



Poolhouse Wedding Package 2022

Celebrate your wedding in the serenity of The Poolhouse

Chinese Dinner Menus from HK\$17,688 per table of 10-12 persons

Western Set Dinner Menus from HK\$1,480 per person

For the wedding couple

- An overnight stay in a 1 King Bed Harbour View Room with Club Access Deluxe, including champagne, fresh fruit and chocolates on the wedding night, and breakfast for two
- Plateau spa gift certificate valued at HK\$500 net
- Complimentary use of a wedding teapot set (with four cups, lotus seed and red date) and a pair of wedding cushions

For the celebratory banquet

- Superb Chinese or Western style wedding menu prepared by our Executive Chef, with preferential beverage package and corkage rate
- Fresh fruit cream cake (3 lbs)
- Your choice of table décor from an extensive collection of designs
- Beautifully designed floral centerpiece for all dining tables
- Use of two wireless microphones
- Use of LCD projector and screen set

For the guests

- Complimentary valet parking (maximum 3 cars for 5 hours each)
- Preferential room rate for guests staying 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 and may be subject to change without prior notice.
Valid from 1 January to 31 December 2022



Beverage Packages

HK\$2,888 per table

- Fresh orange juice, soft drinks, mineral water and beers for four hours
- Additional hourly charge will be HK\$600 per table

HK\$3,688 per table

- House wine, fresh orange juice, soft drinks, mineral water and beers for four hours
- Additional hourly charge will be HK\$660 per table

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Joy Wedding Dinner Menu

珠聯璧合脆金豬

Barbecued whole suckling pig

車打芝士焗釀鮮蟹蓋

Baked crab shell filled with crab meat, onion, cheddar cheese

松茸竹筴菜膽燉螺頭

Double-boiled bamboo pith soup, conch, matsutake mushroom, hearts of green

乾隆鮑魚海味鍋

Braised abalone, sea cucumber, conpoy, mushroom, vegetable

天山雪棗豚肉絲蒸花尾龍躉球

Steamed giant garoupa fillet, shredded pork, red date

蒜香脆皮雞

Deep-fried crispy chicken, garlic

蟹籽海鮮炒香苗

Fried rice, seafood, crab roe

上湯菜肉雲吞

Pork and vegetable waton in soup

十勝紅豆桃膠奶凍

Panna cotta, pear gum, Tokachi red bean

君悅甜點心

Chinese petit fours

中國茗茶

Chinese tea

HK\$17,688 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.

Euphoria Wedding Dinner Menu

金豬耀紅袍

Barbecued whole suckling pig

葡汁響螺焗釀牛油果

Baked avocado, conch, onion, mild curry sauce

XO 醬鮮菌彩虹炒蝦球

Stir-fired prawn, mushroom, bell pepper, XO sauce

瑤柱花膠竹筍扒時蔬

Braised conpoy, fish maw, bamboo piths, vegetables

松露金湯蟹肉燴燕窩

Braised bird's nest soup, crab meat, truffle, pumpkin

砂鍋花菇扣原隻鮑魚

Braised whole abalone, Chinese mushroom, oyster sauce in clay pot

頭抽香蔥蒸老虎斑

Steamed tiger garoupa, spring onion, soy sauce

古法芝麻鹽焗雞

Baked chicken with salt, sesame

燒汁蔥香鵝肝豚肉鬆炒香苗

Fried rice, minced pork, foie gras, teriyaki sauce

上湯鮮蝦水餃

Shrimp dumpling in soup

蛋白栗子露湯圓

Chestnut cream, egg white, sesame dumpling

君悅甜點心

Chinese petit fours

中國茗茶

Chinese tea

HK\$19,888 plus 10% service charge per table of 10-12 persons

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Eternity Wedding Dinner Menu

滿堂喜慶三小碟

金陵脆皮乳豬件

花雕醉龍蝦

薑蔥蓉香煎帶子

Crispy suckling pig

Fa Du wine marinated lobster

Pan fried scallop, ginger and spring onion sauce

鮮果沙律伴椒鹽百花釀龍蝦鉗

Wok-baked Boston lobster claw, shrimp mousse, spicy peppered salt, fresh fruit salad

