

The Western Style Reception With a minimum of 40 persons and maximum of 60 persons

Package Inclusion

♥ Two-night stay at The Club Bridal Room inclusive of breakfast for two persons

Magical Décor to Elevate the Evening

- ♥ Special fresh floral arrangement (Flower Posy) for table setup
- ♥ Restaurant existing table and chair setup
- Ceremonial wedding cake with fresh floral arrangement
- ♥ Saujana's signature wedding guestbook

Beverages & Treats

- ♥ Complimentary bottom-less aerated soft drinks (Coke and Sprite) throughout the event
- **♥** *Decorative honey jars for all your distinguished guests*
- ▼ Toasting fountain with a bottle of house Champagne
- ♥ Specially discounted price on beer by the barrel, hard liquor or wine ordered from Senja Restaurant

Special Rates, Discounts and Additional Benefits

- **▼** Special Family and Guest Room Rates at The Saujana Hotel Kuala Lumpur starting from RM 330.00++ per room night inclusive of breakfast for two in Superior Room
- ▶ Special Corkage Waiver for one bottle per each guaranteed 10 persons. Subsequent bottles will be chargeable at RM 80.00++ per opened wine bottle & RM 100.00++ per opened hard liquor bottle (with mixers).
- Usage of standard sound system with 1 microphone
- **♥** Complimentary
 - : Car Park Facilities
 - : In house 2 piece Live Band playing 3 sets



The Western Style Reception Menu 1 at MYR 350.00++ per person

4 Course Set Menu

Freshly Baked Breads

STARTER

CAPRESE DI BUFALA

Buffalo Mozzarella Cheese, Roma Tomato, Fresh Basil

SOUP

VELLUTATE DI ASPARAGI

Cream of Asparagus Soup

and the same

MAINS COURSE

BRANZINO AL VAPORE

Baked Barramundi Fillet with Basil Mashed Potato Capers-Tomato Essence

Or

MANZO ALLA NORCINA

Slow Roasted Premium Loin of Beef with Truffle Mash Potato Beef Jus Reduction



DESSERT

PANNA COTTA CON FRUTTI DI BOSCO

Slowed Cooked Double Cream Chilled and Infused with Forest Berries

Coffee or Tea



The Western Style Reception Menu 2 at MYR 450.00++ per person

5 Course Set Menu

Freshly Baked Breads

STARTER

Carpaccio di Salmone Con Olio d'Oliva e Pepperoni

Salmon Carpaccio with Olive Oil and Bell Pepper

a second

SOUP

ZUPPA D' FUNGHI SELVAGGI E ERBA FRESCA TARTUFATO

Cream of Wild Mountain Mushrooms with Truffeled Herbs and Creme Fraiche

and the same

MIDDLE COURSE

RIGATONI AI GAMBERI

Homemade Maccheroni Pasta in Rich Prawn Ragôut

a see

MAINS COURSE (To choose 2 only)

BACCALA LIVORNESE

Cod Fish in a Fresh Tomato, Garlic, Parsley and White Wine Stew with Olive Oil Poached Potatoes

Or

MANZO ALLA NORCINA

Roasted Tenderloin with Truffle Mash Potato and Beef Jus Reduction

Or

NOCCINI DI ANGNELLO CON FUNGHI SELVAGGI

Char Grilled Lamb Medallions with Wild Mushrooms and Lamb Ju's

a e

DESSERT

Tiramisu

Classic Tiramisu

Coffee or Tea