

WEDDINGS AT *Ti Chen*

Step into a world of timeless elegance, where refined Chinese traditions, exquisite cuisine, and thoughtfully curated experiences come together for an unforgettable celebration.

Chinese Wedding Package

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**The Saujana Hotel Kuala Lumpur
Saujana Resort, Jalan Lapangan
Terbang SAAS 40150 Shah Alam,
Selangor Malaysia**



A Timeless Setting

An elegant venue for intimate Chinese weddings and refined celebrations.



“A perfect blend of refined Chinese traditions, exquisite cuisine, and thoughtfully curated experiences.”

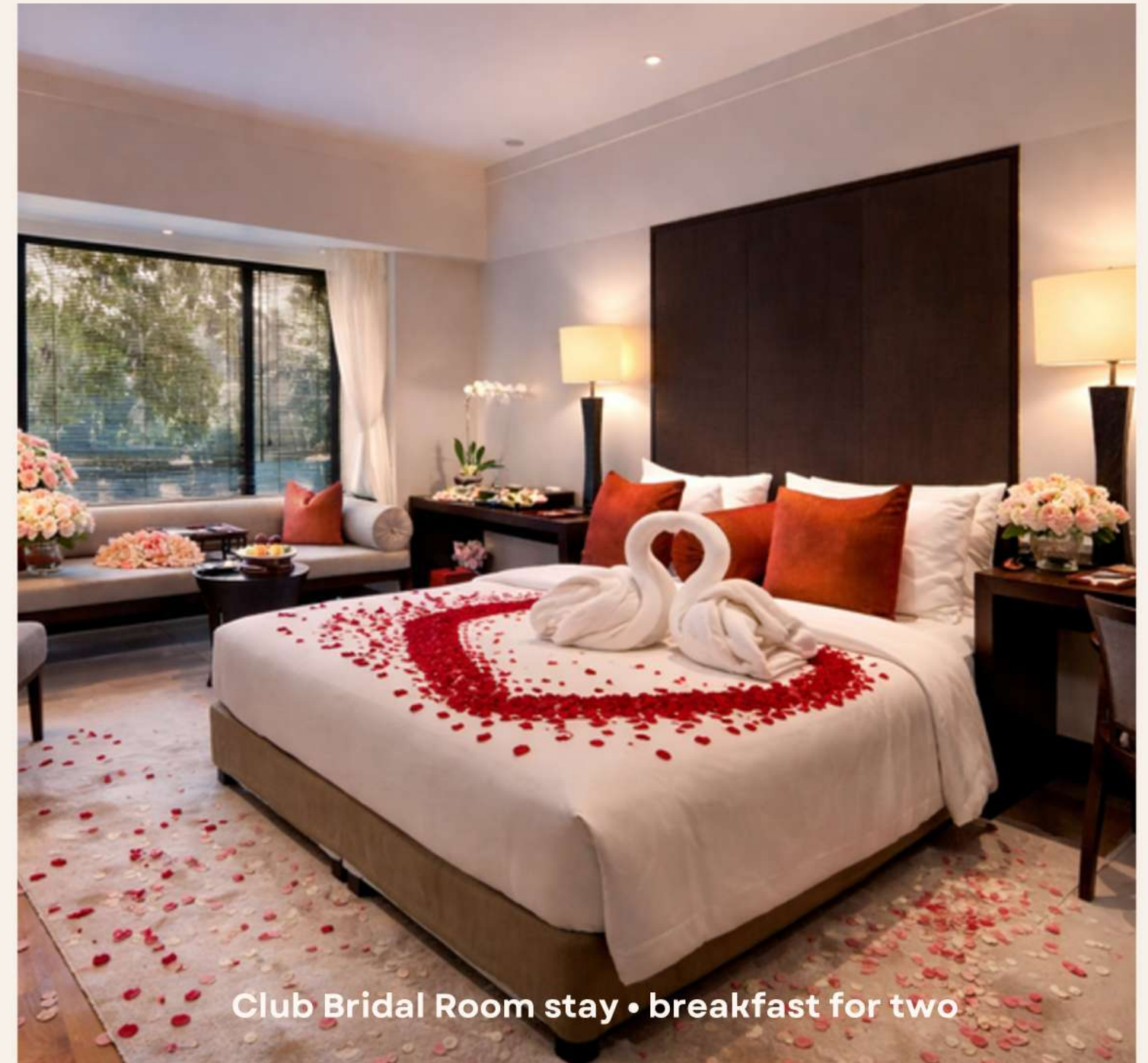
Celebration at a glance

- Banquet setup for up to 120 guests
- Fresh floral décor for VIP, guest, and reception tables
- Signature Ti Chen sofa chairs for the ceremonial seating
- A photogenic atmosphere shaped by warm Chinese-inspired details

Package Highlights

Thoughtfully included touches for a polished celebration.

