Poolhouse Wedding Package 2020
Celebrate your wedding in the serenity of The Poolhouse

Chinese Dinner Menus from HK$16,688 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
• Traditional Chinese tea ceremony

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

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
**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$3,288 per table**
- Deluxe house wine, fresh orange juice, soft drinks, mineral water and beers for four hours
- Additional hourly charge will be HK$660 per table

*Deluxe House Wines*
- Redvale, Shiraz, Western Australia, Australia 2017
- Redvale, Chardonnay, Western Australia, Australia 2018

**HK$3,688 per table**
- Premium house wine, fresh orange juice, soft drinks, mineral water and beers for four hours
- Additional hourly charge will be HK$660 per table

*Premium House Wines*
- Tour de Bordeaux, Cabernet Sauvignon/Merlot, Bordeaux, France 2016
- Cellier Leonard de Vinci, Sauvignon Blanc, AOC Touraine, Loire Valley, France 2017

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 2020.
**Bliss Wedding Dinner Menu**

珠聯璧合  
Barbecued whole suckling pig

香酥釀蟹蓋  
Deep-fried crab shell filled with crab meat, onion

花膠松茸燉雞  
Double boiled chicken soup, fish maw, matsutake mushroom

鮑魚海參一品鍋  
Braised abalone with sea cucumber, mushroom, vegetable

鴻運麒麟龍躉  
Steamed sustainable giant garoupa, Yunnan ham, red capsicum

脆皮茶皇雞  
Tea smoked chicken, crispy leaves

蛋白四寶炒香苗  
Fried rice, egg white, crab meat, roasted duck, mushroom

上湯鮮蝦煎粉果  
Deep-fried shrimp dumpling in soup

紫米露湯圓伴朱古力布甸  
Red glutinous rice cream with glutinous dumpling, chocolate pudding

君悅甜點心  
Chinese petit four

中國茗茶  
Chinese tea

HK$16,688 plus 10% service charge per table of 10-12 persons

*Valid until 31 July 2020

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。
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。
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 Chinese Wedding Dinner Menu price and items. The Hotel undertakes to guarantee the Chinese Wedding Dinner Menu price and items two months prior to your event.
Euphoria Wedding Dinner Menu

珠聯囍璧合
Barbecued whole suckling pig

香酥響螺卷
Deep-fried sea conch roll, pork, mild curry

金瑤芙蓉帶子
Steamed egg white, scallop, crispy conpoy

碧綠明蝦球
Sautéed fresh prawn, vegetable

松露鴛鴦蒸窩
Braised bird’s nest soup with black truffle, partridge

砂鍋花菇雙喜鮑
Braised abalones, Chinese mushroom, vegetable in clay bowl

清蒸海老虎斑
Steamed fresh tiger garoupa, soy sauce

香焗芝麻雞
Baked chicken with sesame, pickle

脆米魚湯海鮮泡飯
Crispy rice with seafood in soup

韮王蝦子撈蛋麵
Braised egg noodle, chive, shrimp roe sauce

桃膠杏仁茶
Almond cream with peach resin

君悅甜點心
Chinese petit four

中國茗茶
Chinese tea

HK$18,888 plus 10% service charge per table of 10-12 persons

* Valid until 31 July 2020

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Paradise Wedding Dinner Menu

錦繡龍鳳
脆皮乳豬鵝肝脆蓮藕
香椿拌帶子拌甜蜜鮮草花
Suckling pig, foie gras terrine with crispy lotus root
Marinated scallop with toon sauce
Deep-fried fresh cordyceps, honey, chilli

終生之盟
香辣茄子燴龍蝦
Stewed Boston lobster, eggplant, minced pork, chilli

花好月圓
紅燒鳳尾官燕
Braised bird’s nest soup, prawn

佳偶天成
石鍋原隻鮑魚千千層
Slow cooked whole abalone, layer beancurd, vegetable in stone bowl

喜慶呈祥
紫氣金針拌海龍皇
Steamed sustainable giant garoupa, enoki mushroom, Yunnan ham

才子佳人
玫瑰茶香太爺雞配瑤柱鴨粒荷葉飯
Smoked rose soy chicken, pickle
Fried rice, roasted duck, conpoy, mushroom wrapped in lotus leaf

百年好合
Deluxe Dessert Platter
甜蜜紅棗酥配桂花梨子雪耳及玫瑰雪糕
Red date puff pastry
Osmanthus glazed pear cremeux, snow fungus, goji berry
Rose ice cream

君悅甜點心
Chinese petit four

中國茗茶
Chinese tea

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

* Valid until 31 July 2020

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LEVEL 11 - THE POOLHOUSE

<table>
<thead>
<tr>
<th>CAPACITY CHART</th>
<th>HEIGHT M. / FT.</th>
<th>AREA SQ. M. / SQ. FT.</th>
<th>THEATRE</th>
<th>CLASSROOM</th>
<th>COCKTAIL</th>
<th>PRIVATE DINING</th>
<th>BOARDROOM</th>
<th>U-SHAPE</th>
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<td>156 / 1682</td>
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