

PARK HYATT SAIGON™

THE SEASONED TRAVELLER

NOVEMBER, 2025

PARK HYATT
MASTERS OF FOOD & WINE

PASSION WEEK

25 - 29 NOVEMBER, 2025

THE LONG-ANTICIPATED RETURN OF
WORLD-CLASS ART & DINING EVENT IN SAIGON

The stage is set for a journey beyond the expected. As the **celebrated highlight of the Park Hyatt Masters of Food & Wine global series**, Passion Week represents our commitment to excellence, bringing together extraordinary minds who are shaping the future of contemporary culture and cuisine.

Be introduced to a week dedicated to the pursuit of mastery, carrying forward the legacy of those who set the standard in the industry.

From 25 to 29 November, Passion Week invites you on an immersive journey, dissolving the boundaries between audience and artisan to offer direct interaction with **world-renowned masters and chefs from acclaimed Michelin-starred and Asia's 50 Best establishments**. Through **exclusive masterclasses, celebrity lunches, and gala dinners**, this is a rare occasion for you to deepen your knowledge, refine your craft, and transform your appreciation for the culinary and artistic arts.



SCAN TO DISCOVER
OUR BROCHURE



04

*GET YOUR SKIN GLOW UP
FOR THE HOLIDAY*

*SUNSET
ON SAIGON RIVER*

*WRAP UP 2025 WITH
A YEAR-END PARTY*

PASSION WEEK

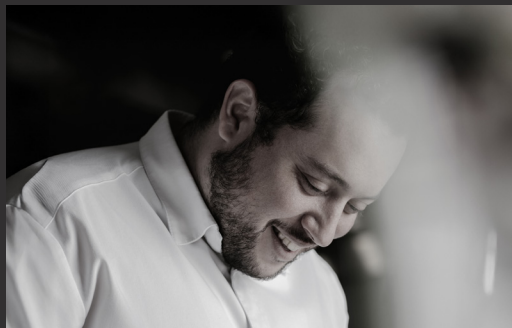
25 - 29 NOVEMBER, 2025



SCAN TO DISCOVER OUR BROCHURE
Tel: +84 79 396 3904 | Email: passionweek.saiph@hyatt.com