- A romantic night stay in The Club Bridal Room
- Daily breakfast for two throughout the stay
- Fresh floral arrangements by hotel for VIP, guest, and reception tables
- Ti Chen banquet setup for up to 120 guests
- A toasting fountain with house champagne to mark your special moment



Club Bridal Room stay • breakfast for two

Beverages & Dining

A celebratory dining experience designed to flow effortlessly.



Included for each celebration

- Free-flow soft drinks for 4 hours
- Pre-dinner treats including peanuts and muruku

A sparkling toast

The package includes a toasting fountain with house champagne to mark the moment beautifully.

Added Perks & Guest Comfort

Small details that make hosting easier and the occasion more memorable.

- Exclusive door gift for each guest
- Complimentary LCD projector, microphones, and car park facilities
- Food tasting for 6 persons upon confirmation
- 100% corkage waiver with BYO condiments
- Special room rates for family and guests from RM300++ per night





Wedding Package

Minimum of 80 persons / 8 tables & Maximum of 120 persons / 12 tables

Package inclusions:

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

Magical Décor to Elevate

- Fresh floral arrangement for VIP , Guest and Reception table setup
- 80 persons with Round Table Set up with Cream table cloth, VIP Table, Guest Table, Banquet Chair, Cream chair cover and Selection of Tie back
- 90 to 120 persons with Round Table Set up with Cream table cloth, VIP Table, Guest Table, Banquet Chair, Cream chair cover and Selection of Tie back
- Toasting fountain with a bottle of House Champagne

Beverages & Treats

- Bottom-less Soft Drink (Coke and Sprite) for 4 hours
- Pre-dinner treats: Peanuts, Muruku & Vegetable Crudities with Dipping on table
- Special door gifts for all your distinguished guests

Special Rates, Discounts and Additional Benefits

- Special Family and Guest Room Rates at The Saujana Hotel Kuala Lumpur starting from RM 300.00++ per room night inclusive of breakfast for two persons
- Preferential rates for beer-by-the-barrel, hard liquor and wine ordered from Ti Chen
- 100% Corkage Waiver with BYO Condiments

Complimentary

- Usage of Portable LCD Projector, Two Wireless Microphone, Basic Sound Systems for Speeches, Videos and Background Music
- Car Park Facilities
- Food Tasting for 6 persons upon confirmation

THE SAUJANA HOTEL
KUALA LUMPUR

TI CHEN 帝城



All prices are in Ringgit Malaysia, excluding a 10% service charge and prevailing SST.

RM 2,888.00++ per table of 10 persons
Minimum of 80 persons / 8 tables & Maximum of 120 persons / 12 tables

帝城报喜大拼盘

Three Hors D'oeuvre Combinations

金碧辉煌蟹肉羹(位上)

Braised Crab Meat Soup with Dried Scallop and Fish Maw (Individual Portion)

红枣当归菜园鸡

Steamed Village Chicken with Red Date and Angelica Sinensis Sauce

娘惹亚参红鲷鱼

Fried Red Snapper Fish with Homemade Nyonya Sauce with Vegetable

金砂麦香鲜明虾

Stir Fried Sea Prawn with Butter and Golden Oat

香菇带子焖鲍鱼

Braised 8 Head Abalone with Fresh Scallop and Slice Japanese Sun-Dried Shiitake Mushroom

荷叶飘香糯米饭

Steamed Mini Glutinous Rice Wrapped in Lotus Leaf with Healthy Grains

凤梨冰糕香茅冻(位上)

Chilled Lemongrass Jelly with Pineapple Sorbet (Individual Portion)

酥香流沙芝麻球

Fried Sesame Ball with Salted Egg Yolk Custard

糯米香熟普洱茶

Mini Glutinous Rice Fragrant Cooked Pu Erh Tea

All prices are in Ringgit Malaysia, excluding a 10% service charge and prevailing SST.

