

# GO

GRAND | HYATT  
SINGAPORE

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INTIMATE WEDDING LUNCH

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## YOUR INTIMATE WEDDING PACKAGE

Revel in the joy of intimate celebrations, and celebrate your most special day with close family and friends at Grand Hyatt Singapore. Satisfy every palate with a refreshed 7-course Chinese Set Menu, which has been crafted to provide you with unparalleled flexibility on every course, and choose from our versatile venues for your dream wedding.

# GRAND







## WEDDING LUNCH

Intimate Wedding Lunch packages are available daily with the following services

### FOR A MINIMUM OF 20 GUESTS:

- Selection of an individually served exquisite seven-course Chinese Set menu
- Special dietary meals can be arranged if required
- Soft drinks and lychee ice tea served throughout your banquet
- A bottle of house wine (choice of red or white) for every 10 confirmed persons - additional bottles of house wine can be purchased at a special price of S\$35.00++ per bottle
- Your choice of a collection of table linens, show plates and wedding favours
- Wedding invitation cards based on 70% of the guaranteed attendance  
(Cost of printing is not included)
- Fresh floral centerpieces on individual guest tables
- Specially decorated five-tiered model wedding cake for cake cutting ceremony
- A handcrafted wedding cake (500g) presented to you after the wedding banquet
- Use of built-in screens and projectors in the venue
- Car passes (self-parking) for 25% of your guests in attendance
- Earn World of Hyatt Bonus Points for complimentary nights at any Hyatt hotel or resort worldwide - <https://meetings.hyatt.com/en/why-hyatt/current-offers/wedding-honeymoon.html>





**FOR A MINIMUM OF 50 GUESTS, YOU WILL ENJOY THE FOLLOWING ADDITIONAL INCLUSIONS:**

- A barrel of house pour beer
- Enhanced floral centerpieces for up to 2 VIP tables
- Food tasting for six guests based on your selected menu (Applicable for Mondays to Fridays, excluding eve of and public holidays)

**FOR A MINIMUM OF \*100 GUESTS, YOU WILL ENJOY THE FOLLOWING ADDITIONAL INCLUSIONS:**

- Free flow of house pour beer
- Enhanced fresh floral centerpieces for up to 2 VIP tables
- Food tasting for six guests based on your selected menu (Applicable for Mondays to Fridays, excluding eve of and public holidays)
- One-night stay in a Grand Deluxe Room (Junior Suite) inclusive of breakfast for two at StraitsKitchen

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## CHINESE SET LUNCH MENU

Daily: S\$138.00++ per person

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

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### GRAND HYATT DELIGHTS

\*\*SELECT FIVE ITEMS FROM THE FOLLOWING\*\*

#### HOT SELECTION

- Roasted crispy pork belly, mustard sauce
- Roasted crispy duck breast, plum sauce
- Honey roasted barbecue pork
- Crispy prawn ball, mayonnaise
- Crispy yam scallop
- Jasmine tea smoked duck breast
- Kataifi prawn roll, sweet and sour sauce
- Handmade crispy vegetarian spring roll
- Crispy crab, shrimp paste, bean curd roll
- Teochew seafood pancake
- Almond crusted seafood ball
- Bean curd wrapped seafood roll
- Crispy bean curd pocket, shrimp paste

#### COLD SELECTION

- Poached drunken chicken roll, hua diao wine
- Drunken live prawn, hua diao wine
- Scallop, honeydew salad
- Marinated jellyfish, spicy sweet sauce, sesame, scallion
- Five spice sliced beef tendon
- Chinese style sliced duck
- Three treasures water chestnut roll

## SECOND COURSE

\*\*Select one item from the following\*\*

- Shredded crab and duck broth, conpoy, leek
- Hot and sour broth, fish maw, jumbo crabmeat, shredded abalone
- Fresh shrimp dumpling broth, mushroom, pumpkin
- Double-boiled chicken broth, cordyceps, bamboo fungus, conpoy
- Double-boiled chicken broth, fish maw, conpoy, matsutake mushroom

## THIRD COURSE

\*\*Select one item from the following\*\*

- Crispy roasted chicken, prawn crackers, homemade cabbage pickle
- Steamed chicken roll, ginseng, tang kwei
- Cantonese oven baked chicken chop, mushroom, sweet and sour sauce
- Smoked duck breast, hoisin sauce, truffle
- Braised pork, quail egg, organic vegetable green

## FOURTH COURSE

\*\*Select one item from the following\*\*

### Fish Selection

- Atlantic cod fillet
- Barramundi fillet
- Glacier 51 tooth fish fillet
- Halibut fillet
- Hybrid grouper

### Cooking Preference

- Hong Kong style
- Steamed with garlic and mushroom
- Steamed with ginger, crispy fish skin
- Honey and soy baked
- Oven roasted miso marinated

## FIFTH COURSE

\*\*Select one item from the following\*\*

- Braised abalone, Japanese flower mushroom, broccoli
- Braised abalone, sea cucumber, broccoli, superior oyster sauce
- Braised abalone, fish maw, broccoli
- Braised abalone, white shimeji mushroom, sea cucumber, broccoli
- Braised abalone, Japanese flower mushroom, broccoli, truffle oil







## SIXTH COURSE

\*\*Select one item from the following\*\*

- Braised ee-fu noodles, sakura shrimp, dried scallop, button mushroom
- Stewed fish noodles, sea cucumber, scallops
- Stewed udon noodles, seafood, black pepper
- Fried rice, crabmeat, pork floss, fish roe
- Braised kurobuta pork belly, fragrant rice in lotus leaf



## SEVENTH COURSE

\*\*Select one item from the following\*\*

### Chinese

- Sweet yam paste, ginkgo nut, coconut cream
- Cream of yam, pumpkin, peach gum, ginkgo nut
- Cream of walnut, peach gum, sesame glutinous rice ball
- Organic soy milk, hashima, glutinous rice ball
- Chilled mango sago, bird's nest, aloe vera

### Western

- Rose macaron
- Apple tart, puff pastry, vanilla sauce
- Tiramisu, raspberry
- Raspberry tart, pistachio
- Grand cru dark chocolate cake, crispy layer, cherry compote







## GRAND HYATT SINGAPORE

For enquiries, please contact us at  
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