

Wedding Lunch 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\$180nett 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 3 wedding wishes...

- ree 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)
- 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 Lunch packages only
- * Wishes are extended based on the agreed wedding date and minimum guaranteed attendance, as per the above-stipulated criterion

Wedding Lunch Package 2017

Venues

The Gallery / Grand Salon Grand Residence / Grand Ballroom

S\$1,388.00

- 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 \$\$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

	Minimum	Maximum
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

7-Course Wedding Lunch Menus

Menu I

Grand Hyatt Delights

Roasted duck breast mango
Shredded abalone pickled vegetable bean curd wraps
Drunken chicken shao xin wine
Braised cuttlefish five spice soya sauce
Deep fried yam scallops

Cream of pumpkin, seafood dumpling

Canton roasted chicken, fragrant sea salt

Steam live rock garoupa, bean crumb, superior soya sauce

Braised abalone, mushroom, broccoli

Wok fried prawn, egg noodle

Sweet yam paste, gingko nut, coconut cream sauce

Menu II

Grand Hyatt Delights

Drunken prawn shao xin wine wolfberries Marinated pickled jellyfish roll Wok fried chicken, king oyster mushroom xo chilli Braised bean curd soya vinegar

Double boiled chicken broth, dried scallop, winter melon, matsutake mushroom

Canton roasted chicken, fragrant sea salt

Steamed live rock garoupa, teochew style

Braised sliced abalone, fresh mushroom, crabmeat shrimp sauce

Wok fried duck meat, szechuan style, crystal noodles

Cream of pumpkin, yam, gingko nut, aloe vera

Menu III

Grand Hyatt Delights

Deep fried chicken yam fritter Crispy teochew seafood pancake Roasted duck breast, tang kwei wine Szechuan style shredded chicken Marinated jellyfish head

Hot and sour soup, lobster, shredded seafood

Braised boneless chicken, shallot, chinese wine sauce

Steamed live rock garoupa, lotus bud, black bean sauce

Braised sliced abalone, sea cucumber, endive

Crispy noodle, seafood

Chilled red bean, green tea pudding