



BLOSSOM
A GLASSMANSION
—KUALA LUMPUR—

BLOSSOM A GLASSMANSION EVENT SPACE RATE CARD

For more information please contact :
012 286 2205 Eddie



EVENT SPACE RATE CARD

Entire G Floor

FULL DAY (10 HOURS)

HALF DAY (6 HOURS)

only applicable after 4pm

Weekday	RM10,000	RM7,000
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Weekend	RM20,000	RM13,500
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Total hours of usage is included of SetUp and Dismantle time.

Add-on hour

RM500 (before 10pm)

RM800 (after 10pm)

Service Crew RM200/pax

(5 pax service crew inclusive in catering package)



Scan for more event photos:



CLOSED SECTION RATE CARD

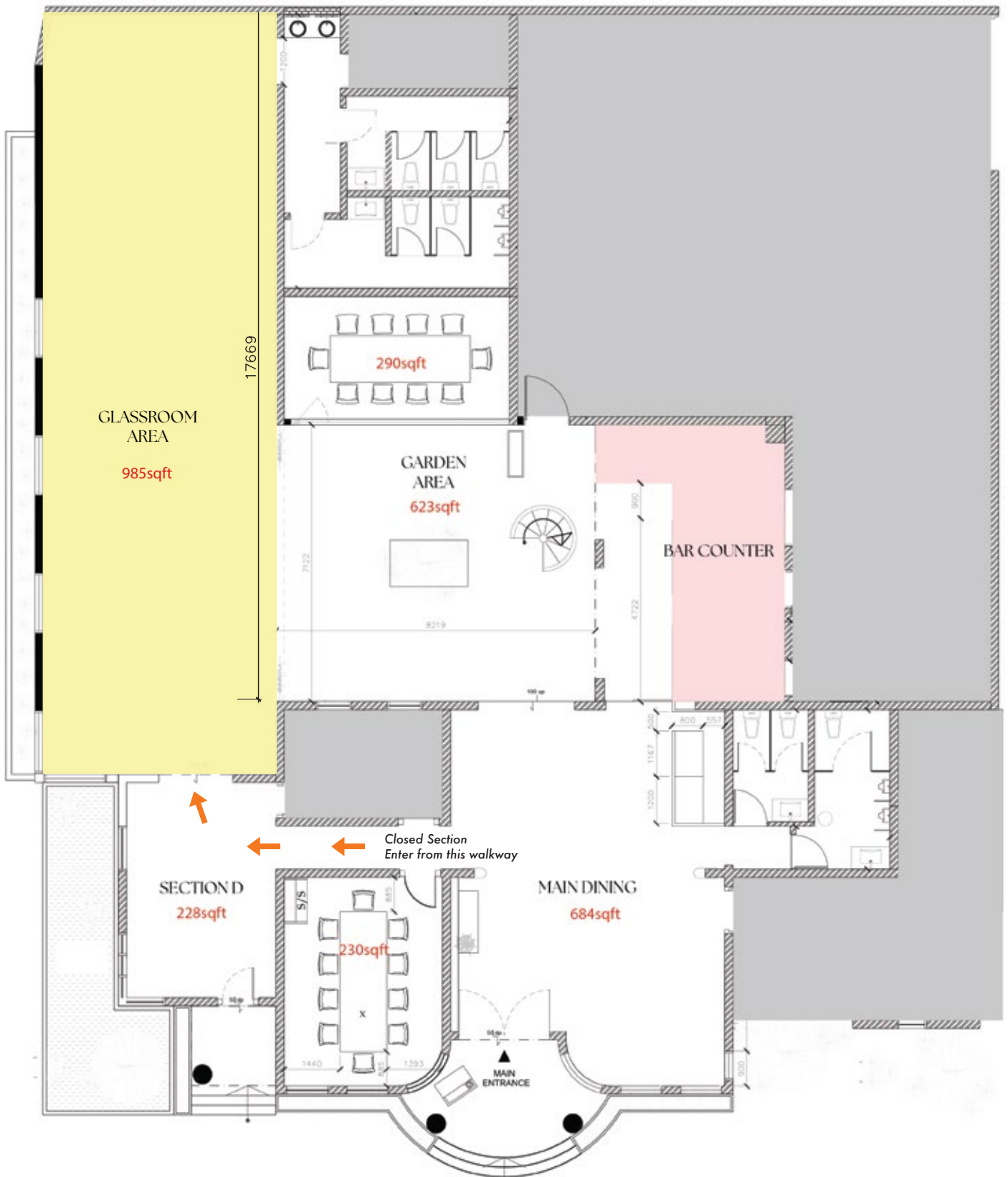
RM 6,000

G FLOOR GLASSROOM AREA
(4 HOURS PER SECTION)

- Minimum spend basis
- Amount is Before Tax.
- Usage of time includes SetUp and Dismantle.
- In the case that not meeting minimum spend, balance of the amount before Tax will be charged to contra off as Space Rental.
- Only applicable on Weekday before 4pm.
- Only select and pre-order from either Lunch or Dinner menu.
- For others timing, please check for availability.



BLOSSOM A GLASSMANSION FLOOR PLAN



● Closed Section Area

LIGHT REFRESHMENT

RM60++/pax

Min - 60 pax

Price inclusive of buffet line setup based on theme

Sandwich (choose 2)

- Egg Mayo
- Ham and Cheese
- Tuna Mayo
- Crab Leg

Tartlet (choose 2)

- Mixed Fruit Tart
- Blueberry Cheese Tart
- Lemon Meringue Tart

Quick Bread (choose 2)

- Scone with Strawberry Jam
- Brownie
