We decided on

forever



2027

WEDDING PACKAGE

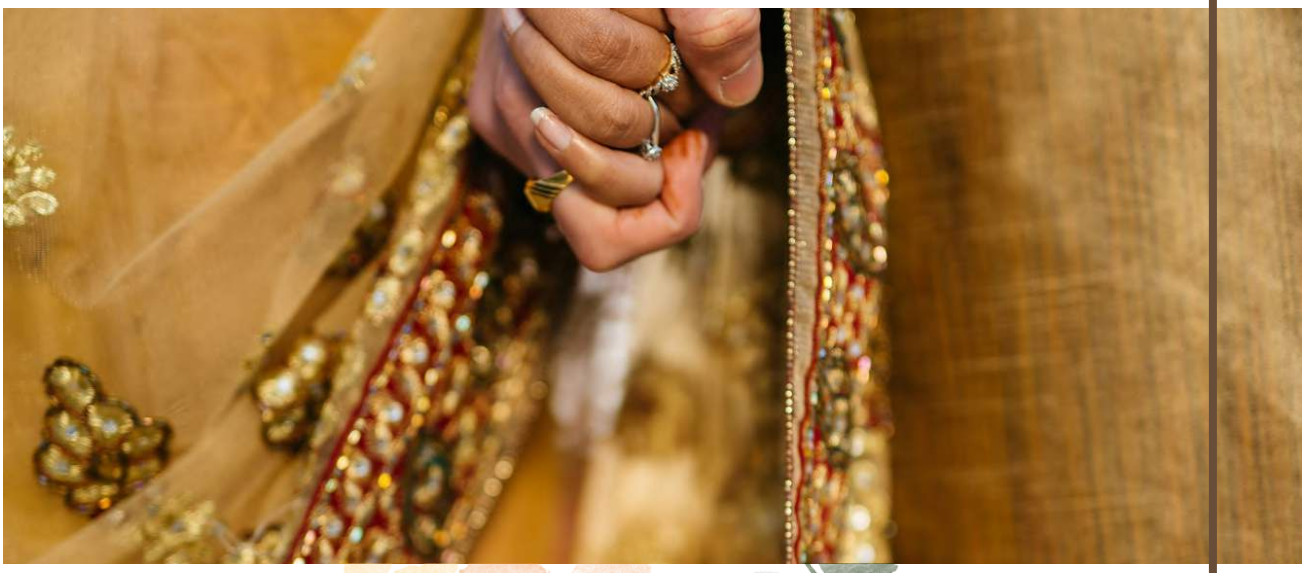
INDIAN DINNER MENUS

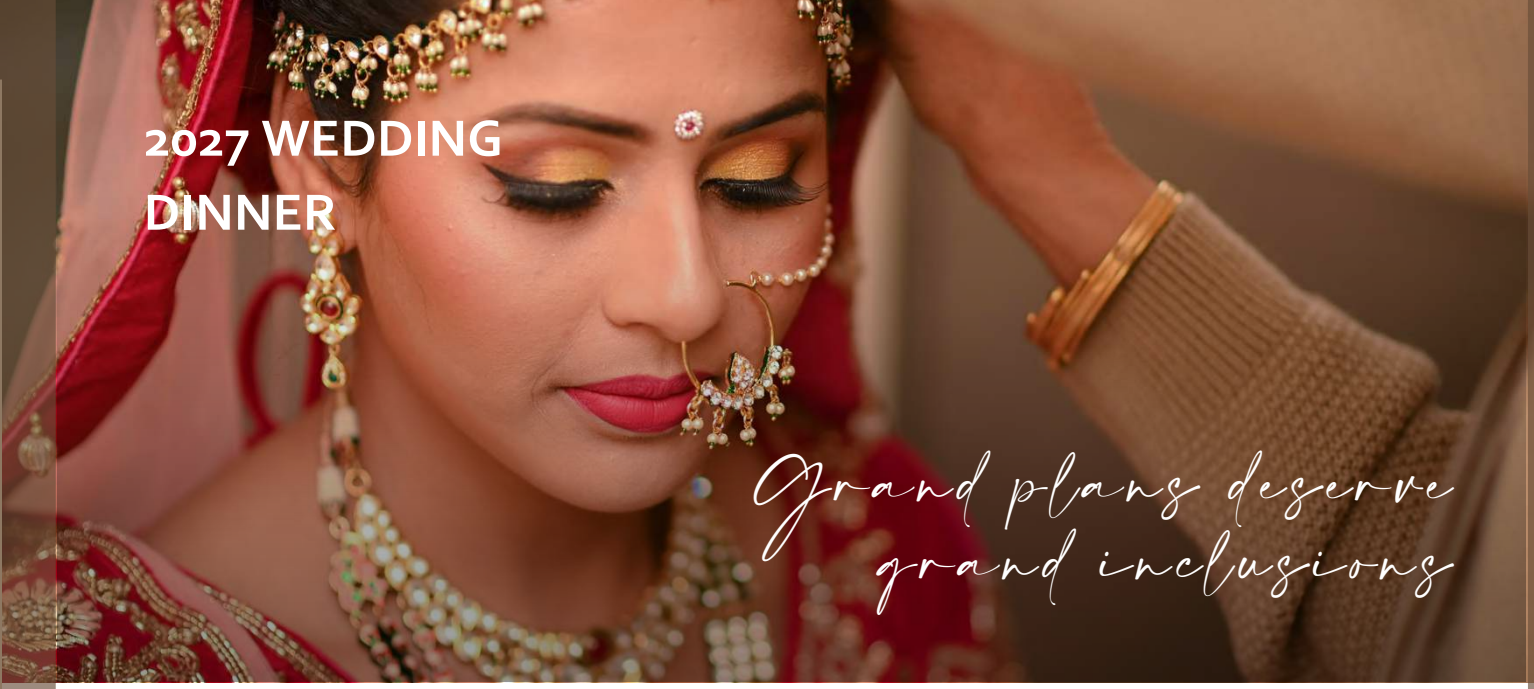
Make your special day unforgettable
with our Grand Wedding Packages

GRAND | HYATT
SINGAPORE









2027 WEDDING DINNER

Grand plans deserve grand inclusions

SET YOUR STAGE

- Your choice of table linens, show plates, wedding favours, guest book and token box
- Themed wedding stationery (including invitation cards, table menus, table numbers, guest book, cake box, and wedding favour boxes) designed by Grace Ciao, a local fashion illustrator and Forbes 30 Under 30 Asia honoree
- Invitation cards based on 70% of the guaranteed attendance (excluding cost of printing)
- Fresh floral centrepieces at the reception area and on all guest tables, including enhanced fresh floral centrepieces for up to two VIP tables
- Fresh floral stands along ballroom aisle and stage
- Specially decorated five-tiered model wedding cake for cake cutting ceremony
- A handcrafted wedding cake (500g) delivered to your Bridal Suite
- An indoor venue for solemnisation or tea ceremony 1 hour prior to wedding banquet
- A red carpet provided for your entrance in the Wedding venue
- Use of built-in screens and projectors in the ballroom

SAVOUR EXCEPTIONAL CUISINE

- Choose between communal Indian set menu or buffet dining experience
- Food tasting for ten guests based on your selected menu (applicable from Tuesdays to Thursdays, excluding eve of and on public holidays)
- Complimentary house-pour beer, soft drinks, pink fizz, and iced lychee tea served throughout your banquet
- One bottle of red or white house wine for every confirmed table of 10 guests
- A bottle of Champagne for toasting
- Waiver of corkage for self-brought duty paid and sealed bottles of hard liquor

STAY AND DINE

- Two-night stay in a Grand Suite, inclusive of Grand Club access for breakfast and cocktail hour for two
- Enjoy SGD 100 nett credits at our restaurants and for in-room dining valid during your stay

ADD-ONS

- Car passes (self-parking) for 20% of your guests in attendance
- Complimentary valet parking for your bridal car on the wedding day
- Earn World of Hyatt Bonus Points for complimentary nights at any Hyatt hotel or resort worldwide

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Inclusions are accurate at time of publication and are subject to change without prior notice.

