

# S ♦ E ♦ N ♦ J ♦ A

**Buffet Style Reception at MYR 320++ per person**  
**The package is tailored for a maximum of 80 persons at Senja Italian Restaurant**  
**With a minimum spending of RM28,000++ for Food and Beverage**

## *Accommodation*

- ◆ One night stay for Newly-Weds in our luxurious Terrace Room at The Club. A choice of breakfast, In-Room or buffet at Senja from Monday to Saturday, Sunday at Charcoal
- ◆ Evening turndown service with complimentary flower bath
- ◆ Special room rate for family members and guests for the accommodation at The Saujana Hotel Kuala Lumpur and The Club

## *Wedding Decorations*

- ◆ Fresh floral arrangement by professional florist
- ◆ Ceremonial wedding dummy cake with fresh floral arrangement
- ◆ Cream seat covers with choice of gold, silver or maroon organza tie back

## *Special Beverage Arrangement*

- ◆ Free flow of soft drinks (Coke & Sprite) for four hours from pre-drink cocktail at 7.00pm onwards till dinner ends at 11.00pm.
- ◆ Specially discounted price on beer by the barrel, hard liquor or wine ordered from hotel
- ◆ Corkage waiver for 1 bottle of hard liquor / wine brought in for every 10 persons, thereafter the corkage for additional bottle is at MYR70.00++ per opened bottle of hard liquor / wine

## *Other Arrangement*

- ◆ Food tasting for 4 persons upon confirmation of booking
- ◆ Complimentary car park facilities

*All prices are quoted in Ringgit Malaysia excluding Service Charge and Prevailing Government Taxes.  
Valid thru 31 December 2020.*

*The above package price is subject to change without prior notice.*

*\*Terms & Condition apply*

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## **Italian Buffet at RM320++ per person**

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### **Lettuces and Crudités**

Romaine Lettuce  
Assorted Mixed Leaves  
Cucumber Stick  
Carrot Stick  
Celery Stick  
Beef Tomato Veggies

### **Condiments and Sauces**

Italian Dressing  
Lemon Dressing  
Yogurt Dressing  
Caesar Sauce  
Sun Dried Tomatoes Pesto  
Focaccia Crouton  
Shaved Parmesan  
Beef Bacon Tidbits

### **Bread Selection**

Homemade Hard Roll – Ciabatta – Rosemary Focaccia

### **Antipasti**

Marinated Grilled Vegetables  
Tomato and Mozzarella “Caprese” Style  
Smoked Salmon and Herbs Cheese Rolls  
Mediterranean Style Seafood Salad  
Air Dried Beef with Asparagus and Gorgonzola Cream  
Warm Eggplant Parmigiana

### **Cheese Station**

*Served with Traditional Accompaniments*

Brie de Meaux  
Emmental  
Taleggio D.O.P.  
Soft Goat Cheese

### **Soup**

Mushroom Cream Soup

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## **Pasta Station**

Spaghetti Aglio & Olio  
Penne with Prawns Tails “Arabbiata”  
Baked Traditional beef Lasagne

## **Pizza Station**

Marinara  
Margherita  
Turkey Ham and Mushrooms

## **From The Sea**

Herbs Crusted Norwegian Salmon with Roasted Fennel  
Barramundi in Amalfi Coast Style

## **Carving Station**

Bake in Brioche Crust Mushroom Pate filled Beef Sirloin  
Slow Cooked Lamb Leg  
Roasted Organic Chicken

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Stuffed Vegetables Liguria Style  
Baked Garlic Potato  
Spinach Flan  
Tarragon Beef Sauce Reduction, Mint Lamb Jus, Herbs Sauce

## **Dessert**

Traditional Panna Cotta with Berries Coulis  
Mini Venetian Tiramisu with Chocolate Sauce  
Assorted Fruits Tartlets  
Chocolate Mousse