DE.WAN 1958 BY CHEF WAN WEDDING PACKAGES

Pe. Man



A Truly Malaysian Modern Restaurant & Event Venue

De.Wan 1958 by Chef Wan presents the experience of a modern Malaysian culinary adventure brought to life by the multiple award-winning chef, Datuk Redzuawan Ismail or better known as Chef Wan.

As a culinary ambassador for Tourism Malaysia, Chef Wan travels around the world to promote our country's unique food culture and his name is synonymous with Southeast Asian cuisine. The idea of De.Wan 1958 came about because he believes that good food brings people closer together, regardless of cultures and background.

Spreading over a spacious 13,000 sq feet of space at The LINC, Kuala Lumpur, we are not only a restaurant to savour diversified Malaysian cuisine but also a state-of-the-art venue designed for an immersive event experience. This is where we share the pure joy that Malaysian food brings; this is also where we create unforgettable memories that Malaysian hospitality stands for.

Be it a corporate meeting, product launch, art exhibition, charity & gala, birthday, anniversary or even the wedding you've been dreaming of, this is the perfect venue to celebrate all your important milestones.

The Space

De.Wan 1958 by Chef Wan is located on Level 2 of The LINC KL, an upcoming lifestyle retail centre in town. Inspired by greenery, the mall is designed to bring visitors back to nature with its luscious green plants and decorations.

Our entire restaurant and event hall can accommodate up to 500 seated or 1,000 standing guests and fully fitted with audio-visual equipment, and stage. When the occasion calls for, we can provide security, valet parking services as well as red carpet entryway to make your VVIPs feel extra special.

	Capacity
Royal Batik Room x 1	20 pax
Batik Room x 4	12 pax each room
Restaurant	120 pax
Ballroom	450 pax



The Idea

The inspiration was really simple – to redefine Malaysian cuisine and food culture.

One of the most important goals for Chef Wan is to raise awareness of Malaysian food at the international level. It is a cuisine that is full of flavours and colours influenced by the diverse culture that the country is blessed with yet not many people know about what an authentic Malaysian cuisine taste like. So he knew that one day he would return home to make this dream into a reality.

It would be a place where he can freely share his culinary passion with people who love food as much as he does; it would also be a place where people can create lasting memories and impressions.

This is the concept that De.Wan 1958 by Chef Wan is built upon.

66 Food brings love and peace to the table.

- Chef Wan





The Team

One of Asia's most celebrated culinary icon, Chef Wan spends most of his time in different regions including US, Europe, Middle East to explore different food and culture. Known for his gregarious nature and immaculate culinary skills, he has won over connoisseurs and fans across the world so it is not exaggerating at all to say that he is the most famous chef in the country.

He honed his cooking skills at the prestigious California Culinary Academy and he's received numerous awards over the years, including the most recent Food Ambassador Award & The Master Chef of The Year at the World Top Gourmet Awards.

Led by Chef Wan himself, the highly experienced team at De.Wan 1958 by Chef Wan is committed to bring a brand new experience to the local dining and event scene – from customized menu development to 360 degree visual and audio system, we are all about offering the perfect venue for any celebration or occasion.

Wedding Packages



It's your special day to create a lifetime of memories so just enjoy it and let our experienced team manage the rest.

De.Wan 1958 Wedding Packages

RM 120 per pax
RM 150 per pax
RM 220 per pax
RM 280 per pax

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			Packages					
	Buffet Style	RM120++ (Per Pax)	RM150++ (Per Pax)	RM220++ (Per Pax)	RM280++ (Per Pax)			
	Dome Set Menu	RM1289++ (10 Pax)	RM1589++ (10 Pax)	RM1789++ (10 Pax)	-			
	Hidang Set Menu	RM1289++ (10 Pax)	RM1589++ (10 Pax)	RM1789++ (10 Pax)	_			
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	RM150	RM220	RM28
Banquet Menu specially created by our Chef.	٠	٠	٠
One Food Tasting of the selected menu for a table of ten (10) persons upon confirmation of booking. Additional person will be charged at RM150.	٠	٠	•
Welcome drinks (mocktails) during pre-reception.	٠	٠	٠
Tidbits and snacks during pre-reception.	٠	٠	٠
Free flow of soft drinks (Coke and Sprite) throughout dinner for all guests.	٠	٠	٠
Use of private changing room with attached powder room.	٠	٠	٠
Beautifully decorated ceremonial three-tier wedding cake for cake-cutting ceremony.	٠	٠	٠
Standard floral arrangement on all tables.	٠	٠	٠
Red carpet for bridal walk.	•	٠	٠
2 bottles of champagne fountain with sparkling juice (non-alcoholic) for toasting.	•	•	•
Reserved parking space for wedding car.	•	٠	٠
Basic use of standard projector, AV, sound and light system with microphone.	٠	٠	٠
Six beautiful decorated fresh flower pedestal stand (any additional stand will be charged according to your arrangement/peference).	—	٠	٠
Complimentary beautiful decorated centre piece flower for main table.	•	•	•

