果肉, 四季豆煎蝦餅,  
金牌滷鵝肉, 油鹽水豆腐)

Teochew-style Sweet and Sour Pineapple Fruit,  
Pan-fried Shrimp Patties w. Green Beans,  
Signature Braised Goose Meat,  
Deep fried Salt and Oil Tofu

### 原只鮑魚竹筴菜胆炖湯

Whole Abalone Soup w.

Bamboo Pith & Mustard Greens

### 潮式蒸龍躉斑

Steamed Dragon Grouper in Teochew Style

### 鮮芦笋XO醬爆炒响螺片

Stir-fried Conch Slices

w. XO Sauce and Fresh Asparagus

### 紅燒花膠筒扣花菇

Braised Fish Maw Rolls

w. Shiitake Mushrooms in Brown Sauce

### 豬肚尖絲浸菜苗

Poached Mustard Greens

w. Shredded Pork Stomach

### 潮州巧手芋粒菜飯

Teochew-Style Taro Fried Rice

w. Vegetables

### 金爪福果芋泥

Steamed Yam & Pumpkin Teochew style

## 花月佳期

RM5999nett

### 潮州風味獅頭鵝五彩拼盤

Teochew-Style Goose

Head Five-Colored Platter

(潮式菠蘿酸甜果肉, 四季豆煎蝦餅,  
金牌滷鵝肉, 油鹽水豆腐)

Teochew-style Sweet and Sour Pineapple Fruit,  
Pan-fried Shrimp Patties w. Green Beans,  
Signature Braised Goose Meat,  
Deep fried Salt and Oil Tofu

### 潮式手拆蟹肉中鮑翅

Teochew-Style Hand-Shredded Crab Meat

& Superior Shark's Fin Soup

### 潮式蒸游水沙巴東星斑

Steamed Wild-Caught Sabah Leopard

Coral Grouper in Teochew Style

### 潮式豆醬焗開邊龍蝦

Baked Lobster w. Bean Paste in Teochew style

### 紅燒鮑魚海參扣花菇時蔬

Braised Goose Web and Fish Maw

w. Shiitake Mushrooms in Brown Sauce

### 京式片皮鴨

Roast Peking Duck w. Lychee Woods

### 家乡玉兰炒河粉

Wok-fried Flat Rice Noodles

w. Yulan Vegetables

### 杏汁雪蛤

Double boiled Hashima

w. Fresh Almond Cream



# 婚宴配套附送

## WEDDING COMPLIMENTARY PACKAGES INCLUDE 2026-2027

	主家席位特别装饰 Bridal table decoration		全场橙水和中国茶 Free orange juice & Chinese tea		模型结婚蛋糕 Decorative wedding cake
	浪漫进场仪式 Wedding march-in ceremony		LED屏幕 LED Screen		保留泊车位于新人 Reserve parking for the newlyweds
	厅内音响 In-house sound system		来宾精美小礼品 Door gifts for guests		

# 20% 婚宴优惠

午宴/晚宴 - 20% 折扣 (星期一至星期五)  
Lunch/Dinner - 20% Discount (Monday to Friday)

午宴 - 10% 折扣 (星期六至星期日)

Lunch - 10% Discount (Saturday to Sunday)

四月·七月&八月

午宴/晚宴 - **RM3888** 现金回扣 (星期一至星期日)  
Lunch/Dinner - **RM3888** Cash Rebate (Monday to Sunday)

\*须符合条件与规则 \*Terms and conditions apply

列表 LIST	席位 TABLES	20席以上 20 TABLES & ABOVE	25席以上 25 TABLES & ABOVE	30席以上 30 TABLES & ABOVE
试菜 FOOD TASTING		30% 折扣试菜 30% off selected set menu on food tasting	50% 折扣试菜 50% off selected set menu on food tasting	免费1席试菜 Complimentary selected set menu on food tasting (a table of 10 pax)
请柬 WEDDING INVITATION CARD		每席赠送6张 6 Wedding invitation card per table	无限量精美请柬 Unlimited Wedding invitation card	无限量精美请柬 Unlimited Wedding invitation card
啤酒和红酒 BEER & RED WINE		可享10%优惠 Enjoy a 10% discount	可享10%优惠 Enjoy a 10% discount	可享10%优惠 Enjoy a 10% discount
红酒 RED WINE		附送6支红酒 Complimentary 6 bottles	附送10支红酒 Complimentary 10 bottles	附送10支红酒 Complimentary 10 bottles
餐前小食 PRE-DINNER SNACKS			可享15%优惠 Enjoy a 15% discount (50pax)	可享20%优惠 Enjoy a 20% discount (100pax)

## 条件与规则 TERMS AND CONDITIONS:

- 每桌只可容纳10位客人。付订金后，请再次确认菜单。
- 付款方式：仅接受现金/信用卡 ( Visa或MasterCard ) / 网上转账 ( 信用卡付款另加3%手续费 )
- 订金恕不退还且不可转让
- 谢绝自带啤酒
- 价格/菜式可能会根据物价调整
- 名門餐饮集团有权随时修订或更改任何条款
- Menus are based on 10 pax seating per table. Menu selection to be confirmed after booking (with deposit) is made.
- Terms of Payment: Cash/ Credit Card (Visa or Master) / Online Transfer ( Additional 3% fee applies for credit card payments)
- Deposits are strictly non-refundable and non-transferable
- Outside beer is not permitted.
- The management reserves the right to change the menu prices/ dishes due to unforeseen circumstance.
- The management reserves the right to change these terms & conditions at any time without prior notice.

