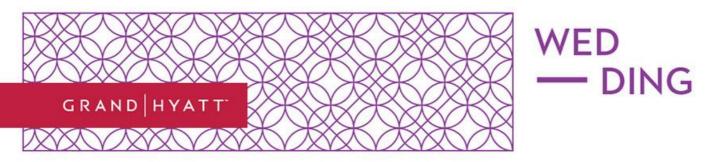


Wedding Dinner Package 2018

Chinese Set / Western Set

GRAND HYATT SINGAPORE 10 Scotts Road Singapore 228211 +65 6738 1234 TELEPHONE +65 6732 1696 FAX singapore.grand.hyatt.com grand.hyatt.com Borneo Properties Sdn. Bhd. Co. Reg. No.: 198601909E

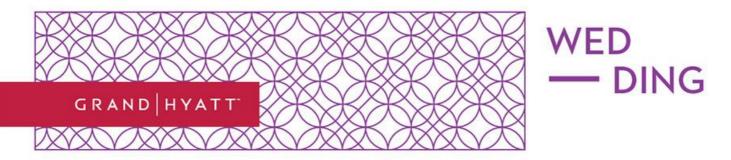


YOUR GRAND WEDDING PACKAGE

Grand Hyatt Singapore is your ideal choice for a memorable wedding celebration. Choose from four distinctive ballrooms to fit the style of your unique event and let our team assist you in every single step to a successful day.

Kindly choose from the below different menu options that all include the following services:

- » Selection of an exquisite eight-course Chinese Set or five-course Western Set menu
- » Soft drinks, orange juice, lychee ice tea and pink lemonade served throughout your reception and banquet
- » Free flow of house pour beer
- » One bottle of house wine (choice of red or white wine) for each confirmed table
- » Use of a bridal changing room and venue for your solemnization ceremony
- » Food tasting for ten guests based on your selected menu (Applicable for Mondays to Fridays, excluding eve of and public holidays)
- » Your choice of a collection of table linens, show plates, wedding favours and guest books (Token box is not included)
- » Wedding invitation cards based on 70% of the guaranteed attendance (Cost of printing is not included)
- » Fresh floral centerpieces at reception area and on individual guest table
- » Fresh floral stands along the aisle and on stage
- » Specially decorated five-tiered model wedding cake for cake cutting ceremony
- » A hand-crafted wedding cake (500g) delivered to your Bridal Suite
- » A bottle of champagne for toasting
- » Light snacks served before your wedding
- » Use of built-in screens and projectors in the ballrooms
- » Two-night stay in the Bridal Suite with Club access and welcome amenities
- » S\$280nett credit for your two-night stay
- » Car passes (self-parking) for 30% of your guests in attendance
- » Valet parking for the bridal car on your wedding day



WORLD OF HYATT BONUS POINTS

Redeem complimentary honeymoon nights at any Hyatt hotel or resort worldwide when you hold your wedding with us.

For more information, please visit https://singapore.grand.hyatt.com/en/hotel/meetings-and-events/meeting-offers/honeymoon-free-night.html

THE WEDDING WISHES

Your package entitles you to select three wedding wishes*

- Two types of welcome canapés during pre-drinks (for an hour) <u>OR</u>
 The candy bar experience
- ❖ The martini bar experience during pre-drinks (for an hour) <u>OR</u>
 Free-flowing sparkling wine / Prosecco during pre-drinks (for an hour)
- One night stay in the Grand Deluxe Room for helpers on your wedding day <u>OR</u>
 A 90-minute couple spa experience at Damai

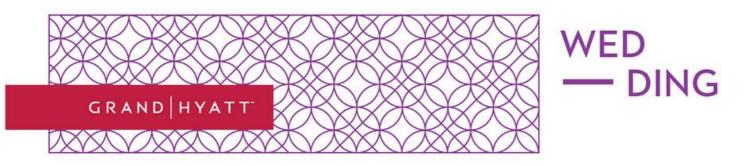
EVENT VENUE CAPACITY

(For Intimate Weddings up to 120 guests, drop us an email at weddings.sq@hyatt.com)

Venue	Minimum	Maximum
Grand Residence	150 guests	260 guests
The Gallery	200 guests	340 guests (including lounge area)
Grand Salon	250 guests	320 guests
Grand Ballroom	300 guests	360 guests

- The above arrangements are based on a table of 10 guests.
- ❖ Individual set meals (Halal / Chinese Vegetarian / Indian Vegetarian) can be arranged if required, according to the package price.
- Special discounted prices for house wines are priced at S\$35.00++ per bottle.

*Terms and conditions: Each wish can only be chosen once. Wishes are subject to changes without prior notice. Wishes are non-transferable and non-exchangeable. Wishes are subject to availability upon confirmation. Wishes must be confirmed at least one month prior to wedding date. Wishes are applicable for Wedding Dinner packages only. Wishes are extended based on the agreed wedding date and minimum guaranteed attendance, as per the above-stipulated criterion.