De.Wan 1958 Restaurant Rates

De.Wan 1958 Restaurant Rates							
Peacock Room (Long Table max 22 pax)	Monday - Thursday		Friday - Sunday				
Booking Time	11:00am	2:30pm	6:30pm	11:00am	3:00pm	6:30pm	
Minimum Spend* (Deposit Required)	RM3,000	RM2,000	RM3,000	RM3,000	RM2,000	RM3,000	
* All bookings are subjected to Minimum Spend or Room Charge RM500.							
Batik Rooms (Adjoining)		Monday - Thursday		Friday - Sunday			
Booking Time	11:00am	2:30pm	6:30pm	11:00am	3:00pm	6:30pm	
Batik Room 1 (max 12 pax) Minimum Spend*	RM1,500	RM1,500	RM1,500	RM1,500	RM1,500	RM1,500	
Batik Room 2 (max 12 pax) Minimum Spend*	RM1,500	RM1,500	RM1,500	RM1,500	RM1,500	RM1,500	
	RM1,500 RM1,500	RM1,500 RM1,500	RM1,500 RM1,500	RM1,500 RM1,500	RM1,500 RM1,500	RM1,500 RM1,500	

* All bookings are subjected to Minimum Spend or Room Charge RM250 (Batik Room 1-3) / RM400 (Batik Room 4).

	Whole Restaurant	Min Spend	Hours	Seating Capacity	
	M/h ala Daataawaataa aha	RM40,000	Half Day		
	Whole Restaurant only	RM70,000	Full Day	Seated dining: 120 pax	
)	Whole Restaurant	RM60,000	Half Day	Seated dining: 450 pax	
	& Banquet Hall	RM100,000	Full Day	Theatre seating: 600 pax Standing cocktail: 650 pax	
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De.Wan 1958 Banquet Hall Rental Rates

	Facilities	Half Day - 6 hours Total booking hours including set up/tear downtime.	Full Day - 15 hours Total booking hours including set up/ tear downtime.	Seating Capacity
Friday/Saturday/ Sunday/ Public Holiday & Eve of Public Holiday	Sunday/ ublic Holiday & Lighting with visual technician	RM8,000 (Day Time) RM10,000 (Night Time)	RM18,000	
Monday - Thursday	 Microphone 2 x Portable Speaker with 4 cordless Microphone 16 Channel Digital Mixer 2 x Wired Microphone 2 x Monitor 2 x Sub Woofer 	RM5,000 (Day Time) RM7,000 (Night Time)	RM12,000	Seated dining: 320 pax Theatre seating:
Monday - Sunday	 3D Mapping projector Stage lighting with visual technician Sound system 4 x Cordless Microphone 2 x Portable Speaker with 4 cordless Microphone 16 Channel Digital Mixer 2 x Wired Microphone 2 x Monitor 2 x Sub Woofer 	_	RM50,000	Standing cocktail: 500 pax

* Spend RM30K (weekday) / RM40K (weekend) and above free rental and facilities (per slot).

* Rental charges will be applied for bookings below RM30,000 per slot.

<u>g</u> e	— De.Wan 1958 Single Usage	e Facility	Rental Rates —	- Contraction of the second se
	Sound system, LCD TV 60" or projector and screen with 2 cordless mics		RM1,000	
	LCD TV 60" screen or projector and screen (6ft x 6ft)		RM600 per unit	
	Sound system with 2 microphones only		RM600	
	Karaoke sound system with LCD TV 60" x 1		RM2,000	
	Welcome Signage (Reception projector 6ft x 6ft, resolution 1024px x 768px)		RM600	
	Display Screen 16' x 9' + Projector		RM2000 per screen (For ballroom only)	
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The LINC Car Park Rates =

