

Charcoal

RM250.00++ per person
Minimum of 120 persons and Maximum 150 persons (Include Terrace)

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
- ♥ Charcoal restaurant existing table and chair set up
- ▼ 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 wedding dinner
- Decorative honey jars for all your distinguished guests
- **▼** Toasting fountain with a bottle of house Champagne

Special Rates, Discounts and Additional Benefits

- **▼ Special Family and Guest Room Rates** at The Saujana Hotel Kuala Lumpur starting from RM 285.00++ per room night inclusive of breakfast for two
- ♥ Special Corkage Waiver for one bottle per each guaranteed 10 persons. Subsequent bottles will be chargeable at RM 40.00++ per opened wine bottle & RM 80.00++ per opened hard liquor bottle.
- Usage of LCD projector and sound system, videos and background music at RM 400.00++
- ♥ Complimentary: Car Park Facilities



KUALA LUMPUR

BBQ Buffet Menu

APPETIZER

Scallop, Prawns, Green Mussels, Flower Crab on Ice
Assorted Lettuces
Smoked Duck Orange Fennel
Honey Chicken Salad
Meat Terrine and Eggs Pistachio
Deep Fried Spring Rolls
Assorted Chicken and Beef Satay
Charcoal Bread with Balsamic Basil, Olive Oil and Butter

CHARCOAL GRILL BBQ

Mini Beef Wellington Onion Chutney
Chicken Franks
Baby Corns
Smoked Duck with Tomato Mango Salsa
Spicy Short Rips and Cream Spinach
Baked Chicken Wings in Foil with Vegetables
Pan Fried Chicken Pate with Creamy Mushrooms Gravy

ROTISSERIE

Local Spices Marinated Roast Whole Lamb

WESTERN

"Soup of the day"

Double Boiled Chicken with white Fungus and Baby Abalone Herbs Soup
Baked seabass Filet with Green and Yellow Zucchini
Tomato Onion and Chicken in Spicy Gravy
Braised Beef Shoulder with Tomato Green Olive, Pearl Onion and Raisin
Garlic Mashed Potatoes
Butter Garlic Mixed Vegetables
Cream Spinach

CHEF-IN-ACTION: PASTA STATION

Variety of Pasta with Choice of Sauce "Spaghetti, Penne. Fusilli, Shell, Macaroni, Fettuccini, Farfalle, Conchiglioni, Colour of Rotini"



KUALA LUMPUR

BBQ Buffet Menu (Continuation)

CHINESE

Roasted Duck with Plum Sauce
Butter Chicken and Bonito Flakes
Wok Fried Mixed Vegetables
Poached Nai Pak with Dried Shrimps and Garlic Oyster Sauce
Asian BBQ Lamb Chop
Deep Fried Mango Chicken with Thai Sauce

MALAY

Ketam Goreng Berempah Sotong Sumbat Sambal Gravy Ikan Masak Lemak Cili Padi Tauhu Goreng – Ala Thai Sauce Nasi Kukus

INDIAN

Lamb Keema
Tandoori Chicken
Malabar prawns Masala
Vegetable Sambar – Yellow Lentil
Chicken Biryani – Basmati Rice Cook Indian Spices and Lamb

DESSERT

Oreo Cheese Cake
Three Layers Chocolate Mousse in Shot Glass
Panna Cotta with Passion Fruit
Red Valet Cake
Pandan Kaya Cake
Mixed Fruits
Chocolate Pavlova
Rainbow Raffle Cake
Tiramisu Cake
Triple Chocolate Brownies Cake
Banana Bread Pudding

LIVE STATION: DESSERT

Crepe Suzette with Apple Cubes, Strawberry, Banana Slice, Mango Cubes, Pineapple Cubes with
Strawberry and Orange Sauce
Chocolate Fountain with Choice of Fruits, Dried Fruits and Marshmallow
Ice Cream Selection
Fresh Cut Fruits
Ice Kacang and Condiments



KUALA LUMPUR

Seafood Buffet Menu

APPETIZER

Scallop – Prawns – Green Mussels – Flower Crab
Assorted Lettuces – Smoked Salmon – Japanese Octopus – Fresh Bean and Carrot Squid Salad
Deep Crab Meat Rolls – Assorted Chicken and Beef Satay
Charcoal Bread – Baba Ghanoush-Olive Oil Dip Butter

CHARCOAL GRILL BBQ - Pan - Baked

Slipper Lobster – Squid Rings – Fish of the day – Half Shell Scallop – Diamond Clams – Bamboo Clams

Pan Fried Chicken Piccata with Caper and Shrimp Gravy Baked Salmon with Parmesan and Tomatoes

WESTERN

"Soup of the day"

Mushroom Cream Soup with Sautéed Baby Herbs and Shrimps
Chicken Kofta with Green and Yellow Zucchini, Tomato Onion Gravy and Roasted Almond
Half Shell Green Mussels with Garlic and Chilli
Roasted Rosemary Potatoes with Butter Garlic
Mixed Vegetables
Cream Spinach

CHEF-IN-ACTION: PASTA STATION

Variety of Pasta and Seafood with Choice of Sauce "Spaghetti, Penne, Fusilli, Shell, Macaroni, Fettuccini, Farfalle, Conchiglioni, Colour of Rotini"

CHINESE

Chinese Fried Rice with Crabmeat
Chicken Kong Po and Bonito Flakes
Wok Fried Mixed Vegetables
Poached Siew Pak Choy with Oyster Garlic Sauce
Roasted Duck with Plum Food Sauce
Butter Prawns with Cereal



KUALA LUMPUR

Seafood Buffet Menu (Continuation)

MALAY

Tulang Rusuk Kari
Ayam Goreng Rempah
Ikan Masak Lemak Cili Padi
Tauhu Goreng – Rojak with Chilli Sauce
Nasi Kukus
Soup Noodles of the day
Kari Laksa – Assam Laksa – Mee Hailam

INDIAN

Lamb Shoulder served with Spinach and Black Pepper Gravy
Indian Butter Chicken
Malabar Prawn Masala
Vegetables Sambar
Yellow Lentil
Chicken Biryani – Basmati Rice Cooked with Indian Spices and Chicken

DESSERT

Coffee Cheese Cake
Three Layers Chocolate Mousse in Shot Glass
Mini Green Tea Panna Cotta
Pistachio Cake
Lemon Coconut Cake
Fruit Pavlova
Tiramisu Shot Glass
Raspberry Cake
Chocolate Bread Pudding
Vanilla Cream Puff Pastry

LIVE STATION: DESSERT

Crepe Suzette with Apple Cubes, Strawberry, Sliced Banana, Mango Cubes, Pineapple, Strawberry and Orange sauce
Chocolate Fountain with Choice of Fruits, Dried Fruits and Marshmallow
Ice Cream Selection
Fresh Cut fruits
Ice Kacang and Condiments