特别优惠  
Special Benefit

# 一站式高端专业婚礼策划团队

## A ONE-STOP PREMIUM PROFESSIONAL WEDDING PLANNING TEAM

### 婚庆策划总监

WEDDING PLANNER/ COORDINATOR-  
ISABELLA LOTT (BELLA)

我们的婚礼策划和协调员，拥有10年的丰富经验，负责打造量身定做的婚礼体验。她注重细节，让您轻松享受婚礼。

Our wedding planner and coordinator, with 10 years of extensive experience, is responsible for creating tailor-made wedding experiences. She focuses on details, allowing you to enjoy your wedding with ease.



### 婚宴销售总监

WEDDING SALES DIRECTOR -  
SAMANTHA HOOI

我们的婚宴销售总监，拥有20年餐饮经验，擅长提供个性化的婚礼解决方案，确保每场婚礼都精美无瑕。

Our Wedding Sales person in charge, with 20 years of experience, excels in providing personalized wedding solutions, making sure every wedding is impeccably organized.



### 食物出品总监 香港李永业香港师傅

FOOD PRODUCTION -  
HONG KONG MASTER CHEF  
LEE WING YIP

李永业香港师傅，拥有超过30年的烹饪经验。他精选优质食材，每道菜都完美无瑕，确保客人有难忘的用餐体验。

Master Chef Lee Wing Yip, brings over 30 years of culinary expertise. He selects only the finest ingredients for each dish, ensuring a memorable dining experience for all guests.



## 额外附加服务

### EXTRA ADD-ON SERVICE

- 专业司仪服务
- 宴会场地布置服务
- 婚纱专门店服务
- 乐队演唱服务
- 即拍即印摄影棚服务
- 专业摄影和录影师服务
- 专业化妆师服务
- 专业舞台灯光设计服务
- Professional Emcee Service
- Banquet Decoration Service
- Bridal Shop Service
- Live Band Service
- Instant Photo Booth Service
- Professional Photographer and Videographer
- Professional Makeup Artist
- Professional Stage & Lighting Settings Service



特别优惠  
Special Benefit

## WEDDING BANQUET COORDINATION PACKAGE

# 婚礼宴会协调配套

### 婚礼协调员主要工作岗位:

#### 婚礼前一个月

- 联系新人商讨婚礼流程
- 与新人的服务商进行接洽&沟通以确保婚礼顺利
  - 简介婚礼流程
  - 确认抵达时间及彩排时间

#### 婚礼当天

- 婚宴当天将会被配置2名婚礼协调员:流程经理&舞台经理
  1. 流程经理-婚礼当天负责事项包括流程监督, 提醒新人注意事项及婚礼服务商的简介会议.
  2. 舞台经理-将会安排好婚礼现场的灯光、影片播放、音乐, 礼仪主持人与乐队的同时也会进行简介与彩排

#### 婚礼结束

- 婚礼协调员会协助新人清点剩下的酒
- 与婚礼服务商沟通宴会厅的交场时间

### MAIN JOB POSITIONS OF WEDDING COORDINATOR

one month before the wedding:

- Contact the couple to discuss the wedding process
- Contact and communicate with the couple's service providers to ensure a smooth wedding
  - Introduction to the wedding program
  - Confirm arrival time and rehearsal time wedding day

There will be 2 wedding coordinators assigned to the wedding day:

flow manager & stage manager

1. Flow Manager - Responsible for matters on the wedding day including process supervision, reminders to the couple, and briefing meetings with wedding service providers.
2. Stage manager - will arrange the lighting, video playback, music, etiquette host and band at the wedding site, and will also conduct introductions and rehearsals.

Post wedding arrangement

- The wedding coordinator will assist the couple for Alcohol check
- Communicate with the wedding service provider about the handover time of the banquet hall





# 名門餐飲集團

Upper Palace Dining Group

酒楼&宴会厅

Chinese Restaurant & Ballroom

West Malaysia

名門·潮州 Tun Razak Exchange (TRX) Shopping Mall  
Upper Palace Teochew  
03-2110 6118 / 017-815 0138

名門·皇宮

Upper Palace Restaurant  
(Next to Pavilion Bukit Jalil, KL)  
018-790 2888

金阳迎宾楼 (GS Club)

Golden Sun Restaurant (Kuchai Lama, KL)  
03-7982 3701 / 016-258 9036

金山酒家 (Gold Hill Club)

Gold Hill Restaurant (Manjalara, KL)  
03-6277 3355 / 011-3777 8820

East Malaysia

永乐酒楼

E West Restaurant (Tmn Foo Loong, KK, Sabah)  
016-695 9963

四季酒楼

Four Seasons Restaurant (Jln Budi, Tawau, Sabah)  
016 -984 2268

櫻桃酒楼

Cherry Restaurant (Jalan Tuaran, KK, Sabah)  
010-960 0370



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