Valet Parking Charges 9am - 2am			Car Park Charges			
				Normal Rate	Validation*	
Monday to Thursday (First 2 hours)	RM8.00		Monday to Friday (First 2 hours)	RM5.00	F.O.C	
Every Subsequent Hour RM2.00	Every Subsequent Hour	RM4.00	RM2.00			
Friday to Sunday & Public Holidays	RM10.00		6pm - 5.59am Monday to Friday (Per entry)	RM5.00	RM2.00	
(First 2 hours) Every Subsequent Hour	RM2.00		Saturday, Sunday & Public Holiday (Flat rate)	RM6.00	RM3.00	

* Shoppers spend RM50 and above in one single receipt free 2 hours and every subsequent hour RM2

Menus

De.Wan 1958 Buffet Menu

RM120⁺⁺ (Per Pax) Min 100 pax

APPETIZER

Rempenyek, Ulaman-ulaman, Rojak Buah, Tauhu Rojak Istimewa, Pecal

SALAD

Rojak Tauhu Istimewa, Rojak Betik Trengganu, Urap Nangka Tempe

SAMBAL COLIK (condiments & local dipping)

Sambal Belacan, Tempoyak, Sambal Manga, Cincaluk, Budu,

Acar Buah, Jelatah, Acar Rampai, Acar Mempelam, Sambal Cili Hijau, Sambal Cili Merah

SOUP

Soto Ayam

NOODLE STATION Nyonya Laksa, Mee Rebus Cik Ani

GRILLED ITEMS

Chicken Satay, Beef Satay

HOT MAIN DISHES

Ayam Kapitan, Danging Rendang Selangor, Kambing Kuzi Gulai Lemak Nenas Udang Nyonya Style, Ikan Kari Bendi Sayur Lodeh Lemak

RICE SELECTIONS

Nasi Minyak Kuning, Nasi Putih

DESSERTS

Freshly Sliced Tropical Fruits, Pulut Hitam, Bubur Som Som Assorted Ice-Cream

BEVERAGES

Traditional Coffee, Teh Tarik, Sugar Cane Juice, Filtered Water

RM150⁺⁺ (Per Pax) Min 100 pax

APPETIZER

Rempenyek, Ulaman-ulaman, Rojak Buah, Tauhu Rojak Istimewa, Pecal

SALAD

Kerabu Pucuk Paku Kerang, Rojak Betik Terengganu, Urap Nangka Tempe

SAMBAL COLIK (condiments & local dipping)

Sambal Belacan, Tempoyak, Sambal Manga, Cincaluk, Budu, Acar Buah, Jelatah, Acar Rampai, Acar Mempelam, Sambal Cili Hijau, Sambal Cili Merah

SOUP

Soto Ayam

NOODLE STATION Nyonya Laksa, Mee Rebus Cik Ani

GRILLED ITEMS Chicken Satay, Beef Satay, Otak-otak Daun Nipah

HOT MAIN DISHES

Ayam Kapitan, Daging Kicap Halia Muda , Kambing Kuzi, Udang Galah Rendang Perak, Ikan Kari Bendi, Pucuk Manis Lemak Keledek, Sayur Campur Fucuk

RICE SELECTIONS

Nasi Beriani, Nasi Putih

DESSERTS

Assorted Traditional Malay Dessert, Freshly Sliced Tropical Fruits, Cendol, Bubur Cha-cha, Bubur Som Som, Assorted Ice Cream

BEVERAGES

Traditional Coffee, Teh Tarik, Sugar Cane Juice Rose Bandung, Corn Juice

Prices are subject to 10% service charge & 6% SST

De.Wan 1958 Buffet Menu

RM220⁺⁺ (Per Pax) Min 100 pax

APPETIZER

Rempenyek, Assorted Traditional Kerabu Items (Ulaman-ulaman, Pincuk, Jantung Pisang Muda), Kerabu Daging, Kerabu Ayam Nyonya, Gado-gado, Pecal, Jaganan

SALAD

Kerabu Pucuk Paku Kerang, Rojak Betik Trengganu, Urap Nangka Tempe, Pasembur

SAMBAL COLIK

(condiments & local dipping)

Sambal Belacan, Tempoyak, Sambal Pudina, Sambal Manga, Cincaluk, Budu, Acar Buah, Jelatah, Acar Rampai, Acar Mempelam, Acar Halia, Acar Bawang Putih, Sambal Cili Hijau, Sambal Cili Merah

