We decided on forever





2026 WEDDING LUNCH

Make your special day unforgettable with our Grand Wedding Packages

G R A N D | H Y A T T^{*}

SINGAPORE











2026 WEDDING LUNCH

SET YOUR STAGE

- Your choice of table linens, show plates, wedding favours, guest book and token box
- Themed wedding stationery (including invitation cards, table menus, table numbers, guest book, cake box, and wedding favour boxes) designed by Grace Ciao, a local fashion illustrator and Forbes 30 Under 30 Asia honoree
- Invitation cards based on 70% of the guaranteed attendance (excluding cost of printing)
- Fresh floral centrepieces at the reception area and on all guest tables, including enhanced fresh floral centrepieces for up to two VIP tables
- Fresh floral stands along ballroom aisle and stage
- Specially decorated five-tiered model wedding cake for cake cutting ceremony
- A handcrafted wedding cake (500g) delivered to your Bridal Suite
- An indoor venue for solemnisation or tea ceremony 1 hour prior to wedding banquet
- A red carpet provided for your entrance in the Wedding venue
- Use of built-in screens and projectors in the ballroom

SAVOUR EXCEPTIONAL CUISINE

Grand plans deserve grand inclusions

- Choose between communal Chinese set menus or individually plated dining experience
- Food tasting for ten guests based on your selected menu (applicable from Tuesdays to Thursdays, excluding eve of and on public holidays)
- Complimentary house-pour beer, soft drinks, pink fizz, and iced lychee tea served throughout your banquet
- One bottle of red or white house wine for every confirmed table of 10 guests
- A bottle of Champagne for toasting
- Waiver of corkage for self-brought duty paid and sealed bottles of hard liquor

STAY AND DINE

- One-night stay in a Grand Suite, inclusive of Grand Club access for breakfast and cocktail hour for two
- Enjoy SGD 100 nett credits at our restaurants and for in-room dining valid during your stay

ADD-ONS

- Car passes (self-parking) for 20% of your guests in attendance
- · Complimentary valet parking for your bridal car on the wedding day
- · Earn World of Hyatt Bonus Points for complimentary nights at any Hyatt hotel or resort worldwide

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Inclusions are accurate at time of publication and are subject to change without prior notice.

Dick your wighlist

An additional SGD 200 nett F&B credit, redeemable for in-room dining or at any of our restaurants during your stay

A complimentary one-night stay in our Grand Suite

A dinner experience for four guests at StraitsKitchen, valid for six months from wedding date

A delightful Martini Bar experience or sparkling wine during your one-hour cocktail reception

A 90-minute full-body classic massage for two at Damai

A complimentary one-night stay in our spacious 42sqm King Room for your wedding coordinators

Two selections of exquisite welcome canapés, with two pieces per guest, served during the reception

For 15 to 25 tables: choose 2 wishes For 26 to 36 tables: choose 3 wishes

PRICE LIST

Chinese Classic Menu SGD 1,988.00

Chinese Signature Menu SGD 2,188.00

Prices are per table of ten guests, and subject to 10% service charge and prevailing government taxes.

Chinese Exquisite Menu SGD 228.80

This menu is individually plated.

Prices are per guest, and subject to 10% service charge and prevailing government taxes.

VENUES

Grand Residence	150 to 260
The Gallery	220 to 260/340
The Grand Salon	260 to 320
Grand Ballroom	300 to 360

We gladly accommodate special dietary requirements with thoughtfully curated menus upon request.

House wines are priced at SGD 48.00++ per bottle.

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you've got grand ideas, and we've got grand wishes to match

Classic Chinese Menu

SGD 1,988.00

Prices are per table of ten guests, and subject to 10% service charge and prevailing government taxes. Items on the menu are subject to change.

First

"Happy Union" Pork Ribs, Ginger Lily, Plum Sauce Deep Fried Shrimp Roll, Chicken Floss, Mayonnaise Smoked Duck Breast, Passion Fruit Sauce Marinated Jellyfish, Nonya Style Pickled Vegetable Marinated Cherry Tomato, Sour Plum Dressing

Second

Braised Shredded Topshell Broth, Bamboo Pith, Fish Maw, Crab Meat, Carrot Served Individually

Third

Steamed Pearl Grouper, Ginger, Spring Onion

Fourth

Eight-Treasure Chicken, Cordyceps Flower Wrap in Lotus Leaf

Fifth

Braised Hong Kong-Style Fish Puff, Abalone, Flower Mushrooms, Broccoli

Sixth

Stir-Fried Fish Paste Noodles, Eggplant, Scallops, Sichuan Spicy Sauce Served individually

Seventh

Cream Of Red Bean, Ginkgo Nut, Peach Gum, Dried Orange Peel Sesame Glutinous Rice Dumpling Served individually

signature Chinese Menu

SGD 2,188.00

Prices are per table of ten guests, and subject to 10% service charge and prevailing government taxes. Items on the menu are subject to change.

