



HYATT HOTEL CANBERRA

A PARK HYATT HOTEL

LUXURY is PERSONAL

Wedding Package
2019

Celebrate

AT HYATT HOTEL CANBERRA

You've imagined every detail, we'll make it a reality, let our wedding specialists cater to your every need.

Our beautiful heritage styled setting and luxurious surrounds offer the perfect backdrop for your special day. Gather your guests and create lasting memories at Hyatt Hotel Canberra.

ENQUIRIES

To further discuss our packages and menus, please call our wedding specialist on +61 2 6269 8701.





CLASSIC WEDDING PACKAGE

From \$129.00 per person

- Choice of 2 canapes on arrival
- Two course menu from plated options* or Classic Buffet
- Premium beverage package for four hours
- Chair covers
- Menu tasting
- Wedding cake cut and served family style on platters
- Overnight accommodation in a Park King Room on your wedding night
- Venue Hire

Complimentary inclusions

- Dance floor
- Bridal table
- Cake and gift tables
- Lectern & Microphone
- Personalised menus for your guest tables
- Use of the hotel for your wedding photography
- In-house Wedding Specialist
- Complimentary car parking for wedding couple only
- Complimentary buffet dinner for 2 in Promenade Cafe on your first anniversary
- Sparkling wine and chocolates upon arrival in the bridal room

Conditions for Wedding Packages

*Single Serve

Minimum pax: 60

Package price valid until June 30, 2019

CELEBRATION WEDDING PACKAGE

From \$149.00 per person

- Choice of 3 canapes on arrival
- Three course menu from plated options* or Celebration Buffet
- Premium beverage package for four hours
- Floral centre piece
- Chair covers
- Menu tasting
- Wedding cake cut and served family style on platters
- Overnight accommodation in a Park King Room on your wedding night
- Venue Hire

Complimentary inclusions

- Dance floor
- Bridal table
- Cake and gift tables
- Lectern & Microphone
- Personalised menus for your guest tables
- Use of the hotel for your wedding photography
- In-house Wedding Specialist
- Complimentary car parking for wedding couple only
- Complimentary buffet dinner for 2 in Promenade Cafe on your first anniversary
- Sparkling wine and chocolates upon arrival in the bridal room

Conditions for Wedding Packages

*Entree and Main Course alternate serve

Minimum Pax: 60

Package price valid until June 30, 2019





PARK WEDDING PACKAGE

From \$169.00 per person

- Choice of 4 canapes on arrival
- Three course menu from Park plated options* or Park Buffet
- Premium beverage package for four hours
- Floral centre piece
- Chair covers
- Menu tasting
- Wedding cake cut and served family style on platters
- Overnight accommodation in a Park Suite Room on your wedding night
- Venue Hire

Complimentary inclusions

- Dance floor
- Bridal table
- Cake and gift tables
- Lectern & Microphone
- Personalised menus for your guest tables
- Use of the hotel for your wedding photography
- In-house Wedding Specialist
- Complimentary car parking for wedding couple only
- Complimentary buffet dinner for 2 in Promenade Cafe on your first anniversary
- Sparkling wine and chocolates upon arrival in the bridal room

Conditions for Wedding Packages

*Entree and Main Course alternate serve
Minimum Pax: 60

Package price valid until June 30, 2019



TAILORED UPGRADES

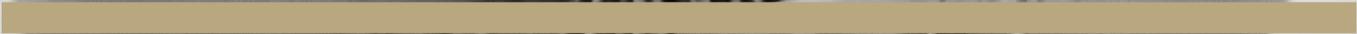
- Use of screen and projector
- Lavender Courtyard use for ceremony
- Courtyard for cocktail reception
- Menu tailor-made by Executive Chef
- Beverage package upgrade
- Dessert buffet upgrade
- Accomodation upgrade
- Live food stations
- Colour sashes

ADDITIONAL SERVICES

- Photographer
- Event Decorator (Theming)
- Wedding Cake
- DJs and Band
- Floral
- Photoboosts
- Limousine Service
- Security



Wedding Menu



Plated Options

Soup

Cumin butternut pumpkin soup with cheese crisp
Tomato soup with fresh basil
Fresh mushroom soup with spinach cream
Smoked ham & borlotti bean soup with garlic toast
Minestrone soup with pesto

