HAPPILY EVER AFTER STARTS HERE



# 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

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









Select one per category

Freshly baked bread, butter

### APPETIZER

- Poached prawns, avocado mousse, green apple, wasabi mayonnaise
- $\hfill\square$  Pate en croute, mixed leaves, Dijon mustard dressing
- Smoked salmon, lemon crème fraiche, 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

#### PARK HYATT SAIGON

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











Select one per category

#### Freshly baked bread, butter

# **APPETIZER 1**

- Given 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

#### PARK HYATT SAIGON



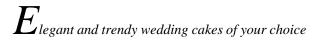












# PARK HYATT SAIGON™

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