

GO

GRAND

WEDDING DINNER
PACKAGE 2025

GRAND | HYATT[™]
SINGAPORE

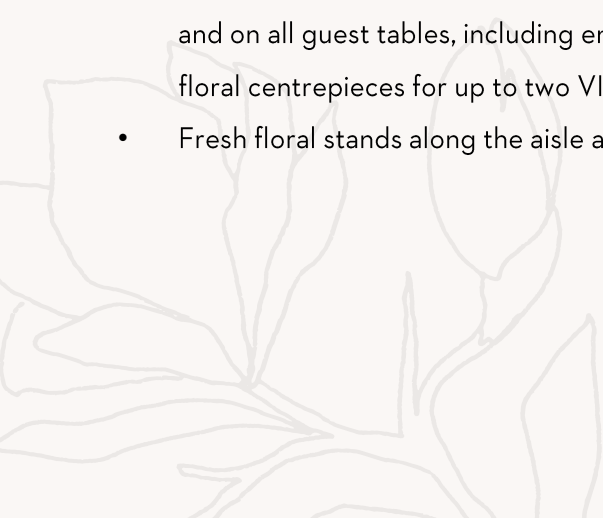


YOUR GRAND WEDDING PACKAGE

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 dinner 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\$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 points for complimentary nights at any Hyatt hotel or resort worldwide





WEDDING WISHES

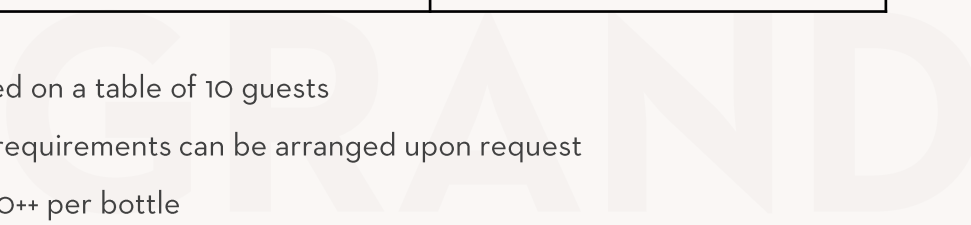
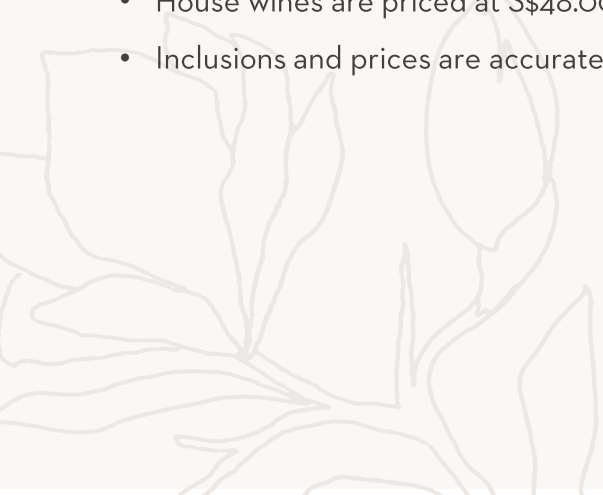
Your package entitles you to select three of the following wedding wishes

- 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 the pre-event reception
- A 90-minute couple spa treatment at Damai

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



GO



CHINESE SET DINNER MENU 1

Monday to Friday | S\$1,888.00
Sunday | S\$1,988.00
Saturday, Eve of and Public Holiday | 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

Roasted pork belly, mustard sauce
Crispy fried prawn rolls
Smoked duck breast, hoisin sauce
Asparagus, mushroom, X.O. chilli, sesame
Deep-fried scallops coated with taro

SECOND COURSE

Double-boiled chicken soup, bamboo pith, conpoy, cordyceps flower

THIRD COURSE

Hong Kong style steamed soon hock, superior soy sauce

FOURTH COURSE

Roasted crispy chicken, prawn crackers, pickled vegetable

FIFTH COURSE

Braised abalone, flower mushroom, broccoli

SIXTH COURSE

Poached tiger prawn, Chinese herbs, plum blossom wine

SEVENTH COURSE

Braised ee-fu noodles, crabmeat, enoki mushroom

EIGHTH COURSE

Cream of red bean, peach gum, sesame glutinous rice dumplings

 Communal-style serving portion

GRAND



CHINESE SET DINNER MENU 2

Monday to Friday | S\$2,088.00
Sunday | S\$2,188.00
Saturday, Eve of and Public Holiday | S\$2,288.00

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

FIRST COURSE

GRAND HYATT DELIGHTS

Poached sustainable prawn, wasabi mayo
Emperor-style barbequed pork belly
Crispy seafood spring rolls
Poached chicken, Szechuan spicy peanut sauce
Chilled cloud ears fungus, cucumber, aged black vinegar

SECOND COURSE

Double-boiled chicken soup, conpoy, bamboo pith in young coconut

THIRD COURSE

Steamed Atlantic cod fillet, ginger sauce, spring onion

FOURTH COURSE

Roasted barbecued pipa duck, hoisin sauce

FIFTH COURSE

Braised "six-head" abalone, flower mushroom, gluten, broccoli

SIXTH COURSE

Wok-fried sustainable prawns, scallops, bell pepper, X.O. chilli sauce

SEVENTH COURSE

Fried organic rice, Chinese sausage, chestnut, lotus seed, trout roe, lotus leaf wrap

EIGHTH COURSE

Mango sago snow bird's nest, vanilla ice cream

 Communal-style serving portion



CHINESE INDIVIDUAL SET DINNER MENU 3

Monday to Friday | S\$228.80
Sunday | S\$238.80
Saturday, Eve of and Public Holiday | S\$248.80

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

FIRST COURSE

GRAND HYATT DELIGHTS

Roasted sliced suckling pig
Scallop salad, passion fruit sauce
Steamed mushroom crystal dumplings, edamame, shaved fresh truffle

SECOND COURSE

Double-boiled chicken soup, conpoy, sliced abalone, fish maw, lotus seeds in young coconut

THIRD COURSE

Steamed Glacier 51 Patagonian toothfish fillet, carrot broth, red chilli, spring onion

FOURTH COURSE

Smoked duck breast, BBQ sauce, organic salad

FIFTH COURSE

Braised "six-head" abalone, lobster, broccoli

SIXTH COURSE

Steamed lotus leaf rice, Chinese sausage, tiger prawns, crispy leek

SEVENTH COURSE

Chilled Hashima, peach gum, snow fungus, osmanthus tea, red bean paste sesame ball





GRAND HYATT SINGAPORE

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