Pick your wishlist

An additional SGD 200 nett F&B credit, redeemable for in-room dining or at any of our restaurants during your stay

A dinner experience for four guests at StraitsKitchen, valid for six months from wedding date

A delightful Martini Bar experience or sparkling wine during your one-hour cocktail reception

A 90-minute full-body classic massage for two at Damai

A complimentary one-night stay in our spacious 42sqm King Room for your wedding coordinators

Two selections of exquisite welcome canapés, with two pieces per guest, served during the reception

For 12 to 24 tables: choose 2 wishes
For 25 to 36 tables: choose 3 wishes

PRICE LIST

Set Dinner Menu

Monday to Friday | SGD 1,988.00++
Sunday | SGD 2,088.00++
Saturday, Eve of and Public Holiday | SGD 2,288.00++

Buffet Dinner Menu

Monday to Friday | SGD 198.80++ per person
Sunday | SGD 208.80++ per person
Saturday, Eve of and Public Holiday | SGD 228.80++ per person

Prices are per table of ten guests, and subject to 10% service charge and prevailing government taxes.

VENUES

Grand Residence	120 to 260
The Gallery	200 to 260/340
The Grand Salon	180 to 320
Grand Ballroom	270 to 360

We gladly accommodate special dietary requirements with thoughtfully curated menus upon request.

House wines are priced at SGD 48.00++ per bottle.

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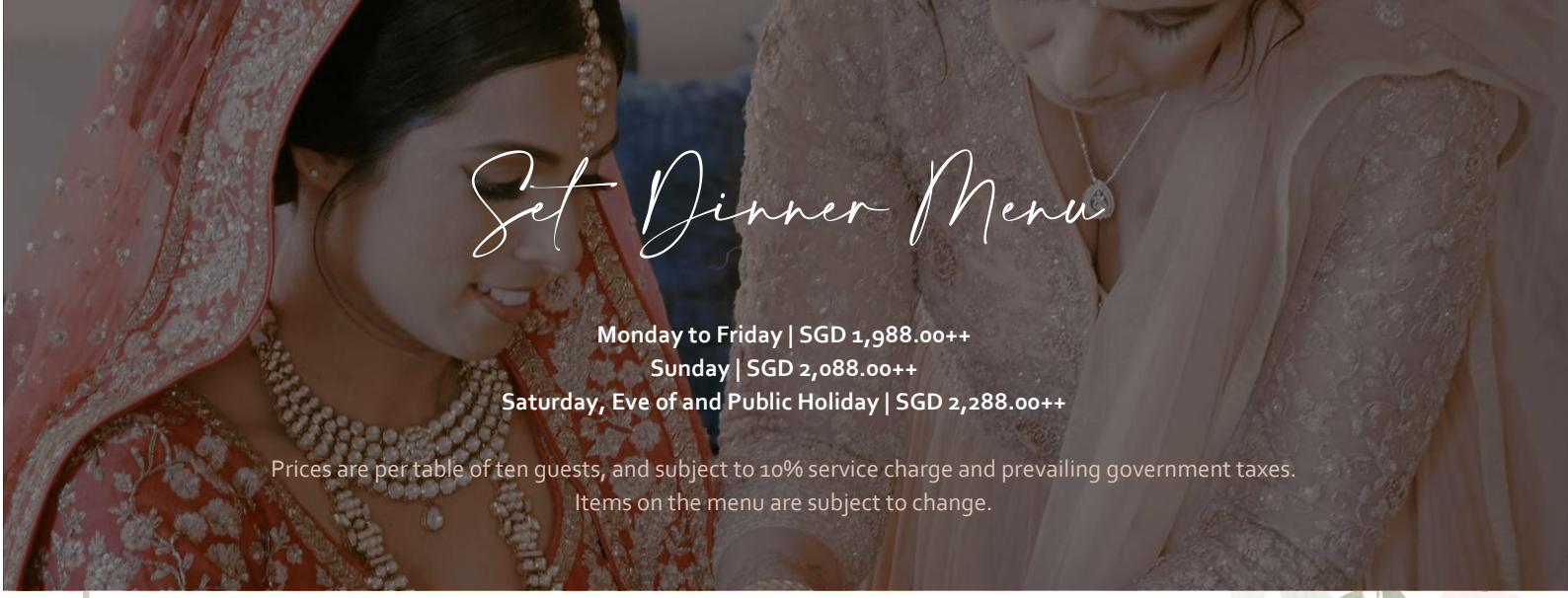
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You've got grand ideas,