SOUP

Chef Wan's Soup Ekor, Mix Vegetables and Mushroom Soup

CARVING STATION

Ayam Kecil Percik, Grilled Jumbo Sotong, Portuguese Baked Fish

NOODLE STATION

Mee Rebus Cik Ani, Laksa Johor

GRILLED ITEMS

Chicken Satay, Beef Satay

HOT MAIN DISHES

Ayam Masak Lemak Chili Padi Umbut Kelapa, Daging Opor Hijau, Kambing Masala, Itik Rendang Usik, Asam Pedas Ikan Jenahak, Ketam Lemak Nenas, Gulai Udang Harimau Pisang Muda, Dalcha Murungai, Nyonya Terung Sambal

RICE SELECTIONS

Nasi Bokhori Kambing, Nasi Kunyit, Nasi Putih

DESSERTS

Assorted Traditional Malay Desserts, Cendol, Bubur Cha-cha, Pulut Hitam, Pengat Nangka, Assorted Ice Cream Freshly Sliced Tropical Fruits

BEVERAGES

Traditional Coffee, Teh Tarik, Sugar Cane Juice, Rose Bandung, Corn Juice

RM280⁺⁺ (Per Pax) Min 100 pax

APPETIZER

Rempenyek, Assorted Traditional Kerabu Items (Ulaman-ulaman, Pincuk, Jantung Pisang Muda), Kerabu Udang Kacang Botol, Kerabu Cendawan Sisih, Kerabu Daging, Kerabu Ayam Nyonya, Kerabu Kaki Ayam, Pecal, Jaganan

SALAD

Kerabu Pucuk Paku Kerang, Rojak Betik Trengganu, Urap Nangka Tempe, Gado-gado, Pasembur

SAMBAL COLIK

(condiments & local dipping) Sambal Belacan, Tempoyak, Sambal Pudina, Sambal Manga, Cincaluk, Budu, Acar Buah, Jelatah, Acar Rampai, Acar Mempelam, Acar Halia, Acar Bawang Putih, Sambal Cili Hijau, Sambal Cili Merah

SOUP

Sup Samudera Lautan Kelapa Muda, Sup Kambing Roti Bengali, Sup Labu Biru Daun Limau Perut

CARVING STATION

Ayam Kecil Percik, Sotong Jumbo, Udang Galah Bakar, Portuguese Baked Fish, Angus Bakar Rempah Basah, Peha Kambing Percik

> NOODLE STATION Siamese Laksa, Mee Rebus Cik Ani, Penang Prawn Noodles

GRILLED ITEMS

Chicken Satay, Beef Satay, Ketam Bunga Bakar Ketumbar

HOT MAIN DISHES

Ayam Kampung Rendang Minangkabau, Daging Rusa Masak Tomato Sos, Kambing Bakar Air Asam Halia Madu, Steamed Cod Fish in Superior Soya Sauce, Asam Pedas Siput Buluh, Telur Itik Lemak Cili Padi, Gulai Udang Harimau Pisang Muda, Rendang Asparagus with Scallops, Nyonya Chap Chai, Sautéed Brocolli and Cauliflower with Crispy Garlic

RICE SELECTIONS

Nasi Beriani Ayam Kuzi Merah, Nasi Kunyit, Nasi Telur Terengganu, Nasi Putih

DESSERTS

Kuih-muih Traditional, Assorted Traditional Malay Desserts,, Cendol, Bubur Cha-cha, Pulut Hitam, Pengat Nangka, Ice Kacang ABC, Bubur Kacang, Assorted Ice Cream, Freshly Sliced Tropical Fruits

BEVERAGES

Traditional Coffee, Teh Tarik, Rose Bandung, Assorted Cold Pressed Juices Fresh Coconut Juice, Sugar Cane Juice

Prices are subject to 10% service charge & 6% SST

De.Wan 1958 Hidang Set Menu

RM1289⁺⁺ (10 Pax)

STARTER (Platter) Kerabu Pucuk Paku with Kerang Ayam / Daging / Mix Satay

MAIN

Live Sea Bass Asam Pedas Daging Rendang Selangor Jumbo Sotong Bakar with Sambal Hijau Fried Tiger Prawns in Green Curry and Telur Asin

> Ayam Bakar Stir Fried Broccoli

RICE

(Your choice/all of 3 types of rice - free flow) Nasi Telur Terengganu Nasi Minyak Bunga Telang Nasi Putih

DESSERT

Fresh Tropical Fruits Bubur Som Som

RM1589⁺⁺ (10 Pax)

STARTER (Platter)

