



HAPPILY EVER AFTER
STARTS HERE



Gorgeous weddings BY THE POOL

CELEBRATE YOUR DAY IN STYLE

- Choice of Western/ Asian set menus
- One hour free flow of non-alcohol drinks & Tiger draught beer during the welcome reception
- Welcome snacks during reception
- Welcome table with fresh flowers
- Blessing box
- Book of blessings
- Two hours free flow of non-alcohol drinks & Tiger draught beer during the event
- Elegant and luxurious wedding decoration on dining table
- Champagne fountain with dry ice
- 5-tier decorative wedding cake
- Welcome gift for guest
- Existing Audio Visual system
- Existing build-in LCD projector with screen
- Light meal for bride and groom before the event
- Green room for changing subject to availability (*)

*Welcome your guests in the open-air terrace
& start your special day in memorable fashion.*

With floor-to-ceiling windows providing stunning views of the pool and beautifully landscaped garden, Pool House is a unique venue for a more intimate wedding reception.

Starting from

Contact us for the price

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

() Conditions applied*

() Applied for 40 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

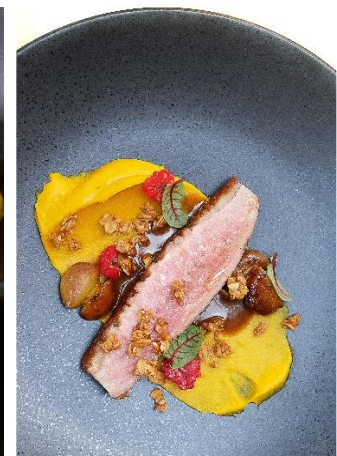
- ☐ Blackcurrent violet sorbet
- ☐ Grapefruit sorbet, raspberry licor
- ☐ Champagne and passion fruit sorbet

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, 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

Asian MENU

Select one per category

APPETIZER

- ☐ Deep fried minced pork spring rolls, century egg, plum sauce / Jelly fish salad / Soy marinated chicken wings
- ☐ Marinated beef shank / Szechwan style chicken salad / Baked oyster, spinach in white sauce
- ☐ Deep-fried pork wonton, plum sauce/ Oriental beef salad / Crispy calamari, chilli, garlic

SOUP

- ☐ Winter melon soup, tiger prawn, bean curd, mushrooms
- ☐ Szechwan hot and sour abalone soup, chicken, pickled ginger
- ☐ Lotus root, pork rib soup

MAIN COURSE

MEAT

- ☐ Stir fried beef fillet, bean sprout, capsicum, celery, soy and honey sauce
- ☐ Roasted whole duck, steamed bun, black pepper sauce
- ☐ Szechuan style steamed chicken, bok choy, oyster sauce

FISH

- ☐ Five spice steamed sea bass, vermicelli noodles, ginger soy sauce
- ☐ Wok-fried prawn with vegetables, garlic and butter soy sauce
- ☐ Pan seared sustainable barramundi, broccoli, chili bean sauce

VEGETABLES

- ☐ Braised Napa cabbage, ham, mushrooms, oyster sauce
- ☐ Sautéed snow beans, baby corn, black mushrooms, soy sauce
- ☐ Bamboo pith, black mushrooms, bok choy, century egg, garlic sauce

RICE AND NOODLE

- ☐ Wok-fried egg noodles, pork char siu, pork tenderloin, carrot, capsicum
- ☐ Fried rice, seafood, vegetables, spring onion
- ☐ Hong Kong style stir fried flat noodles, prawn, pork skin, Napa cabbage, bok choy, carrot

DESSERT

- ☐ Mango and coconut agar, mango sauce
- ☐ Jackfruit pudding, lemongrass syrup
- ☐ Fresh tropical fruit platter





Asian MENU

Select one per category

APPETIZER

- ☐ Suckling pig, hoisin sauce/ Squid and vermicelli noodle salad, carrot, sesame oil/ Pork and dried shrimp siu mai, soy sauce
- ☐ Deep fried jumbo prawn and cuttlefish mousse/ Eggplant salad, spring onion, sesame sauce/ Five spice grilled pork loin
- ☐ Doubanjiang shrimp ball/ Peking duck salad/ Deep fried squid, sweet and sour sauce

SOUP

- ☐ Hot and sour soup, minced pork, black mushrooms, tofu, bamboo pith, egg drop
- ☐ Prawn and minced pork sui cao, dried fish, bok choy, mushrooms, chicken broth
- ☐ Abalone soup, fresh prawn, scallop, enoki mushroom

MAIN COURSE

MEAT

- ☐ Roasted chicken, sesame seeds, lettuce, plum and chili sauce
- ☐ Stir fried New Zealand beef tenderloin, snow beans, baby corn, Chinese mushrooms, black pepper sauce
- ☐ Baked young pork ribs, sesame, mixed herbs, five spice and honey sauce

SEAFOOD

- ☐ Wok-fried tiger prawn, snow beans, baby corn, black mushrooms, garlic butter soy sauce
- ☐ Deep-fried soft shell crab, lettuce, cherry tomato, passion fruit sauce
- ☐ Sautéed calamari, capsicum, dried chili, Szechuan style

FISH

- ☐ Steamed live grouper, coriander, Hong Kong style
- ☐ Steamed seabass, bamboo shoots, Chinese celery, fish sauce
- ☐ Crispy seabass, mushrooms, young bamboo, Szechuan pepper oil

VEGETABLES

- ☐ Steamed broccolini, mushrooms, garlic, century egg and bamboo pith
- ☐ Steamed kailan, black mushrooms, dried bean curd, oyster sauce
- ☐ Mapo bean curd, minced beef, green peas, Szechuan sauce