ARNAUD DUNAND ❁



RICARDO CHANETON ❁



AGUSTIN BALBI ❁



ANDREA DRAGO ❁❁



BERTRAND NOEUREUIL ❁❁



DAVID BIRAUD



HUBERT DE BILLY



ALFIE LIN



MACHIKO SOSHIN HOSHINA



PER VAN SPALL



JOASH CONCEICAO



RONNY HOLICKA

DIAMOND PARTNERS

GOLD PARTNERS

PREMIUM PARTNERS



PROGRAMME Tel: +84 79 396 3904 Email: passionweek.saiph@hyatt.com ★ All prices are subject to service charge and then VAT.	TUESDAY, NOVEMBER 25, 2025	WEDNESDAY, NOVEMBER 26, 2025
	CHAMPAGNE MASTERCLASS Limited to 18 guests, VND 2,500,000 per guest Mr. Hubert de Billy – Maison Pol Roger Drawing Room 4, Mezzanine Level 15:00 – 17:00 CELEBRITY GALA DINNER Limited to 50 guests, VND 4,900,000 per guest Mr. Arnaud Dunand Sauthier Celebrity Chef Maison Dunand 🌟 - Bangkok 6-course dinner menu including Champagne Maison Pol Roger pairing Guest House, Mezzanine Level 18:00 – 19:00 Cocktail Reception 19:00 – 21:00 Dinner PARK HYATT TERRACE UNVEILING VND 1,500,000 / guest Exquisite small bites & Macallan whisky pairing Ground Level – 18:00 – 22:00	FLORAL DESIGN MASTERCLASS Limited to 18 guests, VND 4,500,000 per guest including Celebrity Lunch Mr. Alfie Lin – Floral Design Director CN Flower – Taipei including Celebrity Drawing Room, Mezzanine Level 10:30 – 12:30 Masterclass 12:30 – 14:30 Lunch MATCHA MASTERCLASS Limited to 14 guests, VND 4,500,000 per guest including Celebrity Lunch Ms Machiko Soshin Hoshina – Matcha Master CHAREN Tranquility – Tokyo Drawing Room, Mezzanine Level 10:30 – 12:30 Masterclass 12:30 – 14:30 Lunch CELEBRITY CHEF LUNCH Limited to 50 guests, VND 2,500,000 per guest Mr Ricardo Chaneton – Celebrity Chef MONO 🌟 - Hong Kong 5-course lunch menu Optional wine pairing at VND 1,200,000 per guest Square One, Mezzanine Level 12:00 – 14:30
	FRIDAY, NOVEMBER 28, 2025	
	FLORAL MASTERCLASS Limited to 18 guests, VND 4,500,000 per guest including Celebrity Lunch Mr Alfie Lin – Floral Design Director CN Flower – Taipei Drawing Room, Mezzanine Level 10:30 – 12:30 Masterclass 12:30 – 14:00 Lunch QIGONG MASTERCLASS Limited to 16 guests, VND 4,500,000 per guest including Celebrity Lunch Mr Per van Spall – Qigong master – Bali Drawing Room, Mezzanine Level 10:30 – 12:30 Masterclass 12:30 – 14:30 Lunch CELEBRITY CHEF LUNCH Limited to 50 guests, VND 2,500,000 per guest Mr Andrea Drago – Celebrity Chef Orobianco 🌟 - Alicante 5-course lunch menu Optional wine pairing at VND 1,200,000 per person Square One, Mezzanine Level 12:00 – 14:30 WINE MASTERCLASS Limited to 14 guests, VND 2,500,000 per guest Mr David Biraud – World Champion Sommelier Bordeaux Drawing Room, Mezzanine Level 16:00 – 18:00 CELEBRITY GALA DINNER Limited to 60 guests, VND 4,900,000 per guest Mr Andrea Drago – Celebrity Chef Orobianco 🌟 - Alicante 7-course dinner menu including wine pairing Guest House, Mezzanine Level 18:00 – 19:00 Cocktail Reception 19:00 – 21:30 Dinner OFFTRACK GUEST SHIFT Mr Joash Conceicao – Head Bartender Offtrack – No.23 Asia’s 50 Best Bars – Singapore 2 Lam Son Bar, Ground Level 21:00 – Late PARK HYATT TERRACE UNVEILING VND 1,500,000 per guest Exquisite small bites & Macallan whisky pairing Ground Level – 18:00 – 22:00	
THURSDAY, NOVEMBER 27, 2025		SATURDAY, NOVEMBER 29, 2025
MATCHA MASTERCLASS Limited to 14 guests, VND 4,500,000 per guest including Celebrity Lunch Ms Machiko Soshin Hoshina – Matcha Master CHAREN Tranquility – Tokyo Drawing Room, Mezzanine Level 10:30 – 12:30 Masterclass 12:30 – 14:30 Lunch CELEBRITY CHEF LUNCH Limited to 50 guests, VND 2,500,000 per guest Mr Agustin Ferrando Balbi – Celebrity Chef Ando 🌟 - Hong Kong 5-course lunch menu Optional wine pairing at VND 1,200,000 per guest Square One, Mezzanine Level 12:00 – 14:30 COCKTAIL & SOUND MASTERCLASS Limited to 14 guests, VND 2,500,000 per guest Mr Joash Conceicao – Head Bartender Offtrack (No.23 Asia’s 50 Best Bars) – Singapore Drawing Room, Mezzanine Level 16:00 – 18:00 CELEBRITY GALA DINNER Limited to 60 guests, VND 4,900,000 per guest Mr Agustin Ferrando Balbi – Celebrity Chef Ando 🌟 - Hong Kong 6-course dinner menu including wine pairing Guest House, Mezzanine Level 18:00 – 19:00 Cocktail Reception 19:00 – 21:30 Dinner PARK HYATT TERRACE UNVEILING VND 1,500,000 per guest Exquisite small bites & Macallan whisky pairing Ground Level 18:00 – 22:00		QIGONG MASTERCLASS Limited to 16 guests, VND 2,500,000 per guest Mr Per van Spall – Qigong master – Bali Drawing Room, Mezzanine Level 10:30 – 12:30 Masterclass WINE MASTERCLASS Limited to 14 guests, VND 2,500,000 per guest Mr. David Biraud Sommelier & World Champion – Bordeaux Drawing Room, Mezzanine Level 16:00 – 18:00 Master Class CELEBRITY GALA DINNER Limited to 60 guests, VND 7,000,000 per guest Mr Bertrand Noeureuil – Celebrity Chef L’Observatoire du Gabriel 🌟🌟 - Bordeaux 7-course dinner menu including Château Angelus wine pairing Guest House, Mezzanine Level 18:00 – 21:00 Cocktail Reception & Dinner MODERNHAUS GUEST SHIFT Mr Ronny Holicka – Head Mixologist Modernhaus (No.12 Asia’s 50 Best Bars) – Jakarta 2 Lam Son Bar, Ground Level 21:00 – Late PARK HYATT TERRACE UNVEILING VND 1,500,000 per guest Exquisite small bites & Macallan whisky pairing Ground Level – 18:00 – 22:00



