



FOUR SEASONS
RESORT
LANGKAWI, MALAYSIA

WEDDING BANQUET MENUS



Four Seasons prides itself on culinary creativity and offers an extensive array of menus to choose from. Alternatively, we can custom-design a menu for you, along with your choice of beverages. Whatever the wedding event, from an intimate family brunch to a sophisticated cocktail buffet to a grand reception banquet, our team will assist you from planning to execution.



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WESTERN 4-COURSE DINNER MENUS

Western 1

Starter

Crispy Almond Prawn
Avocado, Pomelo, Grapefruit Salsa, Tomato
Comfit

Soup

Wild Mushrooms and Porcini Soup
with Fresh Basil Froth

Main Course

Beef Tenderloin, Asparagus Risotto
Erengi Grilled Mushrooms, Peppercorn Sauce

Or

Seared Chicken and Scallop
Sautéed Zucchini and Mushrooms, Lime Emulsion

Dessert

Rosemary Mango Cheese Cake
Oranges Parsley Compote

Coffee or Tea

*(Specialty Coffees such as Cappuccino,
Latte, and Espresso are not included)*

Western 2

Starter

Peppered Scallops
Som Tam Papaya Mango Salad

Soup

Butternut Squash
Roasted Almond and Sautéed Shrimp

Main Course

Atlantic Salmon, Grilled Vegetables
Potato, Calamansi Emulsion

Or

Roasted Lamb Rack, Truffle Infused Polenta
Market Vegetables, Pommery Sauce

Dessert

Ginger Crème Brûlée
with Pineapple Rosemary Compote

Coffee or Tea

*(Specialty Coffees such as Cappuccino,
Latte, and Espresso are not included)*



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MALAYSIAN SET DINNER MENU
(Hidangan Style)

Starter

Popia Udang
Fresh Shrimps Popia with Spicy Plum Sauce

Soup

Soto Ayam Bergedil
Spiced Chicken Soto Soup with Dumpling

Main Course

Ayam Lemak Cili Api
Braised Yellow Chicken Curry with Green Eggplant

Siakap Goreng Sos Madu Asam Katok
Crispy Fried Fish with Honey Tamarind Sauce

Tumis Udang Berlada
Stir-fried Prawns with Fresh Chili Berlada Sauce

Tumis Buncis Ikan Masin
Stir-fried Green Beans with Salted Kurau Fish

Beras Kukus
Steamed Fragrant Rice

Dessert

Apam Gula Hangus
Honeycomb Cake with Coconut Ice Cream

Coffee or Tea

(Specialty Coffees such as Cappuccino, Latte, and Espresso are not included)



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DINNER BBQ BUFFET MENUS

Asian Selection

Appetizer and Salad

Vietnamese Rice Paper Wraps with Vegetables,
Shrimps and Sour Plum Sauce
Marsala Spiced Chicken Salad with Cucumber
and Tomato
Green Mussels with Sweet Coriander Chili
and Pine Nuts
Smoked Duck Spicy Glass Noodles Salad
Stuffed Fried Tofu with Chili Roasted
Peanut Dip
Spicy Fried Fish Salad with Bean Sprout
and Fried Yam Root
Tropical Fruit Rojak with Peanuts
and Sesame Seeds

Salad

Roman Lettuce with Ceasar Dressing, Croutons
and Shaved Parmesan Cheese
A Mixed Garden Lettuce
Assorted Ulam Ulaman Traditional
Tomato, Cucumber, Carrot, Broccoli,
French Beans

Salad Dressing

Coriander Lime Dressing, Lemon Dressing,
Thousand Island, Lemon Wedge
Sambal Belacan, Cincalok, Kicap Cili
& Bawang,
Acar Rampai Istimewa and
Mango Chutney
Two types of Crackers- Prawn Crackers and
Salted Tapioca Crackers

