

We decided on
forever



Grand Beginnings



2026

WEDDING DINNER

Make your special day unforgettable
with our Grand Wedding Packages

GRAND | HYATT™

SINGAPORE



2026 WEDDING DINNER

*Grand plans deserve
grand inclusions*

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

- 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

- Two-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.



Pick your wishlist

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

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

Monday to Friday | SGD 1,988.00

Sunday | SGD 2,088.00

Saturday, Eve of and Public Holiday | SGD 2,288.00

Chinese Signature Menu

Monday to Friday | SGD 2,188.00

Sunday | SGD 2,288.00

Saturday, Eve of and Public Holiday | SGD 2,388.00

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

Chinese Exquisite Menu

Monday to Friday | SGD 228.80

Sunday | SGD 238.80

Saturday, Eve of and Public Holiday | SGD 248.80

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

Monday to Friday | SGD 1,988.00
Sunday | SGD 2,088.00
Saturday, Eve of and Public Holiday | SGD 2,288.00

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

"A Symbol of Prosperity"
Poached Sustainable Boston Lobster, Fruit Salad
Smoked Sliced Duck Breast, Plum Sauce
Honey Glazed Chicken Char Siew, Fermented Red Bean
Crispy Red Rice Shrimp Ball
Chilled Black Fungus, Cucumber, Aged Vinaigrette

Second

Double Boiled Chicken Soup,
Matsutake, Dried Scallop, Flower Mushroom, Fish Maw
Served Individually

Third

Steamed Soon Hock,
Superior Soy Sauce

Fourth

Pork Rib, Ginger Lily,
Plum Sauce, Pineapple Salsa

Fifth

Braised Hong Kong-Style Fish Puff,
Abalone, Gluten Bean Curd, Broccoli

Sixth

Stir Fried ASC-Hokkaido Scallop,
Asparagus, Black Truffle Paste

Seventh

Braised Ee-Fu Noodles, Mushroom,
Shrimp Roe, Chinese Cabbage
Served individually

Eighth

Sweet Yam Paste, Gingko Nut,
Snow Swallows, Coconut Cream
Served individually

Signature Chinese Menu

Monday to Friday | SGD 2,188.00

Sunday | SGD 2,288.00

Saturday, Eve of and Public Holiday | SGD 2,388.00

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

"Harmonious Melody"

Roasted Pork Belly, Mustard Sauce
Drunken Chicken Roll, Chinese Yellow Wine
Deep Fried Shrimp Roll, Chicken Floss, Mayonnaise
Seafood Bean Curd Roll, Seaweed
Marinated Cherry Tomato, Sour Plum Dressing

Second

Double Boiled Chicken Soup In Coconut,
Cordyceps Flower, Conpoy, Bamboo Shoots, Sea Conch
Served Individually

Third

Steamed Antarctic Toothfish Fillet,
Capsicum, Garlic, Superior Soy Sauce

Fourth

Hong Kong-Style Roasted Duck, Hoisin Sauce

Fifth

Braised Sustainable Abalone,
Flower Mushroom, Gluten Bean Curd, Broccoli

Sixth

Stir Fried Scallops, Capsicum,
Asparagus, Xo Sea Cucumber Sauce

Seventh

Stir-Fried Fish Paste Noodles,
ASC-Tiger Prawn, Kimchi, Golden Premium Sauce
Served Individually

Eighth

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



Chinese Exquisite Menu

Monday to Friday | SGD 228.80

Sunday | SGD 238.80

Saturday, Eve of and Public Holiday | SGD 248.80

This menu is individually plated.

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"

Crispy Sliced Suckling Pig, Jelly Fish, Sustainable Caviar
Boston Lobster Salad, Dragon Fruit
Drunken Chicken Roll, Green Ginger Paste

Second

Double Boiled Fish Maw Soup,
Morel, Matsutake Mushroom, Bamboo Shoots

Third

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

Fourth

Smoked Duck Breast,
Mashed Potato, Sesame Paste

Fifth

Braised 6 Head Abalone, Flower Mushroom,
Hong Kong-Style Fish Puff, Broccoli

Sixth

Chilli Crab Meat Sauce, Golden Mantou

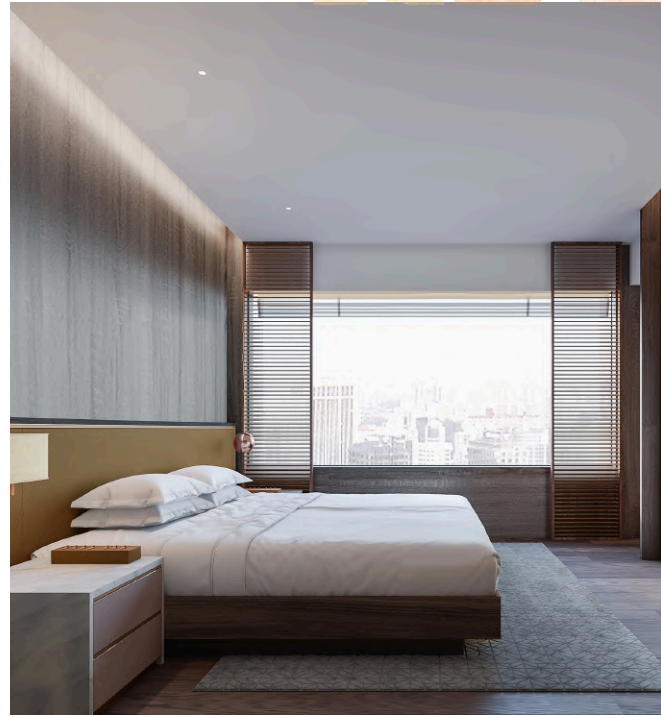
Seventh

Steamed Bird's Nest Osmanthus Tea,
Malva Nut, Sesame Glutinous Rice Dumpling in Coconut Shell



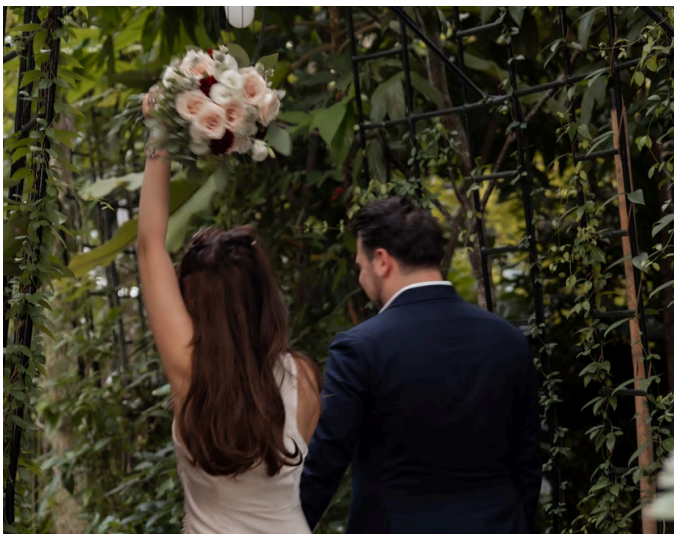


*the heart of your celebration,
crafted by the hands of seasoned chefs*



get set for memorable experiences
in our grand living room and wellness haven

Celebrate *grand beginnings* at Hyatt



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For enquiries, please contact us at
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