- Chocolate Chip Muffins

Cake (choose 2)

- Strawberry Shortcake in Cup
 - Vanilla Madeleine
 - Red Velvet
 - Chocolate Moist
 - Tiramisu in Cup
 - Lemon Cake
- Earl Grey Cheese Foam Cake
- Strawberry Yogurt Mousse

Canape (choose 4)

- Tempura Avocado
- Tempura Prawn Head
- Tiger Prawn with Wasabi Cream
- Cold Capellini
- Tomato Bruschetta
- Caesar Salad in cup

Beverage (choose 2)

- Iced Water
- Orange Juice
- Iced Lemon Tea
- Peach Tea

Subject to 10% service charge and 8% SST.

WESTERN CATERING MENU

RM150++/pax

Min - 50 pax
Price inclusive of buffet line setup
(items with "*" available for outside catering)

Appetizer (choose 1)

- Potato Salad*
- Caesar Salad*
- Broccoli Salad w/ Beef Bacon
- Garden Salad*
- Macaroni Salad*

Canape (choose 2)

- Smoked Salmon Cream Cheese Quiche w/ Tobiko*
- Tomato Bruschetta*
- Mini Chicken Burger*
- Chicken Roulade*
- Cocktail Prawn*
- Cocktail Meatball*
- Tomato & Cheese Bites

Soup (choose 1)

- Tomato Soup*
- Mushrooms Soup*
- Clam Chowder*

Pasta (choose 1)

- Aglio Olio w/ Wild Mushroom*
- Chicken Bolognese*
- Cheese Alfredo with Broccoli*
- Shrimp Marinara*
- Chicken Lasagna
- Beef Lasagna

Rice (choose 1)

- Creamy Rice w/ Mixed Mushrooms
- Pineapple Fried Rice*
- Mexican Rice*
- Cowboy Fried Rice*
- Mushrooms Fried Rice*

Green (choose 1)

- Sauteed Vegetable w/ Mushrooms*
- Cheesy Pumpkin Gratin*
- Mushrooms Melts*
- Garlic Herbs Mushrooms*
- Ratatouille*
- Roasted Tubers*
- Parmigiana di Melanzane*

Meat, Poultry & Seafood (choose 2)