Soup

Malay Fried Fish Soup with Tofu
Selection Home Fresh Bread and
Rolls with Butter

Main Course

Chicken Tikka Makhni Sauce
Deep Fried Stingray Fish with Fresh Chilli Paste
Braised Beef in Special Black
and Sweet Sauce
Marinated Deep Fried Squid with Curry Spices
Creamy Chicken Braised with Young Jackfruit
Malay Style Stir fried Mix Vegetables
Spices Beriyani Rice with Cashew Nuts
Steamed Fragrant Rice

Live Stall

Roti Canai dan Murtabak Ayam – Malaysian Bread
and Stuffed Chicken Murtabak
Kari Ayam – Chicken Curry
Dhalca Sayur- Vegetables Dhalca Curry

ABC Station

Air Batu Campur
Condiments: Sweet Red Bean, Cream Corn,
Roasted Peanuts, Attap Seed, Red Jelly,
Cincau, Nut Meg Candied, Rose Syrup,
Palm Syrup and Evaporated Milk

Dessert

Chilled Banana and Passion Pudding
Pangat Pisang - Banana Dessert
Mango Sticky Rice
Pudding Kaya - Caramel Egg Custard
Red Ruby - Water chestnut Dumpling
Sago Gula Melaka
Home Made Ice Creams and Toppings
Tropical Fruit Platter

Coffee or Tea

*(Specialty Coffees such as Cappuccino, Latte, and Espresso
are not included)*



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DINNER BBQ BUFFET MENUS

International Selection

Appetizer and Salad

Vietnamese Rice Paper Wraps with Vegetables
and Sour Plum Sauce
Shredded Chicken Salad
with Sesame Dressing
Seafood Cappellini with Roasted
Capsicum Salad
Smoked Salmon with Capers
Chili Coriander Dressing
Vegetarian Green Mango Salad
with Roasted Peanuts
Chick Peas Hummus bi Tahini
Eggplant Tahini Babaganough
Tabouleh Parsley Burgur Salad

Salad

Roman Lettuce with Ceasar Dressing, Croutons
and Shaved Parmesan Cheese
A Mixed Garden Lettuce and Leaf
Tomato, Cucumber,
Carrot, Broccoli, French Beans

Salad Dressing

Coriander Lime Dressing,
Lemon Dressing,
Balsamic Dressing,
Thousand Island,
Lemon Wedge

Soup

Fish Ciopino Soup with Croutons
Artisan Bread with Butter

Main Course

Stir Fried Beef Tenderloin with
Capsicum and Onion
Masaman Chicken Curry with Sweet Potato
Basil Encrusted Lamb Rack
with Sun Dried Pesto Sauce
Fried Crispy Fish Fillet with
Pomegranate Honey Sauce
Grilled Chicken and Beef Satay with
Rice Cake and Peanut Sauce
Deep Fried Soft Tofu with
Vegetables Crab Meat Sauce
Steamed Fragrant Rice

Dessert

Rosella Crème Brûlée
Passion Fruit Cheese Cake
Chocolate Almond Cake
Lemon Meringue Tartlet
Boston Cream Pie
Minestrone Seasonal Fresh Fruit Salad
Tropical Fruit Platter
Home Made Ice Creams and Toppings
Freshly Brewed Coffee or Selection of Fine Teas

Coffee or Tea

*(Specialty Coffees such as Cappuccino, Latte, and Espresso
are not included)*



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DINNER BBQ BUFFET MENUS

Western Selection

Appetizer and Salad

Sliced Chicken Breast with "Tonnata" Sauce
and Capers
Beef Carpaccio with Shaved Parmesan
and Herbs Vinaigrette
Ox Tongue with Traditional Green Sauce
and Pickle Vegetable
Octopus Salad with White Beans
Prawns Salad with Olives, Capers and Tomato
Lemon Marinated Mushroom Salad
and Shaved Parmesan
Pine Nuts and Anchovies Cauliflower
and Broccoli
Chicken Mortadella with Pickles

