

THE SAUJANA HOTEL

KUALA LUMPUR



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 by hotel for VIP table, Guest table and Reception table
- ♥ 80 persons with 6 Ft Round Table Set up with Cream table cloth, VIP Table with Ti Chen Sofa Chair, Guest Table with Banquet Chair and Selection of Tie back
- ♥ 90 to 120 persons with 6 Ft Round Table Set up with Cream table cloth, VIP Table with Ti Chen Sofa Chair, Guest Table with Banquet Chair and Selection of Tie back

Beverages & Treats

- ♥ Bottom-less aerated Soft Drink (Coke and Sprite) for 4 hours
- ♥ An elegant toasting fountain complemented by a bottle of house champagne.
- ♥ Pre-dinner treats: Peanuts, Muruku & Vegetable Crudities with Dipping on table
- ♥ Exclusive door gifts for all distinguished guests

Special Rates, Discounts and Additional Benefits

- ♥ **Special Family and Guest Room Rates** at The Saujana Hotel Kuala Lumpur starting from RM 260.00++ 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, LCD Screen and Two Wired Microphone, Basic Sound Systems for Speeches, Videos and Background Music
- ♥ Complimentary parking facilities for all invited guests.
- ♥ Complimentary food tasting for up to six (6) persons upon confirmation of the wedding.

THE SAUJANA HOTEL

KUALA LUMPUR



Menu 1

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

以上价格皆以令吉交易，另需付 10% 服务税及政府税。

All quoted are in Ringgit Malaysia and subject to 10% service charge and the prevailing Government Taxes.

THE SAUJANA HOTEL

KUALA LUMPUR



Menu 2

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

以上价格皆以令吉交易，另需付 10% 服务税及政府税。

All quoted are in Ringgit Malaysia and subject to 10% service charge and the prevailing Government Taxes.

THE SAUJANA HOTEL

KUALA LUMPUR



帝城素套餐

Ti Chen Vegetarian Set Menu
RM 218.00++ Per Person

帝城报禧大拼盘

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 Chili 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

以上价格皆以令吉交易，另需付 10% 服务税及政府税。

All quoted are in Ringgit Malaysia and subject to 10% service charge and the prevailing Government Taxes.