- Roasted Marinated Chicken*
- Slow Braised Beef Stew*
- Seafood Au Gratin*
- Herb-Roasted Lamb Shoulder w/ Mint Sauce*
- Garlic Lemon Butter Salmon*
- Pan Seared Barramundi w/ Mango Salsa
- Fish & Chips w/ Tartar Sauce*
- Seafood Carnival

Fruit Platter

- Assorted Fruit Platter*

Dessert (choose 3)

- Mixed Fruit Tart*
- Blueberry Cheese Tart*
- Lemon Meringue Tart*
- Mango Panna Cotta*
- Mixed Berries Panna Cotta*
- Chocolate Moist Cake*
- Tiramisu*
- Red Velvet*

Beverage

- Iced Water
- Peach Tea / Lemon Tea / Orange Juice (choose 1)

Subject to 10% service charge and 8% SST.

3 COURSE SET MENU

RM230++/pax

APPERTIZER

Sea Scallop with Passion Fruit Sauce

*Pan Fried Sea Scallop - Passion Fruit Sauce - Avocado - Pomegranate -
Pickle Japanese Cucumber Slice*

OR

Fisherman Stew Soup

Seafood Tomato Soup - Cod Fish - Sea Scallop

MAIN COURSE

Grain-Fed Beef Tenderloin

Demi Glaze - Baby Potatoes - Broccoli - Carrot

OR

Baked Salmon Fillet

Black Olive Potato Puree - Garlic Lemon Butter Sauce - Baby Spinach

OR

Grilled Lamb Shortloin

Potato Pavé - Rosemary Gravy - Baby Corn - Zucchini

DESSERT

Dark Forest

*90% Valhorna Chocolate Ice Cream - Chocolate Shave - Dark Pitted Sweet Cherry -
Chocolate Crumble - Chocolate Sponge*

MOCKTAIL

Subject to 10% service charge and 8% SST.

4 COURSE SET MENU

RM280++/pax

APPERTIZER

Sea Scallop with Passion Fruit Sauce

*Pan Fried Sea Scallop - Passion Fruit Sauce - Avocado - Pomegranate -
Pickle Japanese Cucumber Slice*

SOUP

Fisherman Stew Soup

Seafood Tomato Soup - Cod Fish - Sea Scallop

MAIN COURSE

Aus M6 Wagyu Ribeye

*Pumpkin Carrot Puree with Maple Syrup - Asparagus - Baby Potatoes -
Spanish Vinegar Sauce*

OR

COD Fish

Hollandaise Sauce - Celtuce - Mashed Potato

OR

Rosemary Lamb Rack

Fondant Potato - Mint Creamy Puree - King Oyster Mushroom

DESSERT

Dark Forest

*90% Valhorna Chocolate Ice Cream - Chocolate Shave - Dark Pitted Sweet Cherry -
Chocolate Crumble - Chocolate Sponge*

MOCKTAIL

Subject to 10% service charge and 8% SST.

LED SCREEN

Indoor LED 6 x 3 meter

RM5500 NETT (inclusive labour & delivery)

Screen Size:	5760 x 2880 mm
Screen Area:	16.59 m2
Screen Resolution:	2304 x 1152 pixels
Control System:	Novastar
LED Video Processor:	Novastar VX1000
Input Available:	2x HDMI 1.3, 2 x DVI, 1 x 3G-SDI

Indoor LED 4.5 x 2.5 meter

RM4000 NETT (inclusive labour & delivery)

Screen Size:	4480 x 2400 mm
Screen Area:	10.76 m2
Screen Resolution:	1792 x 960 pixels
Control System:	Novastar
LED Video Processor:	Novastar VX1000
Input Available:	2x HDMI 1.3, 2 x DVI, 1 x 3G-SDI

Riser for LED screen

RM500 NETT (inclusive labour & delivery)

20ft(Length) x 4ft(Width) x 2-3ft (Height)