Salad

A Mixed Garden Lettuce and Leaf
Assorted Lettuce Crisp Greens,
Shredder Carrots, Wedged Tomatoes,
Carrot, Broccoli, French Beans
Salad Dressing
Coriander Lime Dressing
Lemon Dressing
Balsamic Dressing
Thousand Island
Lemon Wedge

Soup

Potato Leek Soup
Artisan Bread with Butter

From the Chafing Dish

Grilled Lamb Cutlet with Polenta
and Black Olive Sauce
Roasted Cornish Chicken with Cherry Tomato
Semolina Crusted Snapper Fillet with
Lemon Caper Sauce
Baked Beef Lasagna with Parmesan Cheese
Sautéed Prawns with Garlic, Onion
and Fresh Thyme
Baked Gratinated Potato
Sautéed Mixed Vegetables with
Roasted Almond

Dessert

Tropical Fruit Platter
Butter scotch Cheese Cake
Opera Cake
Pineapple Coconut Crumble
Linzer Torte
Poached Pineapple In White Wine
Fruit Truffle
Caramel Almond Financier
Home Made Ice Creams and Toppings

Coffee or Tea

*(Specialty Coffees such as Cappuccino, Latte, and Espresso
are not included)*



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LUNCH BUFFET MENUS

Asian Selection – Menu 1

Appetizer and Salad

Fresh Spring Roll with Shrimps and Chili Coriander Plum Sauce
Assorted Maki Roll with Shoyu and Wasabi
Beef Kerabu Salad with Fresh Grated Coconut and Kadok Leaf
Julienne Calamari with Young Sour Mango Asian style Salad with Peanuts Mixed
Garden
Green Salad, Tomato and Cucumber

Dressing Selection

Vinaigrette, Lemon Oil and Balsamic Dressing

Soup

Malay Fried Fish Soup with Tofu
Steam Mantao and Fried Mantao Bread

Hot Dish

Northern Style Beef Rendang
Chicken Curry Kapitan
Fried Fish with Tamarind Honey Sauce
Sauteed Mixed Vegetables with Oyster Sauce
Pineapple Fried Rice

Dessert

Mango Pudding
Chilled Longan with Almond Pudding
Sago Gula Melaka
Sliced Seasonal Fresh Tropical Fruits

USD 60 nett per person

(with a minimum of 25 guests)



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LUNCH BUFFET MENUS

Asian Selection – Menu 2

Appetizer and Salad

Spicy Fried Fish Salad with Lime and Coriander
Crispy Top Hat Spicy Chicken Salad
California Roll with Shrimps and Avocado
Stuffed Fried Tofu with Vegetables and Chili Dip
Fresh Spring Roll with Shrimps and Chili Coriander Plum Sauce
Mixed Garden Green Salad, Tomato and Cucumber

Dressing Selection

Vinaigrette, Lemon Oil and Balsamic Dressing

Soup

Malay Style Beef Soup with Vegetables
Steamed Mantao and Fried Mantao Bread

Hot Dish

Beef Curry with Young Bamboo
Grilled Lamb Percik
Chicken Cooked in Spices Soya Sauce with Karipole Leaf
Grilled Marinated Fish wrapped Banana Leaf
Stir Fried Vegetables with Soft Tofu
Kampung Fried Rice with Anchovies

Dessert

Chilled Honey Dew with Sago
Pandan Custard with Glatinous Rice
Mango Cheese Cake
Sliced Seasonal Fresh Tropical Fruits



