

## Wedding Dinner Package 2017

### OFFER INCLUDES:

- *Exquisite Chinese wedding menu prepared by our culinary team*
- *Free-flowing soft drinks, orange and guava juices, lychee ice tea and pink lemonade*
- *Use of a bridal changing room and venue for solemnization ceremony*
- *Complimentary tasting of the wedding menu for ten guests (\*)*
- *Service by the Grand Hyatt team of butlers*
- *Your choice of a collection of table linen, show plates, wedding favours and guest book*
- *Wedding invitation cards*  
*(Based on 70% of guaranteed attendance and cost of printing is not included)*
- *Fresh floral centerpieces on each dining table*
- *Fresh floral stands along the aisle and on the stage*
- *Specially decorated wedding cake with genuine top tier*
- *A bottle of champagne for toasting*
- *Pre-wedding snacks for wedding couple*
- *Use of built in screens for video presentations*
- *Two nights stay in a Grand Suite with Club Access*
- *S\$280nett credit to spend during your two-night stay*
- *Special welcome amenity in bridal suite*
- *Parking coupons (based on 30% of guaranteed attendance)*
- *Valet parking for bridal car on wedding day*

### Terms & Conditions

*\* Complimentary tasting is only valid on weekdays from Monday to Friday excluding public and eve of public holidays. Additional tables or repeat food tasting session will be charged at full package price*

*all wishes can be made possible for your dream wedding....  
customise your dream wedding with  
the selection of wedding wishes, specially crafted  
to celebrate your wedding, your way....*

Wedding wishes:

*Please select 4 wedding wishes... (Sunday to Friday, including Eve of public holidays  
& Public Holidays)*

*Please select 5 wedding wishes... (Saturday)*

- ☞ Free flow of beer*
- ☞ One bottle of house wine (choice of red or white wine) for each confirmed table*
- ☞ Two type of welcome canapés during pre drinks (for an hour)*
- ☞ The Martini Bar Experience during pre drinks (for an hour)*
- ☞ Candy Bar Experience*
- ☞ One night stay in our Grand Deluxe Room for helpers on wedding day*
- ☞ A Berdua-dua Spa Experience*

**Special Provisions / Terms & Conditions**

- \* Each wish can only be chosen once*
- \* Wishes are subject to changes without prior notice*
- \* Wishes are non-transferable and non-exchangeable*
- \* Wishes are subject to availability upon confirmation*
- \* Wishes must be confirmed at least 1 month prior to wedding date*
- \* Wishes are applicable for Wedding Dinner packages only*
- \* Wishes are extended based on the agreed wedding date and minimum guaranteed attendance, as per the above-stipulated criterion*

## Wedding Dinner Package 2017

\*Monday to Thursday  
(Except eve of PH & PH)      \*Friday & Sunday  
& eve of PH & PH      \*Saturday

### Venues

The Gallery / Grand Salon			
Grand Residence / Grand Ballroom	S\$1,488.00	S\$1,688.00	S\$1,788.00

\*PH denotes Public holidays

- ☞ The above arrangements are based on table of 10 persons
- ☞ Individual Set Menu (Malay / Chinese Vegetarian/ Indian Vegetarian) can be arranged if required, according to package price
- ☞ Special discounted prices for beer ordered by the barrel S\$688.00 plus taxes per 30-litre barrel (approximately 90 glasses)

**All rates quoted are subject to 10% service charge, and prevailing government taxes, unless otherwise stated and is subject to change of government taxes and/or levies. The Hotel reserves the right to revise the wedding rates and contents of the package without prior notice**

### Capacity of Our Event Venues

	<b>Minimum</b>	<b>Maximum</b>
Grand Residence	150 guests	260 guests
The Gallery	200 guests	340 guests (Including Lounge Area)
Grand Salon	250 guests	320 guests
Grand Ballroom	300 guests	380 guests

**For more information and reservations, please call  
Grand Hyatt Singapore's Wedding Specialists  
at 6416 7373 or email: [singapore.grand@hyatt.com](mailto:singapore.grand@hyatt.com)**

## 8-Course Wedding Dinner Menus

### Menu I

#### **Grand Hyatt Delights**

*Drunken live prawn shao xin wine wolfberries*

*Braised pork shank garlic chilli*

*Marinated jelly fish head vinegar, chilli oil*

*Canton roast duck breast plum sauce*

*Deep fried almond crusted seafood*

*Lemon grass chilli dip*

***Cream of pumpkin, seafood dumpling, truffle (individual)***

***Steamed chicken, ginseng in lotus leaf***

***Deep fried live soon hock, ginger, superior soya sauce***

***Braised whole abalone, sea cucumber, brown sauce (individual)***

***Wok fried deep sea scallops, asparagus, pine nut***

***Glass noodles, chicken, shrimp, egg plant, spicy bean sauce (individual)***

***Cream of water chestnut, ginkgo nut (individual)***

### Menu II

#### **Grand Hyatt Delights**

*Poached live prawn green chilli lime sauce*

*Braised beef shank soya vinegar*

*Drunken chicken roll shao xin wine*

*Stir fried cuttle fish oyster mushroom xo sauce*

*Marinated asparagus shrimp roe soya chilli*

***Double boiled chicken broth, dried scallop, fish maw, matsutake mushroom (individual)***

***Braised duck, chinese herb, lotus leaf wrap***

***Steamed live rock garoupa, tomato, homemade spicy sauce***

***Braised abalone, flower mushroom, truffle oil (individual)***

***Wok fried deep sea scallop, spicy bean sauce***

***Slow cook kurobuta pork belly, fragrant fried rice in lotus leaf (individual)***

***Sweet yam paste, pumpkin coconut cream (individual)***

**Menu III****Grand Hyatt delights**

*Lobster salad fresh fruit*

*Braised duck breast*

*Deep fried scallops yam fritter*

*Poached chicken, szechuan spicy peanut chilli oil*

*Shredded abalone pickled vegetable wrap*

***Cream of chinese yam, bird nest seafood dumpling, truffle oil (individual)***

***Baked chicken, ginger, tang kwei***

***Steamed pomfret teochew style***

***Braised whole abalone, goose web, brown sauce (individual)***

***Wok fried deep sea scallop, sweet pea, xo chilli***

***Udon noodles, szechuan style wagyu beef (individual)***

***Cream of walnut, glutinous rice ball (individual)***