

## Wedding Lunch Package 2017

### THE PACKAGE INCLUSIONS

- Exquisite Chinese wedding menu prepared by our culinary team
- Free-flowing soft drinks, orange juice, lychee ice tea and pink lemonade
- Use of a bridal changing room and venue for solemnization ceremony
- Complimentary tasting of the wedding menu for ten guests (\*)
- Service by the Grand Hyatt team of butlers
- Your choice of a collection of table linen, show plates, wedding favours and guest books
- Complimentary wedding invitation cards  
(based on 70% of guaranteed attendance and cost of printing is not included)
- Fresh floral centerpieces on each dining table
- Fresh floral stands along the aisle and on the stage
- Specially decorated wedding cake with genuine top tier
- A bottle of Champagne for toasting
- Pre-wedding snacks for wedding couple
- Use of built-in screens for video presentations
- Two-night stay in a Grand Suite (bridal suite) with Grand Club access
- S\$180nett credit to spend during your two-night stay
- Special welcome amenity in the bridal suite
- Parking coupons (based on 30% of guaranteed attendance)
- Valet parking for bridal car on wedding day

**\* Terms & Conditions:** Complimentary tasting is only valid on weekdays from Monday to Friday excluding public and eve of public holidays. Additional tables or repeat food tasting session will be charged at full package price

**THE WEDDING WISHES**

Your package entitles you to select three wedding wishes\*

- ☞ One 30 litre barrel of beer
- ☞ One bottle of house wine (choice of red or white wine) for each confirmed table
- ☞ Two types of welcome canapés during pre drinks (for an hour) or The candy bar experience
- ☞ One night stay in the Grand Deluxe room for helpers on your wedding day
- ☞ A Damai spa voucher for the couple

**EVENT VENUE CAPACITY**

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 table of 10 persons
- Individual set menus (Malay / Chinese Vegetarian / Indian Vegetarian) can be arranged if required, according to package price
- Special discounted prices for beer ordered by the barrel is priced at S\$688.00++ per 30-litre barrel (approximately 90 glasses)

**\*Special Provisions / Terms & 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 Lunch packages only. Wishes are extended based on the agreed wedding date and minimum guaranteed attendance, as per the above-stipulated criterion.

**PACKAGE PRICE**

Venues	Monday to Thursday (except eve of PH & PH)	Friday, Sunday, eve of PH, and PH	Saturday
The Gallery / Grand Salon / Grand Residence / Grand Ballroom	S\$1,388.00++		
PH denotes Public holidays			

***All rates quoted are subject to 10% service charge, and prevailing government taxes, unless otherwise stated and is subject to change of government taxes and/or levies. The Hotel reserves the right to revise the wedding rates and contents of the package without prior notice***

## 7-Course Wedding Lunch Menus

### Menu I

#### **Grand Hyatt Delights**

*Roasted duck breast mango*

*Shredded abalone pickled vegetable bean curd wraps*

*Drunken chicken shao xin wine*

*Braised cuttlefish five spice soya sauce*

*Deep fried yam scallops*

***Cream of pumpkin, seafood dumpling (individual)***

***Canton roasted chicken, fragrant sea salt***

***Steam live rock garoupa, bean crumb, superior soya sauce***

***Braised abalone, mushroom, broccoli (individual)***

***Wok fried prawn, egg noodle (individual)***

***Sweet yam paste, ginkgo nut, coconut cream sauce (individual)***

### Menu II

#### **Grand Hyatt Delights**

*Drunken prawn shao xin wine wolfberries*

*Marinated pickled jellyfish roll*

*Wok fried chicken, king oyster mushroom xo chilli*

*Braised bean curd soya vinegar*

***Double boiled chicken broth, dried scallop, winter melon, matsutake mushroom (individual)***

***Canton roasted chicken, fragrant sea salt***

***Steamed live rock garoupa, teochew style***

***Braised sliced abalone, fresh mushroom, crabmeat shrimp sauce (individual)***

***Wok fried duck meat, szechuan style, crystal noodles (individual)***

***Cream of pumpkin, yam, ginkgo nut, aloe vera (individual)***

**Menu III****Grand Hyatt Delights**

*Deep fried chicken yam fritter*

*Crispy teochew seafood pancake*

*Roasted duck breast, tang kwei wine*

*Szechuan style shredded chicken*

*Marinated jellyfish head*

***Hot and sour soup, lobster, shredded seafood (individual)***

***Braised boneless chicken, shallot, chinese wine sauce***

***Steamed live rock garoupa, lotus bud, black bean sauce***

***Braised sliced abalone, sea cucumber, endive (individual)***

***Crispy noodle, seafood (individual)***

***Chilled red bean, green tea pudding (individual)***