

## Wedding Malay Lunch Package 2016

### OFFER INCLUDES:

- Exquisite Malay lunch buffet wedding menu prepared by our culinary team
- Free-flowing soft drinks, orange and guava juices, 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 book
- 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 nights stay in a Grand Suite with Club Access
- S\$180nett credit to spend during your two-night stay
- Special welcome amenity in bridal suite
- Parking coupons (based on 30% of guaranteed attendance)
- Valet parking for bridal car on wedding day

### Terms & Conditions

\* Complimentary tasting of selected buffet items 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

*all wishes can be made possible for your dream wedding....  
customise your dream wedding with  
the selection of wedding wishes, specially crafted  
to celebrate your wedding, your way....*

Wedding wishes:

*Please select 3 wedding wishes...*

- ☞ Free flow of beer*
- ☞ One bottle of house wine (choice of red or white wine) for each confirmed table*
- ☞ Two type of welcome canapés during pre drinks (for an hour)*
- ☞ One night stay in our Grand Deluxe Room for helpers on wedding day*
- ☞ A Berdua-dua Spa Experience*

**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 1 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*

## Wedding Lunch Package 2016

### Venues

The Gallery / Grand Salon

Grand Residence / Grand Ballroom

S\$138.80

- ☞ The above arrangements are based on per person
- ☞ Individual Set Menu (Malay / Chinese Vegetarian/ Indian Vegetarian) can be arranged if required, according to package price
- ☞ Special discounted prices for beer ordered by the barrel S\$688.00 plus taxes per 30-litre barrel (approximately 90 glasses)

**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**

### Capacity of Our Event Venues

	<b>Minimum</b>	<b>Maximum</b>
Grand Residence	150 guests	260 guests
The Gallery	200 guests	340 guests <i>(Including Lounge Area)</i>
Grand Salon	250 guests	320 guests
Grand Ballroom	300 guests	380 guests

**For more information and reservations, please call  
Grand Hyatt Singapore's Wedding Specialists  
at 6416 7373 or email: [singapore.grand@hyatt.com](mailto:singapore.grand@hyatt.com)**

## Wedding Malay Lunch Buffet Menu

### Menu 1

#### Cold Selection

*Ulam ulam, sambal chilli*

*Gado gado- Vegetables platter, sate sauce*

*Rojak- Fresh fruit salad*

*Kerabu sayuran bersos herba limau- Vegetable, herb, lemon dressing*

*Kapis mangga cincalok- Scallop, green mango, prawn pickle*

*Serunding ayam, sayur- Shredded chicken, coconut, vegetable*

#### Soup

*Soto ayam- Chicken soup cooked, local spices*

#### Hot Selection

*Udang sambal- Fried prawn, spicy chilli sauce*

*Ikan kukus kichap manis- Steamed sustainable market fish, light soya sauce*

*Rendang lembu- Braised beef, local spices, thick coconut sauce*

*Ayam masak merah- Chicken, spicy tomato sauce*

*Sayur lodeh- Coconut vegetable stew*

*Dalca kambing- Lamb, spicy coconut gravy*

*Bee hoon goreng- Fried bee hoon, vegetable*

*Nasi minyak- Ghee rice*

#### Condiments

*Sambal belachan, prawn cracker, achar, mango chutney, kichap manis, chilli*

#### Live Station

*Mee siam, condiments*

#### Dessert

*Kaya cake*

*Buah buahan- Seasonal fruit*

*Aneka pilihan kuih muih- Assorted malay kueh*

*Ondeh ondeh- Rice dumpling, palm sugar*

*Sago gula Melaka- Sago seed, coconut, palm sugar*

*Pulut hitam- Black glutinous rice, coconut milk*

*Ice kachang, chendol, traditional condiments*

**Menu II****Cold Selection**

*Ulam ulam, sambal chilli*

*Sotong kangkong- Cuttlefish, morning glory salad*

*Kerabu daging, sayur- Beef salad, vegetable*

*Ayam, kacang bulan salad- Chicken, kidney bean salad*

*Kerabu soo hoon, tempeh- Fermented soybeans, transparent vermicelli salad*

*Buah-buahan acar- Fruit salad*

**Soup**

*Sop kambing- Mutton soup, local spices*

**Hot Selection**

*Ikan kukus kuah lemak- Steamed sustainable market fish, coconut turmeric sauce*

*Udang lemak nanas- Prawns, pineapples, coconut milk*

*Kurma kambing- Mutton, coconut coriander, spices*

*Lembu kari- Braised beef, spicy coconut gravy*

*Ayam bakar- Baked chicken, malay spices*

*Sayur campuran- Stir fried mixed vegetables*

*Mee goreng- Fried noodles, vegetables*

*Nasi kunyit - Yellow rice, fried shallots*

**Condiments**

*Sambal belachan, prawn cracker, acar, mango chutney, kichap manis, chilli*

**Live Show Station**

*Mee rebus- Yellow noodle, sweet potato gravy*

**Dessert**

*Goreng pisang*

*Kek pandan- Pandan coconut cake*

*Buah-buahan- Seasonal fresh fruit*

*Aneka pilihan kuih muih- Selection of malay kueh*

*Kueh ko swee (Kuih kosui)- Steamed palm sugar cake*

*Bubur cha cha- Sweet potato, sago, coconut milk*

*Ice kacang, chendol, traditional condiments*