



HAPPILY EVER AFTER
STARTS HERE



weddings

AT THE PARK

MAKE YOUR SPECIAL DAY MEMORABLE

Choice of Western menus

Food tasting prior to the event (*)

One hour free flow of soft drinks, fruit punch and Tiger draught beer during welcome reception

Welcome snacks during reception

Three-piece welcome band

Welcome table with fresh flowers

Blessing box

Book of blessings

Two hours free flow of soft drinks, fruit punch & Tiger draught beer during event

Luxurious floral centerpiece for dining tables

Decorative flower along the red carpet

Champagne fountain with dry ice

5-tier decorative wedding cake

Elegant invitation card

Welcome gift and fine chocolates for guest

Professional MC for the wedding ceremony

Two hours classic live band during event

Existing Audio Visual system

Existing LCD projector with screen

Light meal for bride and groom before the event

Complimentary Park Suite for the newlyweds including breakfast for 2 persons

Starting from

Contact us for the price

Price is subject to 5% service charge and then 10% VAT

() Conditions apply*

() Applied for 200 guests and above*

Western MENU

Select one per category

Freshly baked bread, butter

APPETIZER

- Green asparagus, Parma ham, hollandaise sauce, radish, croutons
- Watermelon and tomato soup, basil oil, crispy olives
- Tuna crudo, shiso vinaigrette, daikon pickle, green apple, radish

MAIN COURSE

- Slow cooked chicken breast, mushroom mousseline, chestnut, porcini jus
- Pan seared grouper, tomato concasse, zucchini spaghetti, basil oil
- Roasted pork belly, madras cauliflower mousseline, raisins, Dukah

DESSERT

- Vietnamese coffee panna cotta, rolled almond chocolate
- Roasted spiced pineapple, vanilla ice cream
- Mango vanilla Vacherin, meringue, whipped cream





Western MENU

Select one per category

Freshly baked bread, butter

APPETIZER

- Poached prawns, avocado mousse, green apple, wasabi mayonnaise
- Pate en croute, mixed leaves, Dijon mustard dressing
- Smoked salmon, lemon crème fraiche, crispy capers, baby croutons

CLEANSER

- Williams, pear sorbet
- Vodka, orange cranberry sorbet
- Limoncello sorbet

MAIN COURSE

- Slow cooked grouper, carrot mousseline, zucchini balls, lemon beurre blanc
- Roasted pork loin, pumpkin, pear, sauce chasseur
- New Zealand beef tenderloin, Dutch cream potato, bourguignon jus

DESSERT

- Homemade vanilla yogurt veloute, berry compote, sesame tuile
- Pink pomelo and tarragon tartelette, pomelo sauce
- Traditional chocolate mousse, pink guava jam



Western MENU

Select one per category

Freshly baked bread, butter

APPETIZER 1

- Terrine de foie gras, mango compote, dragon fruit, berry gastrique, brioche
- Vegetable garden, Iberico ham, truffle mascarpone, bread soil
- Lobster tail, tomato water, Mozzarella, basil

APPETIZER 2

- Sous vide salmon, carrot mousseline, heirloom carrot, coconut foam, lemongrass oil
- Foie gras ravioli, supreme sauce
- Slow cooked octopus, smoked potato mousseline, persillade

CLEANSER

- Blackcurrent violet sorbet
- Grapefruit sorbet, raspberry licor
- Champagne and passion fruit sorbet

MAIN COURSE

- Pork cheek, red wine sauce, Brussel sprouts, lardon
- Pan seared sea bass, asparagus puree, lettuce chiffonade, confit shallots, chicken jus
- Angus beef sirloin, pumpkin and lard mousseline, truffle beef jus

DESSERT

- Fresh berries, Chambord, white chocolate ice cream, almond crumble
- Traditional crepe suzette, vanilla ice-cream
- Nougat glacé, nutmeg sabayon, passion fruit sauce





Western MENU

Select one per category

Freshly baked bread, butter

APPETIZER 1

- Foie gras terrine, mango jam, dragon fruit, berry gastric
- Petuna smoked trout, beetroot condiment, crispy capers, citrus and soy dressing
- Iberico ham, vegetable garden, truffle mascarpone, bread soil

APPETIZER 2

- Pan seared foie gras, forest mushrooms, chicken and truffle jus
- Pigeon ravioli, mushroom mousseline, black truffle butter
- Crustacean bisque, blue crab, smoked corn puree

CLEANSER

- Trou normand, Calvados, apple sorbet
- Champagne, strawberry ice cream
- Grand Marnier, orange sorbet

MAIN COURSE

- Monkfish, chorizo, fennel mousseline, green asparagus, chicken and nasturtium jus
- Angus beef Rossini, spinach, truffle beef jus
- Duck breast, honey and granola glaze, roasted pumpkin mousseline, raspberry, chestnut, duck jus

DESSERT

- Truffle brie, mixed leaves, fruit & nut bread
- Badiane chocolate tart, orange and Cointreau sorbet
- Tiramisu





*L*uxury ballroom
Easily transforms to any desired themes





*E*legant and trendy wedding cakes of your choice

PARK HYATT SAIGON™

2 Lam Son Square, Ben Nghe Ward, District 1, Ho Chi Minh City
T: +84 28 3520 2351 | F: +84 28 3822 5603
sales.saiph@hyatt.com | parkhyattsaiagon.com