羊肚菌花膠瑤柱燉竹絲雞

Double-boiled silkie chicken soup, fish maw, conpoy, moral mushroom

翠金蔬原隻南非鮑魚

Braised whole abalone, oyster sauce, vegetable

頭抽香蔥蒸東星斑

Steamed grouper, spring onion, soy sauce

紅燒脆皮妙齡乳鴿配荷香糯米飯

Deep-fried crispy pigeon

Fried rice wrapped in lotus leaf

Deluxe dessert platter

十勝紅豆鮮花餅伴合桃忌廉凍布甸

Baked puff pastry, purple sweet potato, milk

Chilled cream pudding, walnut

君悅甜點心

Chinese petit fours

中國茗茶

Chinese tea

HK\$21,888 plus 10% service charge per table of 10-12 persons

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Paradise Wedding Dinner Menu

鸞鳳和鳴

金鑽鵝肝醬脆皮乳豬件

金沙明蝦球

XO 醬海蜇凍鮑魚

Crispy suckling pig, foie gras terrine, crispy toast

Deep-fried prawn, salted egg sauce

Cold jelly fish, chilled marinated abalone, homemade XO chilli sauce

終生之盟

無錫波士頓龍蝦

Braised Boston lobster, minced pork, spicy sour sauce

花好月圓

蟹黃蟹肉燴官燕

Braised premium bird's nest soup, crab meat, crab coral

心心相印

南瓜野米汁煎釀關東遼參

Pan-fried sea cucumber coated with pork, shrimp mousse, wild rice, pumpkin sauce

喜慶呈祥

雲腿麒麟蒸星斑球

Steamed giant garoupa fillet, Chinese mushroom, Yunnan ham

才子佳人

玫瑰茶香太爺雞配飄香荷葉飯

Smoked rose soy chicken, pickle

Fried rice wrapped in lotus leaf

百年好合

Deluxe dessert platter

美滿千層奶黃酥配十勝紅豆桃膠鮮奶凍

Baked puff pastry, milk custard, salty egg yolk

Panna cotta, pear gum, Tokachi red bean

君悅甜點心

Chinese petit fours

中國茗茶

Chinese tea

HK\$23,688 plus 10% service charge per table of 10-12 persons

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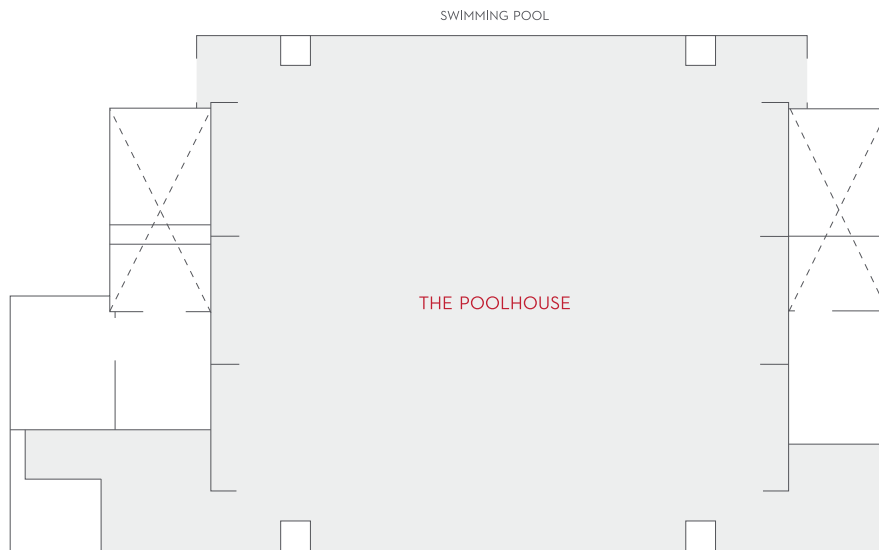
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LEVEL 11 - THE POOLHOUSE



CAPACITY CHART

	HEIGHT M. / FT.	AREA SQ. M. / SQ. FT.	THEATRE	CLASSROOM	COCKTAIL	PRIVATE DINING	BOARDROOM	U-SHAPE
THE POOLHOUSE	4.8 / 14.5	156 / 1682	120	72	120	96	40	59