Sorbet Selection

Lime & Lemon
Champagne
Blood Orange

Entree

Furikake spiced king spiced tiger prawns, deep sea scallops, crab & avocado salad, petit herb roasted pepper salad, wasabi aioli

Wagyu beef carpaccio, bargoulie vegetables, quail egg, parmesan

Tomato tart tartin, rocket, buffalo mozzarella, vincotto (V)

Leek & gruyere tart, caramelized onion chutney, arugula leaves vincotto balsamic (V)

Harissa lamb loin, tabouleh, yoghurt, pomegranate gel, dukkah

Asian style poached chicken, red cabbage, green papaya slaw, tom yum jelly

Dill marinated tiger prawns, Saffron aioli, lime gel, herb salad

House cured hot smoked salmon, horseradish cauliflower balsamic beetroot, salmon roe

Seared scallops, curried cauliflower puree, parsnip crisp

Main

Victorian lamb loin, parsnip mash, baby spinach, glazed shallot, sauce madeira glaze (GF)

Roasted chicken breast, sweet corn, mushroom faro ragout, pickled, red radish

Roasted duck leg, truffle mash, sautéed kale, vine tomatoes

Slow cooked pork belly, pea puree, baby vegetables, cippolini onions

Roasted lamb rump, kale puree, sweet potatoes, dukkah, kale crisps

Grilled ocean trout, Kaffir lime infused fennel puree, miso citrus beurre blanc, asparagus

Victoria lamb rack, minted pea puree, dukkah flavored quinoa, baby carrot, madeira jus

Grilled grain fed eye fillet, sweet potato, forrest mushrooms, red wine jus

Pan-fried fish of the day, crab and dill cake, buttered spinach and tomato cream sauce

Grilled sirloin, roasted butternut squash, wild mushroom, jerusalem artichoke puree

Slow cooked beef cheek, onion puree, heirloom carrots, enoki mushroom, olive crumbs

Fondant potato, wild mushroom ragu, ratatouille, baby rocket (V)

Spinach and ricotta gnocchi, spiced tomato chutney, grilled vegetables (V)

Polenta cake, mixed wild mushroom, pimento puree, blue cheese sauce (V)

Baked field mushrooms, pumpkin puree, green peas, beetroot (V)

Plated Options

Desserts

Vanilla crème brûlée, chocolate crumb, pistachio tuile

Deconstructed lemon meringue pie, raspberry textures

Dark chocolate mousse, pistachio crumble, rose meringue, saffron ice cream

Berry short cake in a glass

Crème caramel, sauternes jelly, pear ice cream, caramel cream

Gluten free chocolate cake, almond crunch, praline anglaise, red wine jelly with berries, lemon sorbet (GF & dairy free)

Selection of Australian cheeses with dried fruits & crackers

Petit Fours

For a lighter dessert option why not try petit fours.

You can also add them to your menu for something extra to be served with tea & coffee

Three Petit Fours per person	\$11
Four Petit Fours per person	\$14
Five Petit Fours per person	\$18

Choose from:

Pistachio & berry frangipane

Walnut & fig tartlet

Belgian chocolate mousse in cup

Baked orange chocolate tart

Berry cheese cake

Passion fruit ganache in choc cup

Caramel & coconut mousse

Fudge (many types)

Lemon white choc meringue tart

Mini swiss roll filled with fruit cream

Truffles

Espresso parfait filled profiteroles

Macaroons

Coconut tarts

Fruit jelly

Two course selection - Classic Wedding Package

Three course selection - Celebration Wedding Package

Alternate service of any course per person \$8

Choice service of any course per person* \$20

* *Maximum two choices*

All set dinner menus include:

Freshly brewed Vittoria coffee

Decaffeinated coffee

Herbal and leaf teas

Full cream, skim and soy milk

Park Wedding Plated Options

Entree

Spiced butternut squash soup, whiskey cream.

Furikake spiced chilled king tiger prawn, deep sea scallop, crab and avocado, petit herb

Wagyu beef carpaccio, truffle foie gras dressing, parmesan, petite salad.