RICE AND NOODLE

- ☐ Sautéed E-Fu noodles, tiger prawn, choy sum, king oyster mushrooms
- ☐ Stir-fried egg noodles, chicken, bean sprout, sliced abalone sauce
- ☐ Seafood fried rice, honey ham, asparagus, spring onion

DESSERT

- ☐ Silken tofu, tapioca pearl, palm sugar syrup
- ☐ Coconut pudding, passion fruit sauce
- ☐ Fresh tropical fruit platter

Asian MENU

Select one per category

APPETIZER

- ☐ Prawn and pork wonton, peanut, coriander/ Cantonese roasted duck and mango salad/ Crab meat spring rolls, plum sauce
- ☐ Suckling pig, steamed bun, hoisin sauce/ Jelly fish salad/ Sichuan spring roll, prawn, pork, water chestnut, plum sauce
- ☐ Pork char siu, pickled gherkin/ Beef salad, asparagus, red bell pepper/ Baked oyster, pork belly, XO sauce

SOUP

- ☐ Superior abalone soup, roasted duck bamboo pith
- ☐ Double boiled black chicken soup, lotus, Chinese dates
- ☐ Prawn and Iberico pork wonton soup, bok choy

MAIN COURSE

MEAT

- ☐ Hunan style stir-fried lamb fillet, ginger, capsicum, dry chili
- ☐ Cantonese roasted duck, hoisin sauce, fried bun
- ☐ Stir fried beef, snow beans, baby corn, Chinese mushrooms, XO sauce

SEAFOOD

- ☐ Oven baked king prawn, ginger, green onion, seafood sauce
- ☐ Wok-fried Japanese scallop, snow beans, red pepper, fermented black bean sauce
- ☐ Braised sea cucumber, flower mushrooms, bok choy, ginger abalone sauce

FISH

- ☐ Steamed Norwegian salmon, pickled chili, ginger, coriander
- ☐ Deep-fried seabass, pork belly, black mushrooms, scallion, soy ginger sauce
- ☐ Dragon steamed grouper, honey ham, black mushrooms, carrot, abalone sauce

VEGETABLES

- ☐ Braised Napa cabbage, honey ham, garlic, supreme sauce
- ☐ Sautéed green peas, baby corn, red onion, cashew nut, soy butter sauce
- ☐ Steamed young bean curd, pork, seafood filling, broccoli, salted egg yolk, oyster sauce

RICE AND NOODLE

- ☐ Seafood fried rice, conpoy, asparagus, spring onion
- ☐ Sautéed E-Fu noodles, crab meat, enoki mushroom, chive flower, carrot
- ☐ Wok-fried egg noodles, beef tenderloin, Hong Kong choy sum, flower mushrooms

DESSERT

- ☐ Sweet potato pudding, coconut, macadamia crumble
- ☐ Steam egg custard cake, passion fruit sauce, salted peanut brittle
- ☐ Fresh tropical fruit platter





Asian MENU

Select one per category

APPETIZER

- ☐ Fried lobster spring roll, plum sauce/ Char siu Iberico pork/ Seafood wonton, chili oil
- ☐ Suckling pig, steamed bun, hoisin sauce / Hokkaido scallop spring roll, chili plum sauce/ Jelly fish salad
- ☐ Jumbo crab claw, prawn mousse, sweet chili sauce/ Beef salad, hoisin sauce/ Oven baked oyster, cheese sauce, black sesame

SOUP

- ☐ Superior sea cucumber soup, fish maw, egg tofu, black moss
- ☐ Double boiled pigeon, black mushrooms, lotus seed, ginseng
- ☐ Abalone and pork sui cao, bok choy, flower mushrooms

MAIN COURSE

MEAT

- ☐ Beijing style stir fried lamb, leek, scallion, ginger, dark soy sauce
- ☐ Star anise roasted pigeon, pickle vegetables, garlic
- ☐ Braised Australian Angus beef, hoisin, wild mushrooms, spring onion, sesame

SEAFOOD

- ☐ Steamed Japanese scallop, crab meat sauce, winter melon
- ☐ Wok fried King river prawn, red cabbage, salted egg yolk butter sauce
- ☐ Braised sea cucumber, abalone, flower mushrooms, broccoli, oyster sauce

FISH

- ☐ Seared salmon, seafood sauce, red onion, capsicum, coriander
- ☐ Shanghai style steamed whole grouper, Chinese ham, bamboo shoots, shiitake, sesame oil
- ☐ Dragon steamed sustainable barramundi fillet, sliced abalone, honey ham, flower mushrooms

VEGETABLES

- ☐ Steamed broccolini, carrot, crab roe, abalone sauce
- ☐ Sautéed shiitake, shrimp ball, honey bean, carrot, young corn, soy sauce
- ☐ Seafood and salted egg stuffed tofu, bok choy, superior sauce

RICE AND NOODLE

- ☐ Lotus wrapped seafood fried rice, shredded roasted duck, lotus seeds, spring onion
- ☐ Stir fried e-fu noodle, squid, crab meat, white beech mushrooms, carrot, Hong Kong choy sum
- ☐ Shanghai style fresh egg noodles, Australian beef tenderloin, tiger prawn, kailan, baby corn, scallion oil

DESSERT

- ☐ Coconut mochi, salted caramelized peanut sauce
- ☐ Hong Kong style mango pancake, vanilla cream
- ☐ Fresh tropical fruit plater

*A*n impressive venue for your dream wedding





*E*legant and trendy wedding cakes
by our passionate pastry chefs

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