THE SAUJANA HOTEL
KUALA LUMPUR

TI CHEN 帝城



RM 3,088.00++ per table of 10 persons
Minimum of 80 persons / 8 tables & Maximum of 120 persons / 12 tables

帝城报喜大拼盘
Three Hors D'oeuvre Combinations

金蒜珍菌炖鸡汤(位上)
Double Boiled Chicken Soup with Black Garlic, Dried Scallop
and Assorted Mushroom (Individual Portion)

石窑金沙吊烧鸡拼四川脆皮樟茶鸭
Garlic Marinated Roasted Crispy Chicken with Prawn Cracker House
Specialty Smoked Duck with Green Chilli Sauce

蟠龙渔家龙虎斑
Steamed Dragon Tiger Grouper with Spring Onion, Coriander
and Superior Sauce Fishermen Style

特色椒盐鲜明虾
Stir Fried Sea Prawn with Seasonal Salt

花菇焖五头鲍鱼 (位上)
Braised 5 Head Abalone with Japanese Sun-Dried Shiitake Mushroom
and Broccoli (Individual Portion)

金粒有钱佬炒饭
Fried Rice with Pumpkin, Seafood, Ito Kezuri, Bonito Flake
and Tobiko "Rich Man Fried Rice"

开心果香草雪糕(位上)
Vanilla Ice Cream with Pistachio Nut (Individual Portion)

甜蜜蜜拔丝苹果拼芒果麻麻糰
Traditional Candied Green Apple with Yam, Shredded Coconut
and Chilled Mango Paste Mochi

糯米香熟普洱茶
Mini Glutinous Rice Fragrant Cooked Pu Erh Tea

All prices are in Ringgit Malaysia, excluding a 10% service charge and prevailing SST.



帝城素套餐 Ti Chen Vegetarian Set Menu
RM 218.00++ Per Person

帝城报喜大拼盘
Three Hors D'oeuvre Combinations

鼎湖上素玉環汤
Double Boiled Assortment of Garden Vegetables with Winter Melon Ring in a Clear Broth

宫爆佛手猴头菇
Hericium Mushroom "Hou Tou Gu" Kong Po Style with Dried Chilli and Cashew Nut in Mini Yam Basket

娘惹亚参靚斋鱼
Braised Vegetarian Fish with Nyonya Sauce and Seasonal Vegetable

麦香鲜菌脆藕片
Wok Fried Slice Pumpkin, Crunch Lotus Root, Crispy Enoki Mushroom with Butter and Golden Oat

养生四季长年青
Poached Sweet Bean with Hong Kong Cabbage In Pumpkin Stock

鲜菜香菇炒香饭
Fried Rice with Diced Vegetables and Mushroom

开心果香草雪糕
Vanilla Ice Cream with Pistachio Nut

甜蜜蜜拔丝苹果拼芒果麻麻糰
Traditional Candied Green Apple with Yam, Shredded Coconut and Chilled Mango Paste Mochi

糯米香熟普洱茶
Mini Glutinous Rice Fragrant Cooked Pu Erh Tea



The Chef Behind the Craft



Executive Chinese Chef - Chef Lim Chee Woi

With over 20 years of culinary experience and kitchen management in establishments that include world-class hotel and resort chains internationally and locally, Chef Lim helms the kitchen at Ti Chen with his expertise in authentic Cantonese and Szechuan cuisine with a modern twist. Holding strong to his philosophy to approach every dish with precision, Chef Lim leads the team of passionate, specialised chefs to create lasting memories for guests at Ti Chen. He also brings his expertise and knowledge to Saujana's Chinese banquet operations and strive to deliver only the highest levels of quality experiences for wedding couples and their guests.

The Dim Sum Master : Chef Yau Kim Yew

Pursuing Dim Sum making as a passion, Chef Yau is no stranger to this oriental culinary art. Having won numerous awards such as The World Golden Chef Competition 2010 - Outstanding Gold Medalist for the Individual Category, The World Golden Chef Competition 2010 - Gold Medalist for the Team Category and The World Golden Chef Competition 2010 - Gold Medalist for the Food Presentation category, Yau brings with him more than 20 years of experience in dim sum making.

Let Us Plan Your Day

For more information or to schedule a consultation, our wedding specialists are ready to assist.



Wedding Specialists

weddings@thesaujana.com

*Schedule a consultation and
drop by our wedding showroom!*