Happily ever after

START HERE

PARK HYATT SAIGON

weddings
AT THE PARK

MAKE YOUR SPECIAL DAY MEMORABLE

Contact us for the price

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

(*) Conditions applied

(*) Applied for 200 guests and above

- Choice of Asian or Western menus
- Food tasting prior to the event (*)
- One hour free flow of soft drinks, fruit punch and beer during the welcome reception
- Welcome snacks during reception
- Three-piece welcome band
- Welcome table with fresh flowers
- Blessing box with fresh flowers
- Book of blessings

- Two hours free flow of soft drinks, fruit punch & beer during the event
- Luxurious floral centerpiece
- Decorative flower design along the red carpet
- Champagne fountain with dry ice
- 5-tier decorative wedding cake
- Elegant invitation card
- Welcome gift and fine chocolates for guest
- Professional MC for the wedding ceremony
- Two hours classic live band during event
- Existing Audio Visual system
- Existing build-in LCD projector with screen

- Light meal for bride and groom before the event
- Complimentary Park Suite for the newlyweds including breakfast

Asian
MENU

Select one per category

APPETIZER

- ❑ Deep fried minced pork spring roll, century egg, plum sauce/ Jelly fish salad Guilin style/ Chicken lollipops, spicy sauce
- ❑ Marinated beef shank/ Chicken salad, Szechuan style/ Baked oyster spinach in white sauce
- ❑ Roasted pork char siu, pickles gherkin/ Oriental beef salad/ Crispy calamari with chili, garlic

SOUP

- ❑ Winter melon soup, tiger prawn, bean curd, mushroom
- ❑ Szechuan hot and sour abalone soup with chicken, pickle ginger
- ❑ Young pork rib, snow fungus, gingko in clear soup

MAIN COURSE

Meat

- ❑ Stir fried beef fillet, leek, onion, Cantonese style
- ❑ Roasted duck black pepper sauce, steamed bun, hoisin sauce
- ❑ Steamed soy chicken, star anise, bok choy, mushroom

Fish

- ❑ Steamed sea bass fillet, ginger, spring onion, Hong Kong style
- ❑ Wok-Fried prawns with vegetable, garlic butter soy sauce
- ❑ Crispy barramundi fillet, fermented black bean sauce

Vegetables

- ❑ Fried eggplant Szechuan style, minced pork, salted fish, spring onion
- ❑ Sautéed honey beans, baby corn, black mushroom, oyster sauce
- ❑ Bamboo pith, black mushroom, bok choy, century egg garlic sauce

Rice and Noodle

- ❑ Stir-fried dried rice noodle, bok choy, chicken, fried egg
- ❑ Fried rice, seafood, vegetables, spring onion
- ❑ Wok-fried egg noodle, beef, white cabbages, spring onion

DESSERT

- ❑ Sweet gingko nut syrup, white fungus
- ❑ Hong Kong red bean soup, glutinous rice ball
- ❑ Tropical fresh fruit platter

Asian
MENU

Select one per category

APPETIZER

- ❑ Suckling pig, hoisin sauce/ Garden green salad fresh fruit, tiger prawn, pink sauce/ Crispy seafood wontons, soy, red wine vinegar
- ❑ Deep fried prawn cuttlefish mousse/ Szechuan beef salad/ BBQ chicken wings Chinese style
- ❑ Seafood spring roll/ Oriental roasted duck salad/ Baked oyster, pork belly, onion, XO sauce

SOUP

- ❑ Pumpkin soup, scallop, tiger prawn, ginger
- ❑ Wonton soup, minced pork and seafood, bok choy, black mushroom
- ❑ Hot and sour abalone soup, fresh prawn, scallop, enoki mushroom

MAIN COURSE

Meat

- ❑ Roasted chicken, sesame seed, lettuce, homemade lemon sauce
- ❑ Stir fried beef, honey bean, baby corn, Chinese mushroom, pepper sauce
- ❑ Baked pork young ribs, red fermented bean curd, sesame, mix herb

Fish

- ❑ Steamed live grouper, leek, coriander, Hong Kong styles
- ❑ Roll red snapper fillet with honey ham, celery, enoki mushroom
- ❑ Crispy sea bass, onion, bell pepper, XO sauce

Seafood

- ❑ Wok tiger prawn, honey bean, baby corn, black mushroom, garlic butter soy sauce
- ❑ Deep fried soft shell crabs, lettuce, cherry tomato sweet and sour passion fruit sauce
- ❑ Sautéed calamari, red pepper, onion, dried chili, Szechuan style

Vegetables

- ❑ Steamed broccoli, cauliflower, julienne abalone sauce
- ❑ Steamed kai lan, black mushroom, dried bean curd, oyster sauce
- ❑ Ma Po Bean Curd, minced beef, onion, green peas, Szechuan sauce

Rice and Noodle

- ❑ Braised E-Fu noodles, live tiger prawn, choy sum, fresh mushroom
- ❑ Stir-fried egg noodles, chicken, bean sprout, sliced abalone sauce
- ❑ Seafood fried rice with asparagus, black mushroom and honey ham

DESSERT

- ❑ Double boiled lotus seed, dried Chinese apple and snow fungus
- ❑ Chilled sago pomelo and mango soup
- ❑ Tropical fresh fruit platter

Asian
MENU

Select one per category

APPETIZER

- Roasted chicken, malt syrup Chinese pancake/ Seafood salad hoisin red wine dressing/ Crab meat spring rolls, plum sauce
- Suckling pig, steamed bun, hoisin sauce/ Jelly fish salad Szechuan style/ Deep fried jumbo prawn in pork mousse Hong Kong styles
- Roasted duck black pepper sauce with Chinese steamed buns/ Beef salad, asparagus, onion, red pepper/ Deep fried squid ring, sweet and sour sauce

SOUP

- Superior abalone soup, roasted duck bamboo pith
- Black chicken soup, Chinese herb and flower mushroom
- Hot and sour soup, sea eel, white fish, chicken, mushroom

MAIN COURSE

Meat
- Stir-fried lamb leg fillet, onion, capsicum, dry chili, Hunan style
- Braised whole duck, star anise cinnamon, bok choy, flower mushroom
- Stir fried beef, honey bean, baby corn, Chinese mushroom, XO sauce

Fish
- Pan seared salmon fillet, onion, pepper, fermented black bean sauce
- Crispy live black grouper, red onion, capsicum, ginger, sweet and sour sauce
- Dragon steamed barramundi, mushroom, honey ham, sliced abalone sauce

Seafood
- Oven baked king prawn, ginger, green onion, seafood sauce
- Wok-fried Japanese scallop, honey bean, onion, red pepper, fermented black bean sauce
- Braised sea cucumber with flower mushroom, bok choy, ginger abalone sauce

Vegetables
- Braised Chinese cabbage, honey ham, garlic, supreme sauce
- Sautéed honey bean, baby corn, red onion, cashew nut, soy butter sauce
- Steamed young bean curd, pork and seafood, salted eggs, broccoli, oyster sauce

Rice and Noodle
- Seafood fried rice, conpoy, vegetables, spring onion
- Braised E-Fu noodles, crab meat, enoki mushroom, chives flower, capsicum
- Wok-fried egg noodle, beef tenderloin fillet, Hong Kong choy sum, onion, flower mushroom

DESSERT

- Ginger soup, black sesame dumplings
- Mango pudding
- Tropical fresh fruit platter

An elegant backdrop for a momentous and memorable wedding

Elegant and trendy wedding cakes of your choice

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