Salmon confit, edamame puree, salmon roe, miso, wasabi powder

Lightly smoked pork cheeks, vanilla carrot puree, pan seared scallops, exotic mushrooms, aniseed glaze

Tandoori scallops, chickpea, spiced yoghurt, tamarind chutney

House cured hot salmon, horseradish cauliflower, balsamic beetroot, salmon roe

Smoked duck breast, pomegranate molasses, honey glazed onion, orange gel, raspberry powder

Baby leek and wild mushroom mille feuille, carrot ribbons, tomato and herb cream sauce

Baked field mushroom, smoked eggplant, quinoa, baby vegetable, vincotto

Main

Slow roasted duck breast, dauphinoise potatoes, braised endives, prunes and armagniac

Pan-fried fish of the day, seared scallops, saffron sauce, sea vegetable.

Roasted cape grim beef eye fillet, horseradish mash, blue cheese mousse, spinach, steamed leeks.

Pan-fried barramundi, white bean puree, Spanish chorizo, green olive salsa, tempura mussel, bouillabaisse sauce

Slow cooked pork belly, squash and prune puree, baby vegetable, cippolini

Slow cooked beef cheek, onion puree, tricolour carrots, enoki mushroom, olive crumbs.

Grilled sirloin, roasted butter nut squash, wild mushrooms, artichoke puree

Pan fried breast of corn fed chicken, with vegetable quinoa and grilled Asparagus

Roasted chicken breast, sweet corn puree, mushroom faro ragout, pickled red radish

Pan-fried cod, crab and dill cake, buttered wilted spinach, saffron and tomato cream sauce

Fondant potato, wild mushroom ragu, ratatouille, baby rocket

Spinach and ricotta gnocchi, spiced tomato chutney and grilled vegetables. (V)

Polenta cake, mixed wild mushroom, pimento puree, blue cheese sauce

Desserts

White chocolate cheese cake (NF)
red velvet genoise, red berry jelly, berry salad, citrus reduction

