

Wedding Dinner Package 2015

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)
- 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

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....*

25 Tables and Below:

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

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

26 Tables and Above:

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

*Please select 3 wedding wishes... (Friday & 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 confirmed 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*

Wedding Dinner Package 2015

<u>Venues</u>	*Weekdays	*Weekends
The Gallery / Grand Salon	S\$1,388.00	S\$1,588.00

- ☞ Premium rate of additional \$100 per table applicable for all Saturday weddings
- ☞ The above arrangements are based on each 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)

*Weekdays: Mondays to Thursdays, excluding eve of public holidays and public holidays

*Weekends: Fridays to Sundays, eve of public holidays and public holidays

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
The Gallery	200 guests	340 guests
Grand Salon	250 guests	320 guests

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

8-Course Wedding Dinner Menus (Weekend)

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, opal 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)