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GRAND

WEDDING LUNCH
PACKAGE 2025

GRAND | HYATT
SINGAPORE

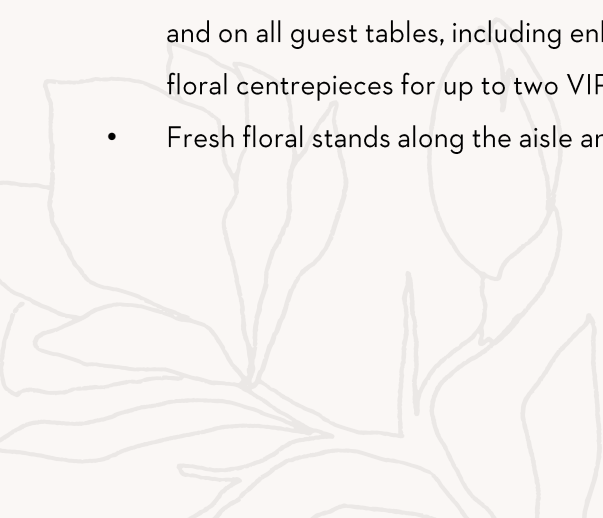


YOUR GRAND WEDDING PACKAGE

Elevate your celebrations with our new Grand wedding packages and menus. Savour exquisite cuisine thoughtfully crafted by our expert culinary team, blending local ethnic flavors and innovative creations with sustainably sourced ingredients.

Wedding lunch packages are available daily with the following inclusions:

- Exquisite individually plated or communal Chinese Set menus for your selection
- Soft drinks, Pink Fizz, and iced lychee tea served throughout your banquet
- Free-flow of house-pour beer
- Food tasting for ten guests based on your selected menu (applicable from Tuesdays to 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 the 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 Standard King Room (42-sqm, 1 King Bed room), inclusive of Grand Club access for breakfast and cocktail hours for two
- S\$100 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 that can be redeemed for free nights at any Hyatt hotel worldwide



WEDDING WISHES

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

- One bottle of red or white house wine for every confirmed table of 10 guests
- One hour of Martini Bar experience or sparkling wine during pre-drinks
- One-night stay in Standard King Room (42-sqm, 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
- Two varieties of welcome canapés for guests, 2 pieces per guest, served during reception

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
- Meals catering to special dietary requirements can be arranged upon request
- House wines are priced at S\$48.00++ per bottle
- Inclusions and prices are accurate at time of publish and are subject to change without prior notice

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CHINESE SET LUNCH MENU 1



Monday to Sunday

| S\$1,888.00

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

FIRST COURSE

GRAND HYATT DELIGHTS

Roasted pork belly, mustard sauce

Crispy seafood spring rolls

Smoked duck breast, plum sauce

Free range chicken roulade, sesame sauce

Chilled cloud ears fungus, cucumber, aged black vinegar

SECOND COURSE

Braised shredded abalone broth, bamboo pith, crabmeat, fish maw

THIRD COURSE

Steamed hybrid grouper, dried orange peel, ginger

FOURTH COURSE

Roasted crispy chicken, prawn crackers, pickled vegetable

FIFTH COURSE

Braised abalone, flower mushroom, broccoli, scallop essence

SIXTH COURSE

Braised ee-fu noodles, tiger prawns, ginger, yellow chives

SEVENTH COURSE

Sweet yam paste, ginkgo nuts, pumpkin, coconut cream

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 Communal-style serving portion



CHINESE SET LUNCH MENU 2

Monday to Sunday

| S\$2,088.00

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

FIRST COURSE

GRAND HYATT DELIGHTS

Smoked duck breast, plum sauce

Free range chicken roulade, sesame sauce

Chilled cloud ears fungus, cucumber, aged black vinegar

Salad prawns, wasabi mayo

Pork ribs, barbecued sauce, shaved fresh truffle

SECOND COURSE

Double-boiled chicken soup, conpoy, sliced abalone, fish maw, morel mushrooms

THIRD COURSE

Hong Kong style steamed soon hock, superior soy sauce

FOURTH COURSE

Braised eight treasures chicken, Chinese herbs, lotus leaf wrap

FIFTH COURSE

Braised abalone, lobster, broccoli

SIXTH COURSE

Sustainable crabmeat, prawns, scallops, egg fried rice

SEVENTH COURSE

Double-boiled snow bird's nest, peach gum



Communal-style serving portion



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CHINESE INDIVIDUAL SET LUNCH MENU 3

Monday to Sunday

| S\$228.80

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

FIRST COURSE

GRAND HYATT DELIGHTS

Chilled sustainable lobster salad

Emperor-style barbecued pork belly

Teochew style braised duck

SECOND COURSE

Double boiled fish maw soup, matsutake , conpoy

THIRD COURSE

Baked Atlantic cod fillet, bonito flakes, chilli sauce

FOURTH COURSE

Braised "six-head" abalone, Chinese mushroom, chicken roll, broccoli

FIFTH COURSE

Stewed vermicelli, pickled cabbage, sustainable scallops, carrot sauce

SIXTH COURSE

Double boiled bird's nest, peach gum, almond cream in young coconut

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GRAND HYATT SINGAPORE

For enquiries, please contact us at
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