



HAPPILY EVER AFTER  
STARTS HERE

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PARK HYATT SAIGON



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# weddings

## AT THE PARK

### MAKE YOUR SPECIAL DAY MEMORABLE

Choice of Chinese or Western menus

Food tasting prior to the event (\*)

One hour free flow of soft drinks, fruit punch and beer during the welcome reception

Snacks during the welcome 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

Audio Visual system

LCD projector with screen

Light meal for bride and groom before the event

Complimentary Park Suite for the newlyweds including breakfasts

*(\*) Conditions applied*

*(\*) Applied for 200 guests and above*



## APPETIZER

- ❑ Deep fried minced pork spring roll, century egg, plum sauce/ Jelly fish salad/ Chicken lollipops, spicy sauce
- ❑ Marinated beef shank/ Chicken salad, Szechwan 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, ginkgo in clear soup

## MAIN COURSE

### Meat

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

### Fish

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

### Vegetables

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

### Rice and Noodle

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

# Asian MENU

Select one per category

## DESSERT

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



## APPETIZER

- ❑ Suckling pig, hoisin sauce/ Garden green salad fresh fruit, tiger prawn, pink sauce/ Crispy seafood wontons, sweet and sour sauce
- ❑ Deep fried jumbo prawn cuttlefish mousse/ Szechwan 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, snow beans, baby corn, Chinese mushroom, pepper sauce
- ❑ Baked pork young ribs, red fermented bean curd, sesame, mix herb

### Fish

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

### Seafood

- ❑ Wok tiger prawn, snow beans, baby corn, black mushroom, garlic butter soy sauce
- ❑ Deep fried soft shell crabs, lettuce, cherry tomato sweet and sour passion fruit sauce
- ❑ Sautéed calamari, capsicum, 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, Sichuan sauce

### Rice and Noodle

- ❑ Sauteed 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

# Asian MENU

Select one per category

## DESSERT

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



## APPETIZER

- ❑ Roasted chicken, malt syrup Chinese pancake/ Seafood salad hoisin sauce/ Crab meat spring rolls, plum sauce
- ❑ Suckling pig, steamed bun, hoisin sauce/ Jelly fish salad/ Deep fried jumbo prawn in pork mousse Hong Kong styles
- ❑ Roasted duck black pepper sauce with Chinese steamed buns/ Beef salad, asparagus, onion, red bell 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, fish maw, 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, snow beans, 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, snow beans, 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 green peas, 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
- ❑ Sauteed E-Fu noodles, crab meat, enoki mushroom, chives flower, carrot
- ❑ Wok-fried egg noodle, beef tenderloin fillet, Hong Kong choy sum, onion, flower mushroom

# Asian MENU

Select one per category

## 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*



LUXURY *is* PERSONAL

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