Ayam / Daging / Mix Satay

Cucur Udang Kerabu Pomelo with Crispy Prawn Cheeks

> SOUP Sup Ekor

MAIN

Live Silver Snapper Masak Masam Manis Tulang Ekor Bakar Sambal Sotong Petai Steamed Udang Galah with Garlic Lime Ayam Si Hitam Manis Sauté Asparagus with Scallops

RICE (Your choice/all of 3 types of rice - free flow) Nasi Telur Terengganu Nasi Minyak Bunga Telang Nasi Putih

> DESSERT Fresh Tropical Fruits Pisang Gamilan

RM1789⁺⁺ (10 Pax)

STARTER

(Platter) Tauhu Rojak Istimewa Beef / Chicken / Mix Satay Kerabu Pucuk Paku

SOUP Soup Singgang Samudera

MAIN

Live Grouper Estuary Cooked in Your Choice of Style – 1.2kg (Steamed with Superior Soya Sauce / Steamed Garlic Lime) Udang Harimau Gulai Lemak Nenas Jumbo Sotong Sambal Petai Ayam Kuah Kacang Daging Rendang Selangor Lamb Rack Bakar Stir Fried Broccoli with Garlic

RICE

(Your choice/all of 3 types of rice – free flow) Nasi Telur Terengganu Nasi Minyak Bunga Telang Nasi Putih

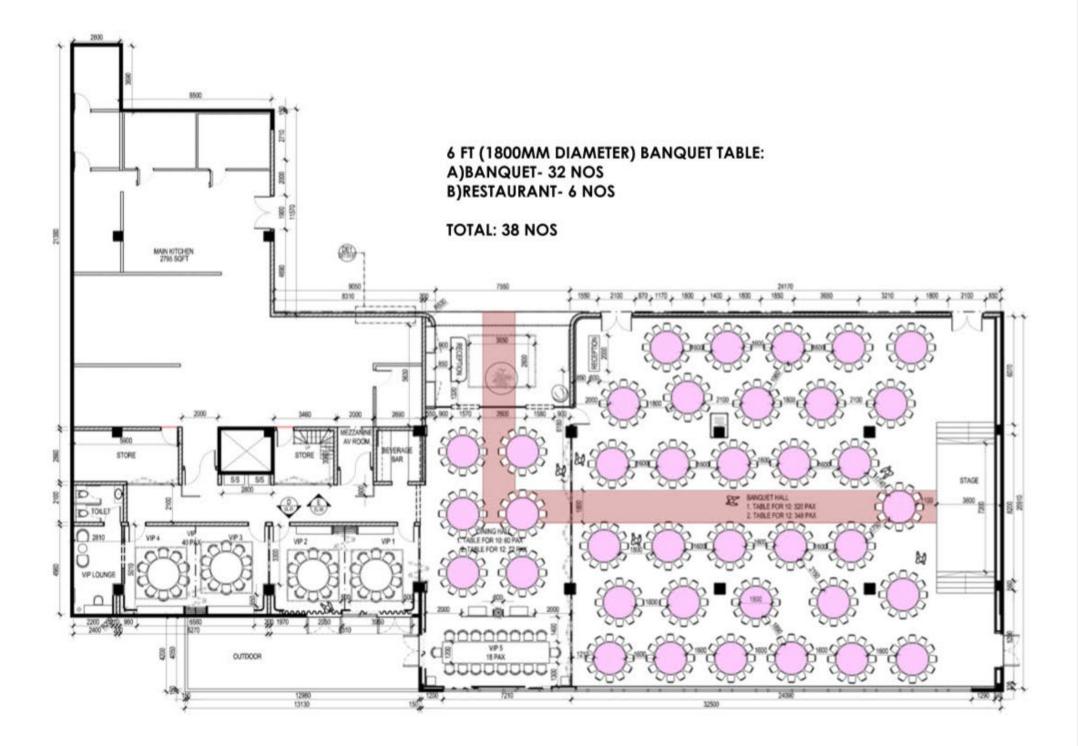
> DESSERT Fresh Tropical Fruits Bubur Pulut Hitam

Prices are subject to 10% service charge & 6% SST



The Banquet Hall





De. Man by Chef Wan

TERMS & CONDITIONS

- Food tasting is subject to availability of space and reservation is required in advance.
- A minimum of RM5,000 non-refundable deposit is required to confirm the booking.
- Menu may be customized and additional charges may apply.
- All prices are subjected to 10% service charge & SST 6% charge.
- The management reserves the right to alter / change wedding packages without prior notice.
- Minimum rental charges will be applied for bookings below RM50,000.



DE.WAN 1958 BY CHEF WAN

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