Crème caramel (GF)
sauternes jelly, pear ice cream, caramel cream

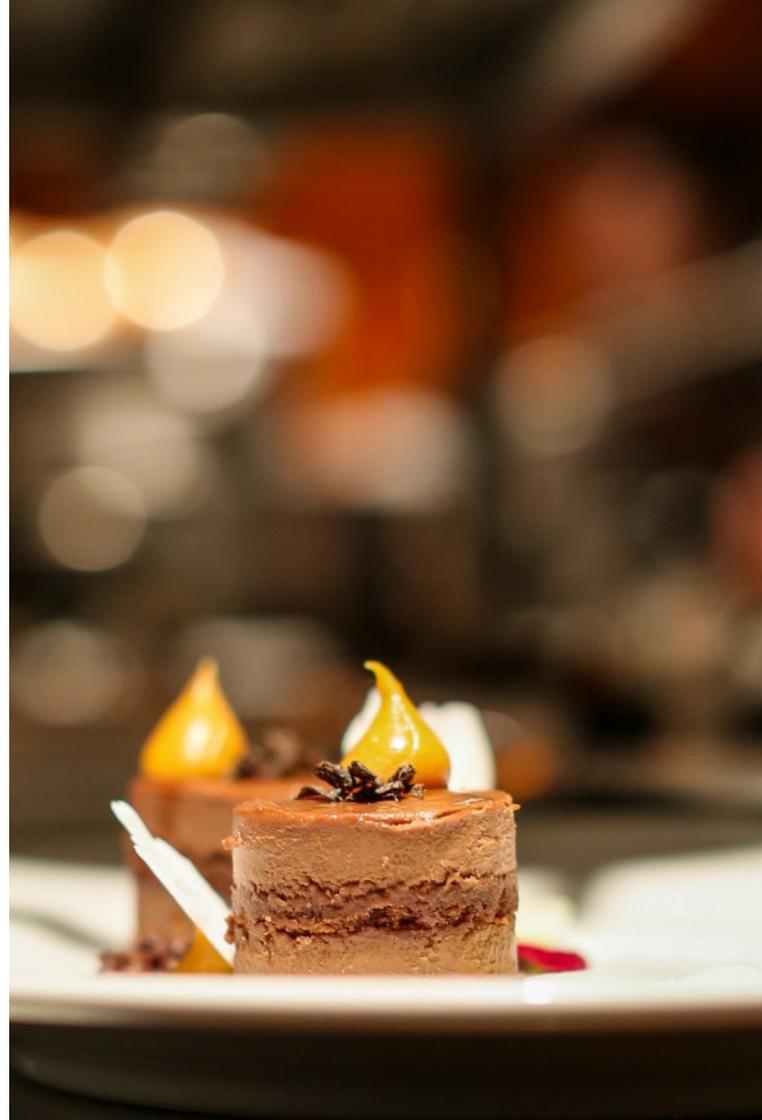
Deconstructed tiramisu

Dolce pannacotta (GF)
almond streusel, mango banana marmalade

Valrhona chocolate mousse (GF)
raspberry sorbet, sesame nougatine, ivory liquor sauce

Freshly brewed coffee or tea and delicate petite fours

(V) Vegetarian (GF) Gluten Free (NF) Nut Free





Classic Buffet

Entree

Oven fresh bread rolls

Salads

Garden greens with cucumber and vine tomatoes

Dressing and condiments

Coutrons, bacon, parmesan, anchovies

Kalamata olives Salad of young potatoes, chorizo, peppers and soft boiled egg

Carrots with raisins and apple cider vinaigrette

Crumbed feta, avocado, semi dried tomato and zucchini salad

Main

Harissa spiced grilled chicken with roast vegetables

Braised beef with peppers, mushrooms and paprika

Grilled snapper with stir fried French beans and garlic

Spinach and Ricotta gnocchi with creamy tomato sauce

Sautéed seasonal greens in olive oil

Desserts

Fruit pavlova

Black forrest roulade

Australian lamington

Strawberry cheese cake

Seasonal sliced fruit

Freshly brewed coffee, decaffeinated coffee, herbal and leaf teas

(V) Vegetarian (GF) Gluten Free (NF) Nut Free

Celebration Buffet

Entree

Smoked Tasmanian salmon

with capers, chopped red onion and sour cream.

Selection of cold meats and pickled vegetables

Oven fresh bread rolls

Salads

Caesar salad station

Prawn and glass noodle salad

Mint chilli beef, sugar snaps salad

Roasted salmon, pickled red cabbage, bacon salad

Mixed green salad with pearl barley, cherry tomatoes

Main

Spinach and ricotta ravioli, tomato kalamata olive sauce and parmesan cheese

Roasted lamb shoulder, Parisian feta, roasted almond ,baked tomatoes

Mustard & herb marinated beef , with red wine jus, mustard and horseradish

Grilled seasonal fish, with sambal and asparagus

Grilled lemon grass chicken with tomato rice

Carvery

Honey glazed roast lamb leg with dijon mustard, horseradish and pineapple chutney

Sides

Steamed garden greens, *with broccolini, yellow squash and asparagus* (V)

Roasted potatoes with rosemary and sea salt (V)

Roasted cauliflower, Provencale bread crumbs

Desserts

Mango Tango slice

Dark Chocolate mousse cake

Berry cheese tartlet

Chocolate brioche pudding with vanilla anglaise

Fresh seasonal fruit platter

Freshly brewed Vittoria coffee and a selection of herbal and leaf teas

Park Buffet

Entree

Green lip mussels, tomato and onion salsa
Selection of cold meats and pickled vegetables
Sugar cured king salmon with horseradish
Oven fresh bread rolls

Salads

Caesar salad station
Baby spinach, Israeli cous cous, red onion cherry tomato salad
Chicken noodle salad ginger dressing
Cauliflower pickled woodier mushroom, egg, carrot and celery
Baby beetroot, roasted onion, goat cheese, vincotto dressing

Main

Seafood paella
Grilled salmon, *cocktail onion, grain mustard beurre blanc*
Pan-fried gnocchi, *mixed mushrooms, cream sauce*
Roasted pork belly, *apple sauce, buttered savoy cabbage*
Grilled chicken breast, *preserved lemon, paysanne vegetable*
Roast lamb leg, *cous cous, almond cream*
Roasted seasonal vegetable, chard, lemon dressing

