



HAPPILY EVER AFTER  
STARTS HERE



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# weddings AT THE PARK

MAKE YOUR SPECIAL DAY MEMORABLE

Choice of Western menus

Food tasting prior to the event (\*)

One hour free flow of non-alcohol drinks &  
Tiger draught beer during welcome reception

Welcome snacks during welcome reception

Three-piece welcome band (\*)

Welcome table with fresh flowers

Blessing box

Book of blessings

Two hours free flow of non-alcohol drinks &  
Tiger draught beer during event

Luxurious floral centerpiece for dining tables

Decorative flower along the red carpet

Champagne fountain with dry ice

5-tier decorative wedding cake

Elegant invitation card (\*)

Welcome gift for guest

Professional MC for the wedding ceremony (\*)

Two hours classic live band during event (\*)

Existing Audio Visual system

Existing LCD projector with screen

Light meal for bride and groom before the event

Complimentary Park Suite for the newlyweds  
including breakfast for 2 persons (\*)

Starting from

**Contact us for the price**

*Price is subject to 5% service charge and then 10% VAT*

*(\*) Conditions apply*

*(\*) Applied for 200 guests and above*



# Western MENU

Select one per category

Freshly baked bread, butter

## APPETIZER

- ☐ Green asparagus, Parma ham, hollandaise sauce, radish, croutons
- ☐ Watermelon and tomato soup, basil oil, crispy olives
- ☐ Tuna crudo, shiso vinaigrette, daikon pickle, green apple, radish

## MAIN COURSE

- ☐ Slow cooked chicken breast, mushroom mousseline, chestnut, porcini jus
- ☐ Pan seared grouper, tomato concasse, zucchini spaghetti, basil oil
- ☐ Roasted pork belly, madras cauliflower mousseline, raisins, Dukah

## DESSERT

- ☐ Vietnamese coffee panna cotta, rolled almond chocolate
- ☐ Roasted spiced pineapple, vanilla ice cream
- ☐ Mango vanilla Vacherin, meringue, whipped cream





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# Western MENU

Select one per category

Freshly baked bread, butter

## APPETIZER

- ☐ Poached prawns, avocado mousse, green apple, wasabi mayonnaise
- ☐ Pate en croute, mixed leaves, Dijon mustard dressing
- ☐ Smoked salmon, lemon crème fraîche, crispy capers, baby croutons

## CLEANSER

- ☐ Williams, pear sorbet
- ☐ Vodka, orange cranberry sorbet
- ☐ Limoncello sorbet

## MAIN COURSE

- ☐ Slow cooked grouper, carrot mousseline, zucchini balls, lemon beurre blanc
- ☐ Roasted pork loin, pumpkin, pear, sauce chasseur
- ☐ New Zealand beef tenderloin, Dutch cream potato, bourguignon jus

## DESSERT

- ☐ Homemade vanilla yogurt veloute, berry compote, sesame tuile
- ☐ Pink pomelo and tarragon tartelette, pomelo sauce
- ☐ Traditional chocolate mousse, pink guava jam





# Western MENU

Select one per category

Freshly baked bread, butter

## APPETIZER 1

- ☐ Terrine de foie gras, mango compote, dragon fruit, berry gastrique, brioche
- ☐ Vegetable garden, Iberico ham, truffle mascarpone, bread soil
- ☐ Lobster tail, tomato water, Mozzarella, basil

## APPETIZER 2

- ☐ Sous vide salmon, carrot mousseline, heirloom carrot, coconut foam, lemongrass oil
- ☐ Foie gras ravioli, supreme sauce
- ☐ Slow cooked octopus, smoked potato mousseline, persillade

## CLEANSER

- ☐ Blackcurrent violet sorbet
- ☐ Grapefruit sorbet, raspberry licor
- ☐ Champagne and passion fruit sorbet

## MAIN COURSE

- ☐ Pork cheek, red wine sauce, Brussel sprouts, lardon
- ☐ Pan seared sea bass, asparagus puree, lettuce chiffonade, confit shallots, chicken jus
- ☐ Angus beef sirloin, pumpkin and lard mousseline, truffle beef jus

## DESSERT

- ☐ Fresh berries, white chocolate ice cream, almond crumble
- ☐ Traditional crepe suzette, vanilla ice-cream
- ☐ Nougat glacé, nutmeg sabayon, passion fruit sauce





# Western MENU

Select one per category

Freshly baked bread, butter

## APPETIZER 1

- ☐ Foie gras terrine, mango jam, dragon fruit, berry gastric
- ☐ Petuna smoked trout, beetroot condiment, crispy capers, citrus and soy dressing
- ☐ Iberico ham, vegetable garden, truffle mascarpone, bread soil

## APPETIZER 2

- ☐ Pan seared foie gras, forest mushrooms, chicken and truffle jus
- ☐ Pigeon ravioli, mushroom mousseline, black truffle butter
- ☐ Crustacean bisque, blue crab, smoked corn puree

## CLEANSER

- ☐ Trou normand, Calvados, apple sorbet
- ☐ Champagne, strawberry ice cream
- ☐ Grand Marnier, orange sorbet

## MAIN COURSE

- ☐ Monkfish, chorizo, fennel mousseline, green asparagus, chicken and nasturtium jus
- ☐ Angus beef Rossini, spinach, truffle beef jus
- ☐ Duck breast, honey and granola glaze, roasted pumpkin mousseline, raspberry, chestnut, duck jus

## DESSERT

- ☐ Truffle brie, mixed leaves, fruit & nut bread
- ☐ Badiane chocolate tart, orange and Cointreau sorbet
- ☐ Tiramisu







*L*uxury ballroom

*Easily transforms to any desired themes*







*E*legant and trendy wedding cakes of your choice



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PARK HYATT SAIGON™

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