CHINESE SET DINNER I

Grand Hyatt Delights

Drunken live prawns with shao xin wine and wolfberries

Braised pork shank in garlic chilli

Marinated jellyfish head with vinegar and chilli oil

Canton roasted duck breast in plum sauce

Deep fried almond crusted seafood with lemon grass chilli dip

Cream of pumpkin with seafood dumpling and truffle (Individual)

Steamed chicken with ginseng in lotus leaf

Deep fried live soon hock with ginger and superior soya sauce

Braised whole abalone with sea cucumber in brown sauce (Individual)

Wok fried deep sea scallops, asparagus and pine nuts

Glass noodles with chicken, shrimp and eggplant in spicy bean sauce (Individual)

Cream of water chestnut with gingko nut (Individual)

Chinese Tea

Monday to Thursday: S\$1,538.00++ per table of 10 guests
Friday and Sunday: S\$1,738.00++ per table of 10 guests
Saturday, Eve of and Public Holiday: S\$1,838.00++ per table of 10 guests





CHINESE SET DINNER II

Grand Hyatt Delights

Poached live prawns in green chilli lime sauce
Braised beef shank with soya vinegar
Drunken chicken roll in shao xin wine
Stir fried cuttlefish with oyster mushroom in XO sauce
Marinated asparagus with shrimp roe and soya chilli

Double boiled chicken broth, dried scallops with fish maw and matsutake mushroom (Individual)

Braised duck with Chinese herb wrap in lotus leaf

Steamed live rock garoupa, tomato, homemade spicy sauce

Braised abalone with flower mushroom and truffle oil (Individual)

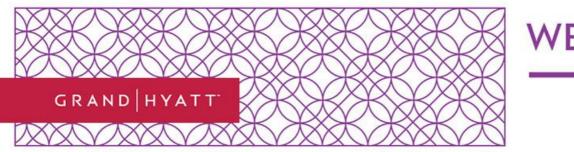
Wok fried deep sea scallops in spicy bean sauce

Slow cook kurobuta pork belly with fragrant fried rice in lotus leaf (Individual)

Sweet yam paste with pumpkin coconut cream (Individual)

Chinese Tea

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Friday and Sunday: S\$1,738.00++ per table of 10 guests
Saturday, Eve of and Public Holiday: S\$1,838.00++ per table of 10 guests





CHINESE SET DINNER III

Grand Hyatt Delights

Lobster salad with fresh fruits

Braised duck breast

Deep fried scallops with yam fritters

Poached chicken in Szechuan spicy peanut chilli oil

Cream of Chinese yam with bird nest seafood dumpling and truffle oil (Individual)

Shredded abalone in pickled vegetable wrap

Baked chicken with ginger and tang kwei

Steamed pomfret, Teochew style

Braised whole abalone with goose web in brown sauce (Individual)

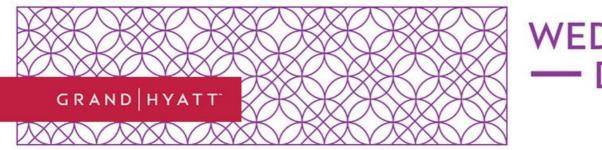
Wok fried deep sea scallops with sweet peas in XO chilli

Udon noodles with Szechuan style wagyu beef (Individual)

Cream of walnut with glutinous rice ball (Individual)

Chinese Tea

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Saturday, Eve of and Public Holiday: S\$1,838.00++ per table of 10 guests





WESTERN SET DINNER I

Bread rolls served with butter

Spencer Gulf prawn cocktail on iceberg and lemon

Cauliflower soup with scallops and champagne

Alaskan king crab with avocado, citrus and radish

Roasted duck breast with braised red cabbage, port wine jus and lentils

Tart tatin
with vanilla ice cream

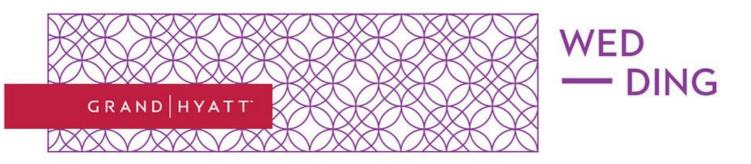
Coffee and Selection of Teas

Monday to Thursday: S\$175.00++ per guest Friday and Sunday: S\$185.00++ per guest Saturday, Eve of and Public Holiday: S\$195.00++ per guest

Prices are subject to service charge and prevailing government taxes.

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WESTERN SET DINNER II

Bread rolls served with butter

Lobster and mustard leaf roll with laksa leaf, mint, beansprouts and chilli lime dressing

Clear mushroom soup en croûte

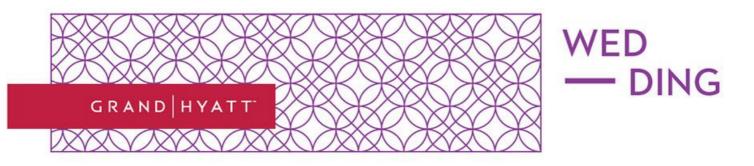
Spencer Gulf prawn thermidor

Black pepper crust beef tenderloin with mashed potato, green beans and peppercorn sauce

Dark chocolate bread and butter pudding
With cinnamon ice cream and vanilla bean sauce

Coffee and Selection of Teas

Monday to Thursday: S\$175.00++ per guest Friday and Sunday: S\$185.00++ per guest Saturday, Eve of and Public Holiday: S\$195.00++ per guest



WESTERN SET DINNER III

Bread rolls served with butter

Beef carpaccio with mustard, horseradish and parmesan

Tempura Boston lobster with ponzu sauce, wakame salad and sesame

Truffled hen's egg with creamed spinach and velouté

Sustainable seafood boulliabase with mussels, scallops, tiger prawns, market fish, fennel, saffron and tomatoes

Pear Helene

Coffee and Selection of Teas

Monday to Thursday: S\$175.00++ per guest Friday and Sunday: S\$185.00++ per guest Saturday, Eve of and Public Holiday: S\$195.00++ per guest

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