First

"Centuries Of Harmony" Roasted Pork Belly, Mustard Sauce Smoked Duck Breast Sliced, Plum Sauce Crispy Red Rice Shrimp Ball Poached Sustainable Scallop, Flying Fish Roe, Fruit Salad Chilled Black Fungus, Cucumber, Aged Vinaigrette

Second

Double Boiled Chicken Sea Conch Soup, Dried Scallop, Fish Maw, Codonopsis Root Served Individually

Third

Classic Steamed Soon Hock, Fermented Bean

Fourth

Roasted Chicken, Crispy Dried Shredded Fish, Preserved Bean Curd Sauce

Fifth

Braised Abalone, Gluten Bean Curd, Seafood Bean Curd Roll, Broccoli, Golden Premium Sauce

Sixth

Wok-Fried Seafood Egg Fried Rice, Xo Sauce, Edamame, Mushroom Served Individually

Seventh

Chilled Apricot, Malva Nut, Snow Swallows, Peach Gum, Osmanthus Tea Served Individually



nese Exquisite Menu

SGD 228.80 This menu is individually plated

ices are per guest, a<mark>nd subject to 10% ser</mark>vice charge and prevailing government taxes. Items on the menu are subject to change.





"Love Everlasting" Sustainable Lobster, Asparagus, X.O Mayonnaise Chilled Jumbo Crab Meat, Sake Sauce Hong Kong-Style Roasted Pork Belly

Second

Double Boiled Chicken Soup in Coconut Shell, Matsutake Mushroom, Dried Scallop, Parma Ham

Third

Steamed Antarctic Toothfish, Black Garlic, Chinese Cabbage, Crispy Fish Skin

Fourth

Braised 6 Head Abalone, Duck Leg, Broccoli

Fifth

Mini Lotus Leaf Rice, ASC-Black Tiger Prawn, Hokkaido Scallop

Sixth

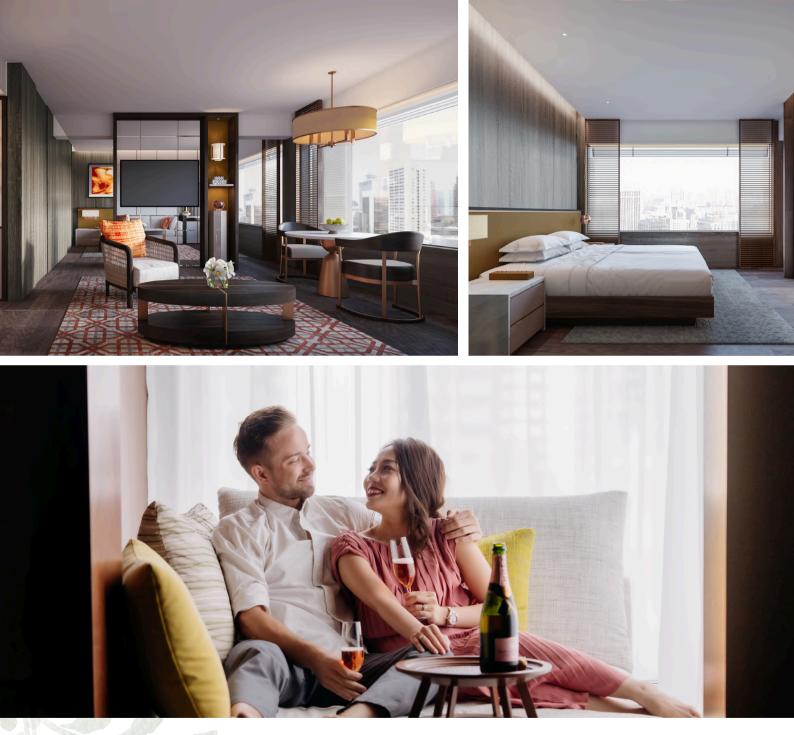
Chilled Hashima Soup, Pear, White Fungus, Snow Lotus Seeds, Malva Nut



the heart of your celebration,

crafted by the hands of seasoned chefs





getsetfor memorable experiences

in our grand living room and wellness haven

Celebrate grand beginnings at Hyatt



GRAND HYATT SINGAPORE 10 Scotts Rd, Singapore 228211

For enquiries, please contact us at +65 6416 7373 or weddings.sg@hyatt.com