## THE SAUJANA HOTEL

### Indian Wedding Reception Package

RM1998++ per table of 10 persons Minimum 150 persons & Maximum 200 persons for Zamrud Room Minimum 250 persons and maximum 350 persons for Saujana Ballroom

#### Package Inclusions

- Two Night's Stay in The Bridal Club Room with Breakfast for 2 persons.
- ▼ Two Room for One Night's Stay in The Deluxe Room with Breakfast for 2 persons (Parent's Room)
- 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 arrangements for Bridal Table, All Guest Table & Reception table setup
- Red Carpet for the Bridal March, from Entrance Leading Up to the Bridal Table
- Cream Seat Covers with a Choice of Gold, Silver or Maroon Slip In Tie-back.
- Elegant Cream Drapes Wedding Backdrop
- Ceremonial Wedding Dummy Cake with Fresh Floral Arrangement.
- Saujana's Signature Wedding Guestbook

#### **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 I hour
- Decorative Honey Jars 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 360.00++ 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
- Complimentary:
  - Usage of the LCD Projector and Sound Systems for Speeches, Videos and Background Music
  - Car Park Facilities



# THE SAUJANA HOTEL KUALA LUMPUR

## **Indian Wedding Reception Package**

Menu I	Menu 2
Soup com	Soup Soup
Tomato and Coriander Soup	Chicken Soup with Spices and Herbs
Mains Source	Mains Mains
Laziz Pasliyan (Cashewnut Flavoured Spicy Lamb Chops)	Lamb Varuval (Stir Fried Lamb with Spices)
Fish Fillet in Sweet and Sour Sauce	Fried Fish in Sambal Sauce
Murg Tandoori (Boneless Tandoori Chicken)	Devil Chicken Curry
Vegetable Dhalca	Daal Panchmela (Mixed Lentil Curry)
Jingga Masala ( <i>Prawn Masala</i> )	Butter Prawn with Curry Leaves
Stir Fried Mixed Vegetable	Aloo Ghobi (Stir-Fried Cauliflower, Fenugreek and Potatoes)
Ste <mark>amed Fr</mark> agrant Rice	Steamed Fragrant Rice
Kaysari Chawal (Northern Indian Saffron Rice)	Kaysari Chawal (Northern Indian Saffron Rice)
Am Chutney (Mango Chutney)	Am Chutney (Mango Chutney)
Piaz Salat (Onion Salad)	Piaz Salat (Onion Salad)
Papadum	Papadum
Desserts	Desserts Desserts
Cream Caramel	Bread & Butter Pudding with Vanilla Ice Cream
Beverage Severage	Beverage
Coffee or Tea	Coffee or Tea
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