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CANAPES MENU

Cold Selection

Mozzarella Cheese, Sun Dried Tomato Pesto
Gado-Gado Fresh Popia, Peanut Chili Dip
Smoked Duck Breast with Asparagus,
Orange Marmalade
Goat Cheese Tartlet, Cherry Tomato Confit
Fish Ceviche with Tomato Confit
Marinated Octopus, Green Beans Hummus
Oshinko Yellow Radish Maki Roll
Ginger Tuna Tartar, Wasabi Cream
Mushroom Bruchetta
Beef Bresaola Rolled with Rock Melon
Chicken Tortilla Roulade, Guacamole Relish
Marinated Shrimps, Tomato Lime
Coriander Salsa
Akami Tuna Tekka Maki Roll
Marinated Salmon with Pineapple Salsa
Cajun Spiced Prawns, Apple Relish
Mini California Roll with Shrimps,
Wasabi Mayo
Raw Tuna with Som Tam Papaya Salad
Tomato Basil Bruchetta
Vietnamese Rice Pepper Roll with Crab Meat
Salmon and White Leek Maki Roll

Warm Savoury Selection

Quiche of Smoked Salmon and Spinach
Chicken Satay with Peanuts Sauce
Sesame Barbeque Chicken Boxing
Crispy Chicken Wonton with
Chili Coriander Dip
Onion Cheese Tart with Beef Bacon
Chicken Sausage in Blanket
Seared Rolled Beef Bacon with Gherkin
Vegetables Spring Roll with Chili Plum Sauce
Seafood Flower Spring Roll with Chili Mayo
Steam Chicken Siew Mai with Dip
Mini Sardine Curry Puffs
Breaded Shrimps, Remoulade Sauce
Steam Barbeque Chicken Pau
Pandan Chicken with Spicy Dip
Tandoori Chicken Skewer, Mint Yogurt
Mini Chicken Pie with Mushroom
Breaded Seafood Cake, Chili Hollandaise
Vegetables Samosa, Curry Sour Cream Dip
Mini Pepperoni Pizza with Mushrooms
Cayenne Pepper Shrimps Tartlet

Sweet Selection

Mango Cheese Cake
Chocolate Cake
Lychee Tartlet
Mini Apple Strudel
Mini Peanut Butter Torte
Petit Donut
Honey Comb Cake
Mini Hazelnut Cream Puff
Macadamia Nut Brownies
Assorted Fruit Skewer



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WEDDING CAKE

Our talented in-house Pastry Chef can create a beautiful customized wedding cake in the flavor of your dreams; simply send us an image of your desired cake design. Our delightful cakes are finished with fresh cream or rolled fondant, decorated with fresh flowers and ribbons.

Please view our variety of flavor and filling selection for your wedding cake as follows:

Cake Selection

Chocolate Almond Sponge Cake
Vanilla Almond Sponge Cake
Chocolate Sponge Cake
Vanilla Sponge Cake
Four Seasons Langkawi Fruit Cake
Smooth Butter Cake
Semolina (Sugee) Cake

Filling Selection

Sweet Cream with Fresh Strawberries (Non-dairy)
Chocolate Caramel Ganache
White Chocolate Ganache
Coffee Butter Cream
Vanilla Butter Cream
Cream Cheese
Almond Pralines
Hazelnut Pralines

2kg Cake

(inclusive in wedding package)



BEVERAGE PACKAGES

Whether it is for a welcome reception or a pre-dinner event, Four Seasons Resort Langkawi has a selection of unique locations on the beach or in the privacy of your own villa for your cocktail party. We recommend the Rhu Beach or in-house Gallery.

Cocktail Reception

Cocktail/Standard Open Bar at USD 35 nett per person for first two hours and USD 28 nett per hour/person for subsequent hour inclusive of soft drinks, juices, beer and house pouring wine.

"Langkawi Basic" Standard Open Bar

Select your own Hot and Cold Canapés from the a la carte menu (3 pieces per person) USD 40 nett per person per hour with canapés for first two hours and USD 32 nett per person for each additional hour inclusive of canapés, soft drinks, juices, beer and house pouring.

"Four Seasons" Deluxe Open Bar

Select your own Hot and Cold Canapés from the a la carte menu (3 pieces per person) USD 55 per person per hour with canapés for first two hours and USD 38 nett per person for each additional hour inclusive of canapés, soft drinks, juices, beer, house pouring wine and house pouring liquor.

(with a minimum requirement of 25 guests per reception)