



Chief Executive Suite Wedding Package 2025

Celebrate your wedding in the serenity of Chief Executive Suite

Chinese Dinner Menus from **HK\$18,288** per table of 10-12 persons

Western Set Dinner Menus from **HK\$1,580** per person

For the wedding couple

- An overnight stay in a 1 King Bed Harbour View Room including champagne, fresh fruit and chocolates on the wedding night, and breakfast for two (for overnight stay purpose only)

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 pounds)
- Your choice of table décor from an extensive collection of designs
- Beautifully designed floral centerpiece for all dining tables
- Complimentary use of a wedding teapot set (with four cups, lotus seed and red date) and a pair of wedding cushions
- Use of two wireless microphones
- Use of one LCD projector and screen set

For the guests

- Complimentary valet parking (maximum of 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

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 2025 to 31 December 2025



Wedding Dinner Beverage Packages

		<u>Four Hours (per table of 10 – 12 persons)</u>	<u>Additional Hour (per table of 10 – 12 persons)</u>
PACKAGE A	Soft drinks Mineral water Fresh orange juice	\$2,760	\$540
PACKAGE B	Soft drinks Mineral water Fresh orange juice Beers	\$3,120	\$600
PACKAGE C	Soft drinks Mineral water Fresh orange juice Beers House red & white wine	\$4,080	\$720
PACKAGE D	Soft drinks Mineral water Fresh orange juice Beers Premium red and white wine	\$5,040	\$840
PACKAGE E	Soft drinks Mineral water Fresh orange juice Specialty beers Sparkling wine Premium red and white wine Aperol Spritz Spirits	\$6,600	\$1,020
PACKAGE F	Soft drinks Mineral water Fresh orange juice Specialty beers Champagne Premium red and white wine Grand Hyatt Signature and classic cocktails Spirits	\$8,640	\$1,200
CORKAGE	Wine Champagne / Spirit / X.O.	\$480 net per bottle \$550 net per bottle	

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Joy Wedding Dinner Menu

珠聯璧合脆金豬

Barbecued whole suckling pig

香酥釀蟹蓋

Deep fried crab shell filled with crab meat

松茸竹笙菜膽燉螺頭

Double boiled bamboo pith soup, conch, matsutake mushroom, heart of green

碧綠海參扣鮑甫

Braised sliced abalone, sea cucumber, vegetable

天山雪棗豚肉絲蒸花尾龍躉球

Steamed giant grouper 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

上湯鮮蝦水餃

Shrimp dumpling 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\$18,288 plus 10% service charge per table of 10-12 persons

** Valid until 31 December 2025*

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

X.O.醬鮮菌彩虹炒蝦球

Stir fired prawn, mushroom, bell pepper, X.O. sauce

瑤柱花膠竹笙扒時蔬

Braised conpoy, fish maw, bamboo pith, vegetable

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 grouper, spring onion, soya sauce

古法芝麻鹽焗雞

Baked chicken with salt, sesame

山珍醬豚肉鬆炒香苗

Fried rice, minced pork, egg, spring onion, Yunnan termite mushroom 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

X.O.醬海蜇凍鮑魚

薑蔥蓉香煎帶子

Crispy suckling pig

Cold jelly fish, marinated abalone, X.O. chilli sauce

Pan fried scallop, ginger and spring onion sauce

芙蓉蟹皇明蝦球

Steamed prawn, egg white, crab roe

羊肚菌花膠瑤柱燉竹絲雞

Double boiled silkie chicken soup, fish maw, conpoy, morel mushroom

碧綠花菇扣遼參

Braised sea cucumber, Chinese mushroom, vegetable

頭抽香蔥蒸東星斑

Steamed grouper, spring onion, soya sauce

遠年普洱茶燻脆皮雞配飄香荷葉飯

Deep fried crispy chicken, pu erh tea leaf

Fried rice wrapped in lotus leaf

海底椰雪棗蓮子燉桃膠

Double-boiled pear gum, lotus seed, red date, sea coconut

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

脆皮乳豬件

松露醬香煎帶子

X.O.醬法國藍蝦凍海蜇

Crispy suckling pig

Pan fried scallop, truffle sauce

Cold jellyfish, shrimp, X.O. chili sauce

終生之盟

金腿雪地龍蝦球

Steamed lobster, Yunnan ham, egg white

花好月圓

椰皇松茸竹笙螺頭燉花膠

Double boiled fish maw, conch, matsuke mushroom, bamboo pith in young coconut

心心相印

石鍋花菇千層扣原隻南非鮑魚

Braised South African abalone, layered bean curd, Chinese mushroom in stone bowl

喜慶呈祥

雲腿麒麟蒸星斑球

Steamed giant grouper fillet, Chinese mushroom, Yunnan ham

才子佳人

玫瑰茶香太爺雞配飄香荷葉飯

Smoked rose soya chicken

Fried rice wrapped in lotus leaf

百年好合

十勝紅豆桃膠鮮奶凍

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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Bliss Wedding Dinner Menu