and we've got grand wishes to match



Set Dinner Menu

Monday to Friday | SGD 1,988.00++
Sunday | SGD 2,088.00++
Saturday, Eve of and Public Holiday | SGD 2,288.00++

Prices are per table of ten guests, and subject to 10% service charge and prevailing government taxes.
Items on the menu are subject to change.

First

Assorted Tandoori Tikka Platter — Cottage Cheese, Lamb Chop,
Chicken Cubes, Cauliflower and Capsicum

Second

Sustainable Lobster Soup — Coriander, Cauliflower, Tamarind,
Fennel, Cumin, and Curry Leaves

Third

Tandoori Broccoli with Mint Sauce —
Marinated Broccoli Cooked in a Tandoor Oven

Fourth

Prawn Masala
Lamb Rogan Josh
Dhingri Mattar — Spiced Mushroom and Green Peas
Makkai Pulao — Basmati Rice with Corns
Condiments — Pappadam, Mango Chutney, Pickle, Lemon Wedges, Sliced Onion

Fifth

Rasmalai — Milk Dumplings Soaked in Sweetened Milk
Topped with Saffron and Pistachio Nuts
Assorted Tropical Fruits
Moong Dhall Halva — Yellow Lentil with Milk, Saffron, Almond,
Cashew Nuts and Raisins



Buffet Dinner Menu

Monday to Friday | SGD 198.80++ per person
Sunday | SGD 208.80++ per person
Saturday, Eve of and Public Holiday | SGD 228.80++ per person

Prices are per person, and subject to 10% service charge and prevailing government taxes.
Items on the menu are subject to change.

Appetisers

Kekada Vatna Chat — Crabmeat, Green Peas, Pomelo
Milla Julla Sevai Chat — Vermicelli, Green Apple, Grapes, Cashew Nuts
Aloo Anarkali Chat — Potato, Pomegranate, Parsley, Onion, Tomato
Hara Bara Chat — Spinach, Cottage Cheese, Banana, Vegetable

Fresh Tandoori

Tandoori Murgh Kebab – Chicken Thigh, Yoghurt, Cashew Nuts, Spices
Tandoor Fefara — Lamb Chop, Yoghurt, Ginger, Chilli, Garlic, Spices

Main Courses

Bengal Machi Curry — Local Fish, Onion, Tomato, Coconut Cream, Spices
Mutton Koftas — Minced Lamb, Masala Spices
Yellow Dhall Tadka —Yellow Lentil, Indian Herbs, Butter
Aloo Shimla Mirch Aviyal — Baby Potato, Capsicum, Spices
Karari Bhindi — Ladies Finger, Masala Spices, Yoghurt, Curry Leaves

Rice & Breads

Naan – Plain, Garlic
Biryani Rice — Sustainable Scallop, Long Grained Basmati Rice, Saffron

Desserts

Almond Halva – Almond, Sugar, Saffron, Green Cardamom
Kopra Pak – Coconut, Sugar, Saffron, Green Cardamom
Keseri Kheer – Basmati Rice, Milk, Saffron
Seasonal Sliced Fresh Fruit Platter









the heart of your celebration,

crafted by the hands of seasoned chefs







get set for memorable experiences

in our grand living room and wellness haven

Celebrate *grand beginnings* at Hyatt







GRAND HYATT SINGAPORE
10 Scotts Rd, Singapore 228211

For enquiries, please contact us at
+65 6416 7373 or weddings.sg@hyatt.com