WHERE YOUR YEAR REACHES ITS GRAND FINALE

Go beyond the standard office party and reward your team's hard work with a flawless celebration. Our **Year-End Party Package 2025** handles all the details, providing a **stress-free experience focused on fun and connection**.

- Bespoke Chinese or Western set menu
- Three hours of free-flow soft drinks, fruit punch, Tiger beer, and water
- Signature coconut lollipop to conclude the evening
- Function room setup starts at 2:00 PM on event day
- Standard AV system, built-in LCD projector, and screen
- Decorative floral centerpiece
- Elegant, color-coordinated table linens and chair covers

The larger the gathering, the greater the rewards. Elevate your party with exclusive perks, from welcome cocktails, sparkling wines, and food tastings to LED screens and take-home gifts from Chocolaterie, making your celebration even more memorable.

Price starts from **VND 1,780,000** / guest.

Price is subject to service charge then VAT.

Valid for events **from 01 December, 2025 to 28 February, 2026**

Minimum **50** guests

+84 28 3824 1234

saigon.festive.desk@hyatt.com



GET YOUR SKIN GLOW UP FOR THE HOLIDAY

True well-being is a continuous journey, one that unfolds beyond a single treatment. This season, **cultivate your personal ritual with a curated selection of our most luxurious spa products**. With a **qualifying purchase of VND 5,200,000**, we'll extend your experience with a complimentary, travel-size gift from the **esteemed French skincare house, Anne Semonin**. Furthermore, you'll receive a **30% voucher toward a future treatment**, encouraging you to continue your journey of renewal with us.

From 1 to 30 November, 2025

+84 9 6474 5481

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SUNSET ON SAIGON RIVER BY SPEED BOAT

Step aboard your private speedboat and feel the city's energy transform. Your journey starts at sunset, providing a peaceful retreat where you can observe the city's rhythm from a distance, all from the comfort of a luxurious speedboat.

Watch in awe as the city skyline transitions from a silhouette against a colorful sky to a brilliant display of modern lights. This short but profound journey captures the dual soul of Saigon, leaving you with a lasting impression of its timeless charm and vibrant energy.

Suggest Tour departure time: 4:30 PM – 5:00 PM. Includes:

- Hotel pickup & drop off
- English-Speaking Guide
- Insurance on boat & life jacket
 - Entry Fees
- Water and a wet towel

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TREE LIGHTING CEREMONY

Experience the sparkle of the season at Park Hyatt Saigon's cherished Christmas Tree Lighting ceremony. We invite you to join us for this **joyful tradition**, where we will gather in the warmth of the Park Lounge to witness the magical illumination of our tree. This radiant display marks the official start of the festive period, a **perfect moment to share with loved ones** amidst a setting of timeless holiday elegance.

Thursday, 20 November 2025 | 5:00 PM at Park Lounge

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PARK HYATT SAIGON™

BEYOND CURATED EXPERIENCES.

SCAN QR CODE TO STAY CONNECTED AND UNLOCK EXCLUSIVE OFFERS!