鸞鳳和鳴脆金豬

Barbecued whole suckling pig

金湯野米燴波士頓龍蝦

Braised Boston lobster, wild rice, pumpkin sauce

椰皇羊肚菌雪棗竹笙燉花膠

Double boiled fish maw soup, bamboo pith, morel mushroom, red dates in young coconut

碧綠天白花菇扣原隻南非鮑魚

Braised abalone, Chinese mushroom, vegetable

竹籠古法蒸星斑球

Steamed garoupa fillet, shredded pork, mushroom, soy sauce in bamboo basket

蒜香脆皮鹽香雞配芙蓉海皇燴香苗

Crispy chicken, garlic

Braised fried rice, assorted seafood, tomato, egg white

香滑合桃露

Walnut cream

君悅甜點心

Chinese petit fours

中國茗茶

Chinese tea

HK\$25,688 plus 10% service charge per table of 10-12 persons

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Sparkle Wedding Dinner Menu

迎喜喜慶三小碟

鵝肝醬脆皮乳豬件

北京片皮鴨卷

金沙明蝦球

Crispy suckling pig, foie gras terrine, crispy toast

Peking duck roll

Deep fried prawn, salty egg sauce

蟹皇雪地龍蝦球

Steamed lobster, egg white, crab roe

松茸竹笙瑤柱花膠燉竹絲雞

Double boiled chicken soup, fish maw, conpoy, bamboo pith, matsuke mushroom

碧綠原隻南非鮑魚扣遼參

Braised whole abalone, sea cucumber, vegetable

雲腿絲酒釀蒸星斑球

Steamed grouper fillet with fermented rice, Yunnan ham

招牌海南雞飯配上湯鮮蝦水餃

Signature Hainanese chicken rice

Shrimp dumpling in soup

蓮子百合紅棗燉燕窩

Double boiled bird's nest soup, lotus seed, lily bulb, red date

君悅甜點心

Chinese petit fours

中國茗茶

Chinese tea

HK\$28,688 plus 10% service charge per table of 10-12 persons

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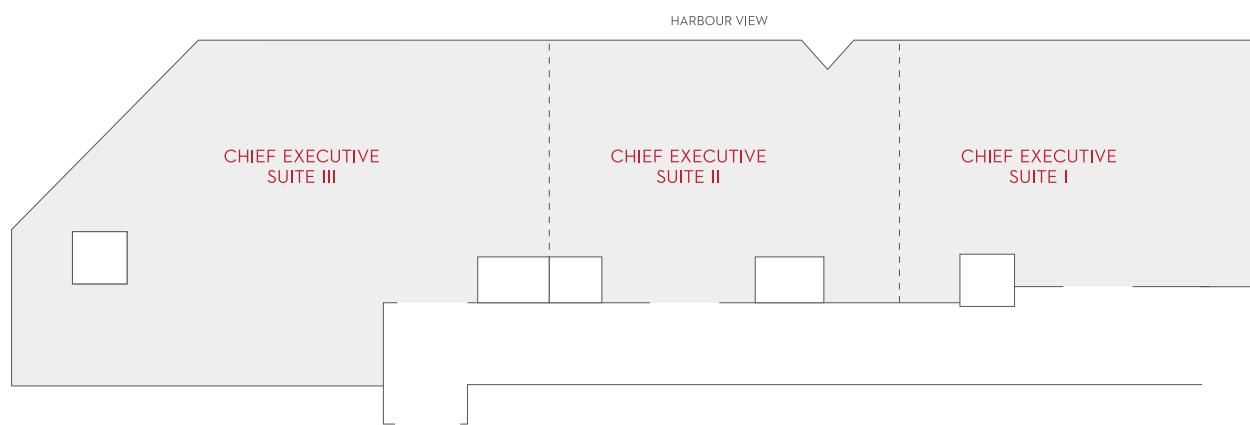
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LEVEL 5 - CHIEF EXECUTIVE SUITE



CAPACITY CHART	HEIGHT M. / FT.	AREA SQ. M. / SQ. FT.	THEATRE	CLASSROOM	COCKTAIL	PRIVATE DINING	BOARDROOM	U-SHAPE
CHIEF EXECUTIVE SUITE I	2.9 / 9.5	40 / 430	36	21	36	24	18	15
CHIEF EXECUTIVE SUITE II	2.9 / 9.5	42 / 452	35	18	36	24	18	15
CHIEF EXECUTIVE SUITE III	2.9 / 9.5	74 / 796	45	24	60	36	18	15
CHIEF EXECUTIVE SUITE I & II	2.9 / 9.5	82 / 882	90	42	80	48	36	39
CHIEF EXECUTIVE SUITE II & III	2.9 / 9.5	116 / 1248	96	48	100	60	42	39
CHIEF EXECUTIVE SUITE I, II & III	2.9 / 9.5	156 / 1679	148	72	120	96	60	57