Your Perfect Wedding with Grand Hyatt Hong Kong

Every wedding ceremony is a unique story to be shared and remembered. To make this auspicious occasion memorable and a perfect romantic bliss, let us assist you with every detail.

...... Your experience begins with Grand Hyatt Hong Kong.

Our Wedding Ceremony Package features:

- Usage of a spectacular wedding ceremony venue from 2pm to 5pm
- Elegant fresh floral decoration and ceremony table set up by Blooms ‘N’ Blossoms
- 2-hour unlimited serving of fresh orange juice, mineral water, soft drinks and beer
- Choice of a fresh fruit cream cake (5 lbs) or a 3-tier decorative mock wedding cake
- Use of two wireless microphones

GRAND Wedding Ceremony Package

- Choice of afternoon tea menu or a canapé menu designed by our Executive Chef
  - HK$68,000 for a maximum of 60 guests
  - Additional person at HK$1,080 per person

Value added items:

- Candy bar at HK$12,000 for a maximum of 60 guests. Additional person at HK$200 per person
- A supplement of HK$250 per person for upgraded DELUXE canapé menu
- A supplement of HK$330 per person for 2-hour unlimited serving of House Wines and Veuve Clicquot Ponsardin - Yellow Label Brut N.V.

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 subject to change without prior notice.

Valid from 1 January to 31 December 2020
GRAND WEDDING CEREMONY COCKTAIL MENU

Cold Selection
(Please Choose 3 Items)

Home smoked salmon loin, horseradish, lavash, Japanese roe
Prawn cocktail Lolli pop
Foie gras and porcini truffle, crispy parsnip, green apple gel
Beef tartare, crouton, egg yolk crème
Green asparagus sphere, basil (V)
Crispy mushroom, sweetcorn crème, flower pedals (V)

Hot Selection
(Please Choose 3 Items)

Mini crab cakes, tarragon remoulade, orange, pea sprout
Lamb kebab, pistachio, cucumber raita
Deep fried shrimp mousse, sugar cane, sweet and sour sauce 香酥甜蜜蔗蝦
Baked chicken puff pastry, coconut and mild curry 葡汁焗雞批
Freshly baked forest mushroom tart, truffle, mascarpone (V)
Freshly baked leek and black truffle quiche (V)

Sweet Selection
(Please Choose 3 Items)

Rum ganache, cocoa nib’s tuile
Raspberry, earl grey tea profiterole
Yuzu air cheese cake, glaze, sable
Sencha tea cremeux, pistachio streusel
Strawberry pound cake, vanilla whipped, finger lime
DELMUXE WEDDING CEREMONY COCKTAIL MENU

Cold Selection
(Please Choose 3 Items)
- Foie gras lolli pop, roasted apricot and vanilla
- Lobster cocktail, parmesan cheese biscuit
- Scallop tartar, tomato and strawberry aspic, bamboo ash
- Spiced beef tatani, sushi rice, chipotle remoulade
- Classic beef tartar, olive crostini, sunny side up quail egg
- Garden vegetable tartlet, avocado-yoghurt mousse, garden cress (V)
- Ratatouille crepe, chevre, basil (V)

Hot Selection
(Please Choose 3 Items)
- Smoked slow cooked beef short rib, corn crème, bacon bits
- Iberico ham and oxtail croquette, chipotle remoulade
- Cod cakes, caramelized lime, aioli
- Abalone and chicken puff pastry
- Deep fried shrimp ball filled with water chestnuts and crab meat
- Confit fennel, Portobello mushroom and goat’s cheese tarte, paprika lemon crème (V)
- Freshly baked forest mushroom tart, truffle, mascarpone (V)

Sweet Selection
(Please Choose 3 Items)
- Salted caramel chocolate sphere, cocoa tuile
- Mini Key lime pie
- Signature Chocolatier’s Pecan pie praline
- Crispy red date candy
- Green tea opera gateaux
- Citrus open face macaroon, yoghurt sponge, mandarin gel