

Chinese Wedding Packages 2014

Celebrate your wedding exclusively at The Gallery with the ultimate wedding experience

OFFER INCLUDES:

- Exquisite Chinese wedding menu prepared by our culinary team
- Use of Atelier I as bridal changing room and Atelier II for solemnisation ceremony
- Complimentary tasting of the wedding menu for ten guests
(Please note that this will be valid only 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)
- Parking coupons (based on 30% of guaranteed attendance)
- Service by The Gallery 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)
- Fresh floral centerpieces on each dining table
- Floral stands along the aisle and on the stage
- Three-tier decorated genuine wedding cake
- Free-flowing soft drinks, orange and guava juices, lychee ice tea and pink lemonade
- A bottle of champagne for toasting
- Pre-wedding snacks for wedding couple
- Two nights stay in a Grand Suite with access to the Grand Club Lounge
- Special welcome amenity in the bridal suite
- S\$180 nett credit to spend during your two-night stay
- Use of four high-definition LCD projectors and built in screen for video presentations or live images from the wedding
- Valet parking for bridal car

Weekdays - S\$1,388* per table of 10 persons
(Mondays to Thursdays, excluding eve of public holidays and public holidays)
Minimum requirement of 18 tables (maximum 34 tables) is applicable.

Weekends - S\$1,488* per table of 10 persons
(Fridays to Sundays, eve of public holidays and public holidays)
Minimum requirement of 20 tables (maximum 34 tables) is applicable.

*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 reserved the right to revise wedding rates and contents of the package without prior notice.

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.....

25 Tables and Below:

Please select 3 wedding wishes... (Monday to Thursday)

Please select 2 wedding wishes... (Friday to Sunday, including eve of public holidays & Public Holidays)

26 Tables and Above:

Please select 4 wedding wishes... (Monday to Thursday)

Please select 3 wedding wishes... (Friday to Sunday, including eve of public holidays & Public Holidays)

- ☞ One 30-litre barrel of beer
- ☞ One bottle of house wine (choice of red or white wine) for each guaranteed table
- ☞ One night stay in our Grand Deluxe Room for helpers on wedding day
- ☞ Two type of welcome canapés during pre drinks (for an hour)
- ☞ The Martini Bar Experience during pre drinks (for an hour)
- ☞ 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

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

Grand Delight Wedding Dinner Menu

双禧凉菜荟

"Double happiness" appetizer delights

拌海蜇配津白

Pickled jellyfish, Chinese cabbage

醉虾，五年绍兴黄酒，枸杞

Drunken prawns, yellow wine, wolfberries

当归烤鸭胸

Roasted duck breast, tang kwei wine

四川手撕鸡，木耳

Sichuan spicy shredded chicken, fungus

香菌腐皮卷

Braised bean curd and mushroom wraps

云南松茸油，鱼唇海鲜饺，莲藕羹（位上）

Fish lip seafood dumpling, cream of lotus soup, Yunan truffle oil (Individual)

脆皮广式烧鸡，椒盐

Cantonese style crispy chicken, fragrant sea salt

蒜茸腌菜蒸石斑鱼

Steamed live rock groupa, preserved vegetables, garlic

澳洲鲍鱼焖海参，菜胆（位上）

Braised Australian abalone, sea cucumber, endive (Individual)

夏果甜椒炒扇贝皇，辣味青柠汁

Wok-fried deep sea scallops, bell peppers, macadamia nuts, chilli and lime sauce

黑椒和牛炒韩式水晶面（位上）

Wok-fried black pepper wagyu beef on crystal noodles (Individual)

荔泥配莲子福果配椰香南瓜汁（位上）

Sweet yam paste, lotus seeds, ginkgo nuts in coconut pumpkin sauce (Individual)