

## Chinese Wedding Reception Package

Minimum of 150 persons and maximum of 200 persons @ Zamrud Room  
Minimum of 250 persons and maximum of 350 persons @ Saujana Ballroom

### Package Inclusions

- ♥ Complimentary Two-Night-Stay in our Club Room inclusive of breakfast for 2 persons.
- ♥ 2x Complimentary One-Night-Stay in our Deluxe Room inclusive of breakfast for 2 persons.
- ♥ Experience the unique services by a personalized wedding butler who will ensure that all your plans for your wedding day are fulfilled without fuss, stress or hassle

### Magical Décor to Elevate the Night

- ♥ Fresh floral arrangement for bridal table, guest tables and reception table
- ♥ Elegant walkway aisle décor
- ♥ Red carpet for the Bridal March, from entrance leading up to the bridal table
- ♥ Cream color seat cover with a choice of gold, silver or maroon slip-in tie-back
- ♥ Ceremonial wedding dummy cake with fresh floral arrangement

### Beverages & Treats

- ♥ Complimentary bottomless aerated soft drinks (Coke and Sprite) throughout the event
- ♥ Pre-dinner treats of peanuts, muruku and vegetable crudités with dipping for 1 hour before the event
- ♥ Door gifts for all distinguished guests
- ♥ Champagne fountain with 1 bottle of house Champagne

### Special Rates, Discounts and Additional Benefits

- ♥ **Special Room Rates** at The Saujana Hotel Kuala Lumpur for family members and guests starting from RM 300.00++ per room per night with 2 breakfast at Deluxe Room
- ♥ **Special corkage waiver** for the first bottle of hard liquor or wine for every guaranteed 10 persons (Duty Paid Bottles Only)
- ♥ **Food Tasting** – Complimentary for a table of 10 persons on the selected menu– Not applicable on weekend, eve or Public Holidays
- ♥ **Tea Ceremony** arrangement available at special rate of RM380++ for up to 50 guests (maximum 3 hours)
- ♥ **Complimentary:**
  - Usage of the LCD Projector (Ballroom) and Basic Sound Systems for Speeches, Videos and Background Music
  - Car Park Facilities

## Chinese Wedding Reception Package

### Saujana Royal Combination Platter

*Chilled marinated jelly fish with fried octopus chips*

*Chilled prawn with vegetable salad and mayo*

*Smoked duck breast with dragon fruit sauce*

*Deep- fried seafood rolls with almond flakes*

*To tick one selection:-*

- Double boiled dried mushroom “Kei Song Er” with sun dried scallop soup
- Braised dried seafood superior soup with sun dried scallop  
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- Steamed golden snapper fish with king soya sauce ginger and spring onion
- Steamed sea grouper fish with king soya sauce ginger and spring onion  
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- Roasted chicken with curry sauce and fried “Man Tao” bun
- Roasted sesame chicken with BBQ sauce and prawn cracker  
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- Wok-fried tiger prawn with marmite and almond flakes
- Wok-fried tiger prawn with black pepper sauce, onion and curry leaves  
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- Braised flower mushroom with sea cucumber, bean curd stick and broccoli
- Braised broccoli, cauliflower with crab meat soup and fish roe Tobiko  
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- Steamed mini glutinous rice with salted egg yolk and chicken wrapped with lotus leaf
- Seafood fried rice with silver anchovies and spring onion  
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- Chilled rambutan with pineapple and sea coconut in lemon syrup
- Warm red bean puree with lotus seed  
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- Fried sesame balls with lotus paste and chilled Omochi
- Deep-fried lotus pancake and chilled Omochi  
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Chinese Tea

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### Saujana Royal Combination Platter

*Deep- fried bean curd roll with Enoki mushroom*

*Chilled marinated jelly fish with fried octopus chips*

*Deep- fried yam dumpling with mayo and chicken floss*

*Steamed crab stick roll with fish roe Tobiko*

*To tick one selection:-*

- Double boiled cordyceps flower and dried scallop soup
- Double boiled black garlic with mushroom and dried scallop soup  
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- Steamed tiger grouper fish with king soya sauce and spring onion
- Deep-fried golden snapper with Thai mango sauce spring onion  
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- Deep-fried smoked duck breast with mixed fruits and dragon fruit sauce
- Braised chicken with dried seafood, wrapped in lotus leaf  
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- Wok-fried tiger prawn with chicken floss and fried garlic
- Steamed prawn with Chinese herb “Kee Chi”  
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- Braised baby abalone with flower mushroom, baked fish maw and broccoli
- Braised baby abalone with mixed vegetables  
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- Steamed mini glutinous rice with salted egg yolks and chicken wrapped with lotus leaf
- Chinese fried rice with diced chicken and anchovies  
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- Warm dried longan syrup with lily buds and lotus seeds
- Chilled coconut milk with sago, honey melon and ice cream vanilla  
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- Fried sesame balls with lotus paste and chilled Omochi
- Deep-fried lotus pancake and chilled Omochi  
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Chinese Tea