Carvery

Roast prime rib with forrest mushroom sauce and mustard varieties
Baked potatoes with toppings

Desserts

Mango Tango slice
Dark Chocolate mousse cake
Berry cheese tartlet
Chocolate brioche pudding with vanilla anglaise
Fresh seasonal fruit platter

Freshly brewed Vittoria coffee and a selection of herbal and leaf teas

Seafood Buffet (Upgrade)

Entree

Pacific oysters on ice, chilled tiger prawns and green lip mussels with cocktail sauce
Air-dried ham with cantaloupe
Hot smoked king salmon with horseradish
Oven fresh bread rolls

Salads

Baby spinach, roast pumpkin with crumbled feta dressing
Salad of baby tomatoes with bocconcini and basil dressing
Country style potato salad with mustard, pickled cucumber and chives
Spanish eggplant salad with walnuts
Caesar salad station

Main

Crispy grilled boneless chicken with apricot mustard
Extra virgin olive oil tossed broccolini and carrots with toasted almonds
Grilled pork fillet with fennel seeds and sweet potato mash
Roast Victorian lamb rack in Sicilian caponata
Grilled vegetable lasagne
Seafood paella

Carvery

Roast prime rib with forrest mushroom sauce and mustard varieties
Baked potatoes with toppings

Desserts

Tiramisu

Vanilla bean panna cotta

Lemon meringue tartlet

Mango cheese cake

Raspberry chocolate mousse cake

Bailey's brûlée

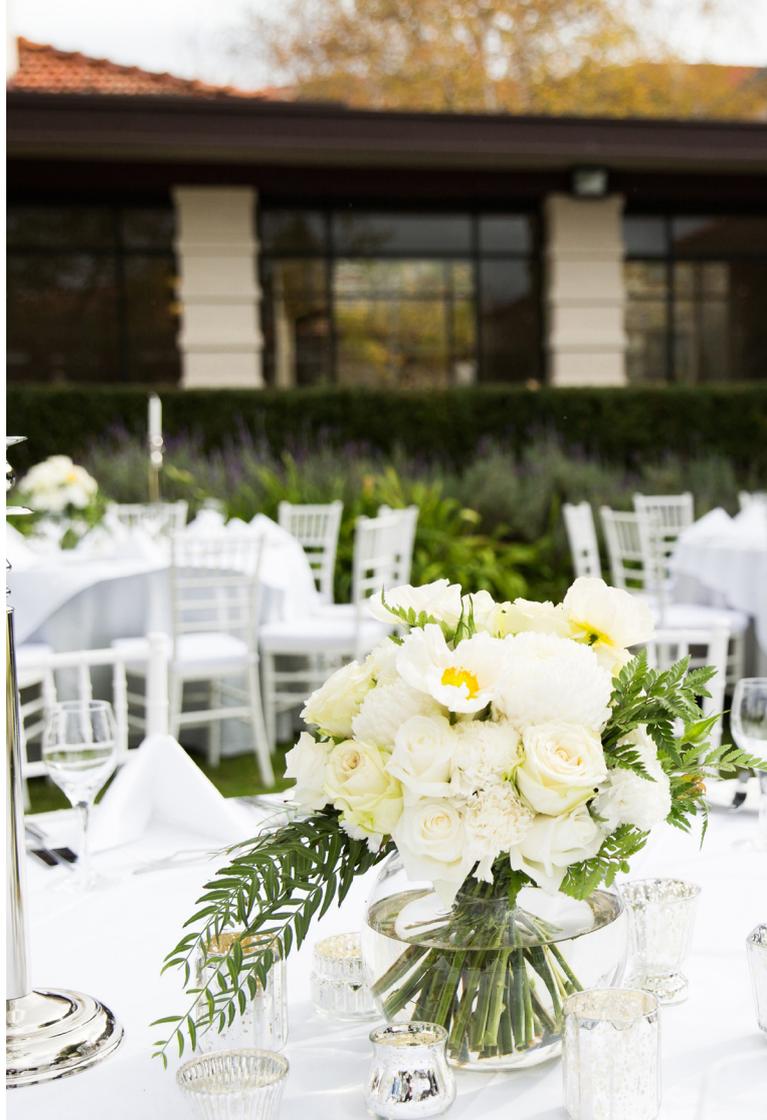
Warm chocolate pudding, chocolate fudge sauce

