

GO

GRAND | HYATT
SINGAPORE

GRAND

2024 WEDDING DINNER

GRAND | HYATT

SINGAPORE

GO

YOUR GRAND WEDDING PACKAGE

Celebrate your most special day at Grand Hyatt Singapore and choose from our versatile venues for your dream wedding. Satisfy every palate with a refreshed eight-course Chinese Set Menu, featuring exquisite dishes from the talented culinary team.

GRAND



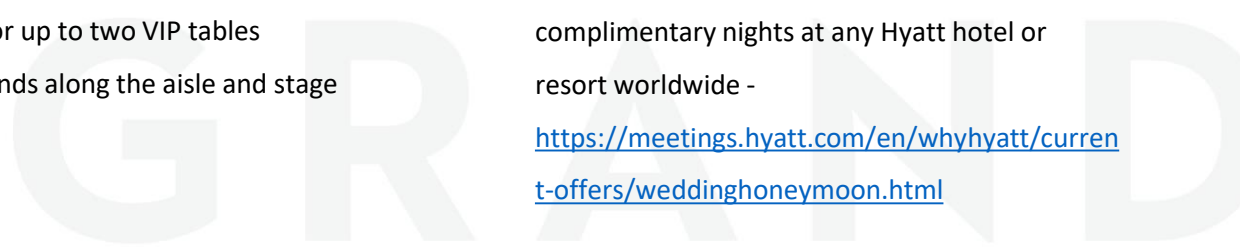


YOUR GRAND WEDDING PACKAGE

Wedding Dinner packages are available daily with the following inclusions :

- Exquisite eight-course Chinese Set menu
- Soft drinks, Pink Fizz, and lychee iced tea served throughout your banquet
- Free-flow of house-pour beer
- Food tasting for ten guests based on your selected menu (applicable on Wednesdays and Thursdays, excluding eve of and on public holidays)
- Your choice of table linens, show plates, wedding favours, guest book and token box
- Wedding invitation cards based on 70% of the guaranteed attendance (excluding cost of printing)
- Fresh floral centrepieces at reception area and on all guest tables, including enhanced fresh floral centrepieces for up to two VIP tables
- Fresh floral stands along the aisle and stage
- Specially decorated five-tiered model wedding cake for cake cutting ceremony
- A handcrafted wedding cake (500g) delivered to your Bridal Room
- A bottle of Champagne for toasting
- Use of built-in screens and projectors in the ballrooms
- Two-night stay in our Standard Room (42sqm, 1 King Bed room), inclusive of Grand Club access for breakfast and cocktail hours for two
- S\$180 nett credit during two-night stay
- Car passes (self-parking) for 20% of your guests in attendance
- Bridal car valet parking on your wedding day
- Earn World of Hyatt Bonus Points for complimentary nights at any Hyatt hotel or resort worldwide -

<https://meetings.hyatt.com/en/whyhyatt/current-offers/weddinghoneymoon.html>



WEDDING WISHES

Your package entitles you to select three of the following wedding wishes

- One bottle of house wine (choice of red or white) for every confirmed table of 10 persons
- Martini Bar experience or sparkling wine during pre-drinks (one hour)
- One-night stay in our Standard Room (42sqm, 1 King Bed room) for wedding coordinators on your wedding day
- One dinner voucher for four guests at StraitsKitchen, valid for six months from wedding date
- Light snacks during pre-dinner cocktail (one hour)
- A 90-minute couple spa experience at Damai Spa

EVENT VENUE CAPACITY

Venue	Minimum Guests	Maximum Guests
Grand Residence	150	260
The Gallery	220	260 (340 including lounge area)
The Grand Salon	260	320
Grand Ballroom	300	360

- The above arrangements are based on a table of 10 guests
- Special dietary meals can be arranged if required
- House wines are priced at S\$48.00++ per bottle
- Package inclusions and prices are accurate at the time of publish

CHINESE SET DINNER MENU

Monday to Friday: S\$1,788.00++ per table of 10 guests

Sunday: S\$1,888.00++ per table of 10 guests

Saturday, Eve of and Public Holiday: S\$1,988.00++ per table of 10 guests

Rate is subject to 10% service charge and prevailing government taxes

FIRST COURSE

GRAND HYATT DELIGHTS

Scallop salad passion fruit sauce

Fried prawn dumpling, mayonnaise

Braised duck, Teochew-style

Cherry tomato marinated with sour plum

Marinated jellyfish, preserved egg

SECOND COURSE

Double-boiled chicken broth, black garlic, cordyceps flower, fish maw, flower mushroom

THIRD COURSE

Steamed soon hock, Hong Kong-style

FOURTH COURSE

Stewed special pork ribs, fresh fruit

FIFTH COURSE

Braised abalone, sea cucumber, bean curd skin, broccoli

SIXTH COURSE

Signature braised river prawns, premium carrot sauce

SEVENTH COURSE

Sri Lankan crabmeat fried rice, dried scallop, egg white

EIGHTH COURSE

Apricot tea, snow swallows, papaya

CHINESE SET DINNER MENU

Monday to Sunday: Enhanced menu at \$2,188++ per table of 10 guests

Rate is subject to 10% service charge and prevailing government

FIRST COURSE

DELUXE APPETIZERS

Roasted pork belly, mustard sauce

Crispy fish skin, pepper, salt

Fried crispy prawn roll

Cherry tomato marinated, sour plum

Marinated jelly fish, preserved egg

SECOND COURSE

Double boiled sea conch soup, fish maw, bamboo pith, chicken, prosciutto di Parma ham

THIRD COURSE

Steamed Atlantic cod, black garlic sauce

FOURTH COURSE

Roasted duck, truffle barbecued sauce

FIFTH COURSE

Braised abalone, sea cucumber, radish, broccoli, dried scallop sauce

SIXTH COURSE

Stir fried scallops, mushrooms trio with X.O sauce

SEVENTH COURSE

Honey lemon chicken, steamed ginger rice

EIGHTH COURSE

Chilled peach resin, snow swallows, pear in coconut



GRAND HYATT SINGAPORE

For enquiries, please contact us at
+65 6738 1234 or singapore.grand@hyatt.com

Hyatt™, Grand Hyatt™, and related marks are trademarks
of Hyatt Corporation or its affiliates. © 2018 Hyatt Corporation.
All rights reserved.