

## Wedding Lunch Package 2016

### OFFER INCLUDES:

- Exquisite 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 Lunch Buffet Menu

### Menu

#### Appetizer

*Roasted chicken salad, puy lentils, parsley, root vegetables*

*Shaved italian prosciutto, fresh sweet melon*

*Greek salad*

#### Soup

*Mushroom, barley, onion, garlic broth*

#### Fish and Seafood

*Italian seafood salad with lemon, parsley, garlic, roasted peppers*

*Cold poached sustainable atlantic salmon, cucumber, capers, shallots, dill*

#### Salad and Condiments

*Assorted salads, greens*

*Bocconcini marinated with garlic, thyme*

*Vine ripened cherry tomatoes*

*Young corn*

*Green asparagus*

*Roasted beetroot with thyme*

*Potato green onion salad*

*Soft poached quail egg*

*Homemade pickled shallots*

*Italian pickled vegetables*

*Steamed quinoa*

*House vinaigrette*

*Lemon, Dijon dressing*

*Caesar dressing*

#### Main Course

*Braised beef meat balls, tomato, garlic*

*Coq au vin*

*Steamed sustainable market fish, hong kong style*

*Stir-fried Squid, dried chilli, ginger, green onions, cashews*

*Wok-fried greens, garlic, ginger*

*Orrecetti pasta, fresh basil pesto, parmesan*

*Steamed jasmine rice*

#### Dessert

*Tropical fresh fruit*

*Selection of local pastries*

*Cheesecake, berry compote*

*Milk chocolate ganache pudding*

*Tiramisu*