



Year-End  
Glitz 2024



## Complimentary

LED screens

Basic PA system

Unlimited cordial drinks

Basic Christmas décor\*

Corkage charges\*

*Terms & Conditions Apply*

For further enquiries and reservations,  
please contact Tricia Loh at [tricia.loh@berjayahotel.com](mailto:tricia.loh@berjayahotel.com)







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## 4-Course Western Set Menu 1

**From RM 238 nett per person**

*Minimum of 150 persons*

### APPETISER

**Noix De Saint Jacques**

*Served with tomato confit, mesclun avocado salad  
and balsamic cream*

### SOUP

**Cream of Sweet Purple Potato and Avocado Oil**

*Served with bread roll and butter*

### MAIN COURSE

**Sous Vide Beef of Rib Eye**

*Served with yam mash, brown sauce and grilled vegetable*

*or*

**Chicken with Roasted Chestnut**

*Served with yam mash, grilled vegetable and mushroom sauce*

*or*

**Pan-seared Norwegian Salmon**

*Herb crusted, yam mash, beurre blanc and grilled vegetable*

### DESSERT

**Raspberry Pistachio Crèmeux, Chantilly Cream,  
Crunchy Biscuit and Passion Fruit Gel**

**Coffee & Tea**







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## 4-Course Western Set Menu 2

**From RM 238 nett per person**

*Minimum of 150 persons*

### APPETISER

#### Smoked Duck

*With fruit compote, spring mix salad with portobello and honey mustard*

### SOUP

#### Consommé Onion Soup

*With fresh thyme and garlic bread*

### SORBET

#### Calamansi Lime Sorbet

### MAIN COURSE

#### Medallions of Beef Tenderloin

*Slow-cooked with white potato layer, au jus, sautéed mushroom and asparagus*

*or*

#### Sous Vide Chicken Roulade with Roasted Chestnut

*White potato layer, roasted garlic sauce, sautéed mushroom and asparagus*

*or*

#### Baked Teriyaki Chilean Seabass

*With white potato layer, saffron lemon cream sauce, sautéed mushroom and asparagus*

### DESSERT

#### Milk Chocolate Hazelnut Bar with Whipped Milk Chocolate Ganache

*Served with almond biscuit and coffee mousseline cream*

#### Coffee & Tea







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## Chinese Set

*with a reservation for minimum of 10 tables*

### 8-Course Chinese Set

**RM 248 nett per person**

Twin Happiness Appetiser Platter

Braised Seafood Soup  
with Chinese Herbs

Deep-fried Boneless Chicken  
with Apple Vinegar Sauce

Steamed Red Snapper  
with Thai Lime Sauce

Wok-fried Prawn in Spicy Paste

Stewed Pacific Clam and  
Black Mushroom with Cabbage

Steamed Glutinous Rice with  
Dried Oyster and Chicken

Chilled Longan and Sea Coconut  
with Sliced Lemon

### 9-Course Chinese Set

**RM 278 nett per person**

Trio Appetiser Platter Combination

Double-boiled Four Treasures  
in Chicken Stock

Roasted Chicken with  
Spicy Sesame Paste

Steamed Dragon Tiger Grouper  
with Chicken Essence

Wok-fried Prawn with Szechuan Sauce

Stewed Long Cabbage with  
Trio Shredded Gravy

Wok-fried Rice with Smoked Duck  
and Green Bean

Chilled Rock Melon with Sago and  
Vanilla Ice-cream

Crispy Chinese Pancake with  
Lotus Seed Paste







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## Winter X-Mas Buffet

**From RM 238 nett per person**

*Minimum of 250 persons*

### APPETISER & SALAD

Smoked Duck Salad  
Coleslaw with Raisin and Pineapple  
Rolled Zucchini and Eggplant with Quail Egg  
Potato Salad with Black Olives and Smoked Chicken  
Traditional Nicoise Salad  
Shredded Chicken with Pineapple and Curry Dressing

### ASSORTED LETTUCE WITH DRESSING & CONDIMENTS

Iceberg, Romaine, Lollo Bionda  
Semi-dried Cherry Tomato, Chick Peas Bruschetta, Green Peas,  
Grilled Eggplant in Olive Oil, Tzatziki, Roasted Beetroot, Tomato Salsa,  
Roasted Garlic with Herbs  
Thousand Island, Herb Vinaigrette, Caesar Dressing, Italian Dressing, Seville,  
Black Sesame Aioli, Lime Dressing  
Crouton, Parmesan Cheese, Capers, Pickled Onion, Mixed Olives,  
Sun-Dried Tomato, Raisin, Cornichons

### SEAFOOD ON ICE

Green Mussel, Black Mussel, Crabstick and Tiger Prawn  
Lemon Wedges, Cocktail Sauce, Shallot Vinaigrette  
and Lime Cilantro Vinaigrette

### HOT KETTLE & BREAD BASKET

Cream of Sweet Potatoes and Avocado Oil  
Oxtail Soup with Local Spices  
Focaccia, Baguette, Farmer Bread, Sesame Seed Bun,  
Sunflower Seed Bun  
Unsalted Butter







## THE ROAST

Roasted Chicken with Honey and Sesame Seed  
Roasted Lamb  
Glazed Root Vegetables - Carrot, Radish, Beetroot  
Roasted Parisian Potatoes  
Sauce - Black Pepper, Béarnaise, Soubise, BBQ, Mint, Cranberry, Mushroom

## PIZZA STATION

Pepperoni  
Margherita

## HOT DISHES

Sliced Beef Stroganoff  
Deep-fried Fish Fillet with Ginger Sauce  
Stir-fried Prawns with Sweet Sour Sauce  
Ayam Masak Ros  
Northern Indian Lamb Kurma  
Ikan Merah Asam Pedas Johor  
Sautéed Brussel Sprout with Alfredo Sauce  
Saffron Rice  
Steamed White Rice

## SWEET TEMPTATION

Chocolate Fountain with Biscotti,  
Marshmallow and Dried Fruits  
Vanilla and Chestnut Yule Log  
Raspberry Dark Chocolate Fudge Yule Log  
Christmas Pudding with Cream Anglaise  
Fruit Cake with Icing  
Chocolate Mud with Salted  
Caramel Mousseline

Pecan Nut Pie  
Christmas Spiced Cake  
Minced Pie  
Stollen  
Panettone  
Choux Pastry  
Assorted Christmas Cookies  
Assorted Tropical Sliced Fruits

## STALL

Ice Kacang with Condiments  
Ice-cream with Condiments

Coffee & Tea





*The hotel reserves the right to modify the menu and ingredients at any time, so the actual content may vary.*

*Please note that while we take precautions to accommodate food allergies, we cannot guarantee the complete absence of allergens. Inform our staff of any allergies before ordering.*