



Wedding Lunch Package 2022

Celebrate your wedding in the elegance of Grand Hyatt Hong Kong's event venues.

Chinese Lunch from **HK\$9,680** per table of 10-12 persons

Western Set Lunch from **HK\$830** per person

Offer includes:

For the happy couple

- Complimentary use of a wedding teapot set (with four cups, lotus seed and red date) and a pair of wedding cushions
- Dedicated personal butler to escort wedding couple to take photos in designated areas within the hotel

For the celebratory banquet

- Use of venue from 11:00am to 3:00pm (inclusive of set up and dismantle time)
- Superb Wedding menu prepared by our Executive Chef, with preferential beverage package and corkage rate
- Creative chocolate lollipop to be served during cocktail
- 3-tier decorative mock wedding cake
- Your choice of table décor from an extensive collection of designs
- Floral centerpiece for all dining tables
- Use of two wireless microphones
- Use of one LCD projector and screen set

For the guests

- Parking for bridal guests (maximum 5 cars for 3 hours)
- Preferential room rate for guests to stay at the hotel

Package Enhancement is also available at an additional cost:

- "Mr & Mrs" signature cocktail or mocktail at HK\$120 per glass
- Bridal suite package for wedding tea ceremony can be arranged at a preferential room rate
- Upgrade floral decoration with 2 floral pillars and 1 reception table from HK\$6,300 net onwards

For reservations or more information, please contact our Events team at telephone: + 852 2584 7068 or email: hongkong.grand@hyatt.com.

All prices are subject to 10% service charge per table of 10-12 persons, and may subject to change without prior notice. Valid from 1 January to 31 December 2022



Wedding Lunch Beverage Packages

HK\$2,280 per table

- Fresh orange juice, soft drinks, mineral water and beers for three hours
- Additional hourly charge will be HK\$540 per table

HK\$2,880 per table

- House wine, fresh orange juice, soft drinks, mineral water and beers for three hours
- Additional hourly charge will be HK\$600 per table

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Sparkle Wedding Lunch Menu

鴻運乳豬拼盤

Suckling pig combination

X.O.醬鮮菌炒彩椒炒桂花蚌

Stir fired sea cucumber muscles, mushroom, bell pepper, X.O. chilli sauce

羊肚菌天山雪棗杞子燉竹絲雞

Double-boiled silky chicken soup, morel mushroom, red date, wolfberry

碧綠天白菇百花釀南非鮑魚

Braised South African abalone, Chinese mushroom filled with shrimp mousse

古法芝麻鹽焗雞

Baked chicken with salt, sesame

飄香荷葉飯

Fried rice wrapped in lotus leaf

鮑汁靈芝菇菲王炆伊府麵

Braised e-fu noodle, Shimeji mushroom, chive, abalone sauce

陳皮百合蓮子紅豆沙

Red bean cream, lily bulb, lotus seed, tangerine peel

君悅甜點心

Chinese petit fours

中國茗茶

Chinese tea

HK\$9,680 plus 10% service charge per table of 10-12 persons

** Valid until 31 December 2022*

我們承諾酒店的餐飲場所已榮獲國際認可之品質保證系統 ISO22000:2018 之認證。

由於市場價格的浮動,香港君悅酒店保留更改以上菜單價格及各項目之權利。

但本酒店將於宴會或會議舉行 60 天前確實上述菜單之價格及各項目。

We commit that our Food & Beverage venues are ISO22000:2018 certified, an internationally recognized food safety management system. In the case of unforeseeable market price fluctuations for any of the menu items, Grand Hyatt Hong Kong reserves the right to alter the above menu price and items. However, the hotel undertakes to guarantee the menu price and items two months prior to your event.

Cherish Wedding Lunch Menu

龍鳳呈祥乳豬伴麻香海蜇

Crispy suckling pig

Chilled jelly fish, sesame oil

香酥荔茸帶子盒

Deep-fried scallop coated with taro

金湯芙蓉法國藍蝦羹

Braised pumpkin soup, blue shrimp, egg white

翡翠天白菇扣海參

Braised sea cucumber, Chinese mushroom, vegetable, abalone sauce

香蔥頭抽蒸花尾龍躉

Steamed giant groupa, spring onion, soy sauce

遠年普洱茶燻脆皮鹽香雞

Deep-fried crispy salty chicken, pu erh tea leaf

蜜汁叉燒鮮蝦炒脆紅米飯

Fried rice, shrimp, barbecued pork, beetroot

上湯菜肉雲吞

Pork and vegetable wanton in soup

海底椰百合銀耳燉桃膠

Double-boiled peach gum, silver fungus, lily bulb, sea coconut

君悅甜點心

Chinese petit fours

中國茗茶

Chinese tea

HK\$11,680 plus 10% service charge per table of 10-12 persons

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Precious Wedding Lunch Menu

鸞鳳和鳴脆金豬

Barbecued whole suckling pig

油雞樅菌蘆筍百合彩椒炒蝦球

Wok-fried prawn, asparagus, lily bulb, bell pepper, termite mushroom

竹筍海皇燴燕窩

Braised bird's nest soup, seafood, bamboo pith

碧綠花菇鮮鮑甫

Braised sliced abalone, mushroom, vegetable

香蔥頭抽蒸老虎斑

Steamed tiger garoupa, spring onion, soy sauce

當紅炸子雞拌鹽香脆藕片

Deep-fried crispy chicken, crispy lotus root chip

脆貝海鮮炒香苗

Fried rice, seafood, crispy conpoy

上湯煎素粉果

Deep-fried vegetable dumpling in soup

天山雪棗百合桂圓蓮子茶

Double-boiled dry longan, red date, lily bulb, lotus seed

君悅甜點心

Chinese petit fours

中國茗茶

Chinese tea

HK\$13,680 plus 10% service charge per table of 10-12 persons

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SHINE IN LOVE

Crab meat and avocado, cucumber jelly, pickled daikon and shimeji, tobiko, samphire

Char grilled beef sirloin, mashed potatoes, spring peas,
Sauté forest mushrooms, pancetta lardons, pearl onions, truffle jus

OR

Pan fried barramundi fillet, scallop, mussel and tiger prawn ragout, bouillabaisse sauce,
saffron crushed potatoes, fennel, baby leek

(please select one main course for the event)

Raspberry chocolate mousse, golden caviar, lemon myrtle sorbet

HK\$830 plus 10% service charge per person

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HONG KONG

BRIGHT IN LOVE

Poached Canadian lobster
Angel hair pasta, truffle dressing, chives, ikura, furikake

Char grilled US beef sirloin, braised Wagyu beef cheek, Nameko mushrooms, potato dauphinoise, green asparagus, red wine jus

OR

Roasted Chilean seabass, vinegar braised octopus, basil mashed potato, oven dried capsicum, nasturtiums

(please select one main course for the event)

Baked blueberry tart, vanilla namelaka, berryiolette sorbet

HK\$980 plus 10% service charge per person

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