Segmented fruit platter

Award winning cheese station

*Freshly brewed coffee, decaffeinated coffee, chocolate, tea or herbal infusion
Petit fours*

(V) Vegetarian (GF) Gluten Free (NF) Nut Free



Canapés

Cold Selection

Gazpacho shots
Bocconcini and tomato skewers
Toasted brioche with roasted pepper and goat cheese
Spinach and feta on croute
Thai spiced chicken salad
Grilled garlic prawns with sauce marie rose
Kassler ham with baby spinach and potato roesti
Smoked salmon crepe with sour cream and chives
Selection of cocktail sushi with soya sauce and wasabi
Portobello mushroom ragout in filo parcel
Thai beef salad, lime and crushed peanuts
Scallops, blackened corn, chorizo, smoked tomato salsa
Smoked duck breast with raisin pesto on walnut toast
Scallops with cauliflower puree and caviar
Scallops and avocado tart tatin, saffron fromage fraiche
Chili crab on cucumber and baby coriander
Mini caesar salad with smoked chicken
Poached chicken with nam jim and pawpaw
Smoked salmon on pumpernickel with dill cream
Asian crab salad
Semi dried tomato scones, goat cheese, dried black olives

Hot Selection

Petite croque monsieur
Mini frittatas
Thai chicken and peanut cake
Mini fish and chips
Prawn toast
Roasted vegetable skewers
Harissa lamb, israeli cous cous, garlic mayonnaise
Lamb and bacon skewers
Lime marinated chicken skewers
Crumbed prawn cutlets
Vegetable Spring rolls with sweet chilli sauce
Steamed dim sum, soy
Hot garlic prawn cutlets
Chicken satay, peanut sauce
Tandoori chicken with mint yoghurt
Onion, potato and chick pea pakora, mint yoghurt
Thai fish cakes with sweet chilli cucumber dip
Prawn tempura with wasabi mayonnaise
Mushroom arancini with tomato, basil sauce

Beverage Package

Premium Beverage Package

Sparkling Wine

Morgan's Bay Sparkling Cuvee, Victoria, Australia

White Wine

Morgan's Bay Sauvignon Blanc, Victoria, Australia

Morgan's Bay Chardonnay, Victoria, Australia

Red Wine

Morgan's Bay Cabernet Merlot, Victoria, Australia

Morgan's Bay Shiraz Cabernet, Victoria, Australia

Beverage package includes choice of one sparkling, red and white wine plus a selection of Australian draught & light beers and soft drinks

Deluxe Beverage Package

Sparkling Wine

Azahara Sparkling Cuvee, Victoria, Australia

White Wine

Azahara Pinot Grigio, Victoria, Australia

Hill-Smith Estate Sauvignon Blanc, Eden Valley, SA

Red Wine

Azahara Shiraz, Victoria, Australia

El Desperado Pinot Noir, Adelaide Hills SA

Beverage package includes choice of one sparkling, red and white wine plus a selection of Australian draught & light beers, cider and soft drinks

Park Beverage Package

Sparkling Wine

Domain Chandon Pinot Noir & Chardonnay, Yarra Valley, Victoria, Australia

White Wine

Oakridge Over the Shoulder Chardonnay, Yarra Valley, Victoria, Australia

Shaw Vineyard Estate, Riesling, Canberra, ACT, Australia

Saint Clair Sauvignon Blanc, Marlborough, New Zealand

Red Claw Pinot Gris, Mornington Peninsula, Victoria, Australia

Red Wine

Saint Clair Pinot Noir, Marlborough, New Zealand

Hollick Cabernet Sauvignon Merlot 'Tannery Block', Coonawarra, SA

I am George Shiraz, Barossa Valley, SA

Rockbare Cabernet Sauvignon, Coonawarra, SA

Beverage package includes one sparkling, two red and two white wine plus a selection of Australian draught & light beers, cider and soft drinks

