SAIGON - VIETNAM
Since 1925
A member of SAIGONIOURIST

## B <br> WEDDING

Ceremonies \& Receptions

## Ferms of Payment:

- First deposit: VND 30.000.000 net
- Second deposit: $50 \%$ of the estimated amount of the event is required to be paid 45 days prior to the Wedding Reception (first deposit is not included)
- Settlement: The outstanding amount of the event is required to be settled right after the event finished.


## Note:

- The incurring dishes may not be the same as the official menu.
- This function is automatically cancelled by the Hotel in any case of no-shows on the contract date ( 45 days prior to the Wedding Reception).
- Deposit will not be refunded under any circumstances.
- Prices are inclusive of 5\% service charge and $10 \%$ VAT
- We do not accept any conversion into cash exchanged for other promotion if the guest(s) do not use their own wedding's benefits.
- Wedding decoration or any services bringing into hotel by Guest(s) must be noticed in advance and will be charged accordingly.


## Wedding Serwice

## BEVERAGES

PRICE
Three hours free flow of Tiger Draught, Pepsi, mineral water
1.300.000 VND/table

Three hours free flow of Heineken beer, Pepsi, mineral water
Three hours free flow of Australian wine or sparkling wine, Tiger Draught, Pepsi, mineral water
Three hours free flow of Australian wine or sparkling wine, Heineken beer, Pepsi, mineral water
Tiger beer ( 330 ml )
1.700.000 VND/table
2.000.000 VND/table
2.400.000 VND/table
60.000 VND/bottle

Heineken beer ( 330 ml )
$70.000 \mathrm{VND} / \mathrm{bottle}$
Pepsi (330ml)
35.000 VND/can

Lavie (500ml)
35.000 VND/bottle

## WELCOME GUEST | 01 hour

Violin, guitar
3.000.000 VND

Violin, guitar and cello
4.000.000 VND

Receptionist (10 persons)
4.000.000 VND

## CEREMONY

Vietnamese MC
3.000.000 VND

Vietnamese - English MC
4.000.000 VND

Vietnamese - Chinese MC
4.000.000 VND

Valse dance performance ( 06 dancers)
4.500.000 VND

Traditional dance performance ( 08 dancers)
4.500.000 VND

Angel dance performance (08 angels)
4.500 .000 VND

## ENTERTAINMIENT 02 hours

Pop music band and 03 singers
6.000.000 VND

Classical band
5.500.000 VND

Flamenco band and 02 singers
12.000.000 VND

## OTHERS

Wedding gate with fresh flower
5.000.000 VND

Flower standee
400.000 VND/standee

Bridal car in city (04 hours - Mercedes E200)
5.500.000 VND

LED screen at PrimaAB

## FULL-PACKAGE SERVICE

Including Receptionist (10 persons), Violin \& Guitar welcome guest, Vietnamese MC,
25.000.000 VNĐ Dance performace, Pop music band or Classical band, Fresh flower wedding gate \& fresh flower decoration.

## Wedding Benefits

|  | $\underset{\text { 10-19 tables }}{\text { From }}$ | $\begin{gathered} \text { From } \\ 20-29 \text { tables } \end{gathered}$ | From 30-39 tables | From 40 tables up |
| :---: | :---: | :---: | :---: | :---: |
| 01 night nuptial room with fresh flower decoration + champagne + chocolate + fruits \& buffet breakfast for 02 persons. | $\checkmark$ | $\checkmark$ | $\checkmark$ | $\checkmark$ |
| - Signature book with golden glittered pen. | $\checkmark$ | $\checkmark$ | $\checkmark$ | $\checkmark$ |
| - Reception desk and lucky money box with fresh flower arrangement. | $\checkmark$ | $\checkmark$ | $\checkmark$ | $\checkmark$ |
| - Light meal for the bride \& the groom. | $\checkmark$ | $\checkmark$ | $\checkmark$ | $\checkmark$ |
| - Wedding glass tower and 02 bottles of Sparkling wine. | $\checkmark$ | $\checkmark$ | $\checkmark$ | $\checkmark$ |
| - Menu, candle \& flower decoration on table. | $\checkmark$ | $\checkmark$ | $\checkmark$ | $\checkmark$ |
| - Wedding gift (chocolate for guests). | $\checkmark$ | $\checkmark$ | $\checkmark$ | $\checkmark$ |
| - Dynamic Confetti (02 times). | $\checkmark$ | $\checkmark$ | $\checkmark$ | $\checkmark$ |
| - LCD projector, screen \& dry ice effect. | $\checkmark$ | $\checkmark$ | Led screen | Led screen |
| - 07 tiers wedding cake with fresh flower decoration. | 01 real tier | 02 real tiers | 02 real tiers | 02 real tiers |
| - Food tasting. |  | 06 persons | 10 persons | 10 persons |
| - 06 flower standees along to the stage. |  | $\checkmark$ | $\checkmark$ | $\checkmark$ |
| - Master of Ceremony (Vietnamese speaking). |  | $\checkmark$ | $\checkmark$ | $\checkmark$ |
| - Bridal car (04 hours use in HCM City). |  |  | Mer E200 fresh flower decoration | Mer E200 fresh flower decoration |
| - Wedding gate with fresh flowers. |  |  | $\checkmark$ | $\checkmark$ |
| - Violin + Guitar (01 hour) for welcoming. |  |  | $\checkmark$ | $\checkmark$ |
| - Ceremony Performance |  |  |  | $\checkmark$ |
| - Wedding anniversary voucher ( 01 night stay and buffet dinner for 02 persons). |  |  |  | $\checkmark$ |

## VND 9.000.000 net/table/10 pax

## SNACK - Select 1 in 3 items

$\begin{array}{lll}\text { 1. Bacon tarts } & \text { 2. Ham tarts } & \text { 3. Sausage rolls }\end{array}$

## APPETIZER - Select 1 in 3 items

1. Majestic spring rolls, Deep fried seabass with cocktail Sauce, Beef \& vegetables Salad, Shrimp crackers 2. Hong Kong spring rolls, Deep fried chicken with cheese sauce, Smoked chicken salad with Cucumber, Shrimp crackers 3. Deep fried scallops with cocktail sauce, "Si - Zhuan" Jellyfish Salad, Grilled pork rolls, Shrimp crackers

## SOUP - Select 1 in 4 items

1. Asparagus \& crab meat soup
2. Chicken with ginseng soup
3. Scallops \& crab meat soup
4. Seafood \& abalone mushrooms soup

## MAIN COURSES

## Seafood - Select 1 in 4 items

1. Deef fried shrimp with salted egg
2. Deep fried seabass with sweet \& sour or Passion fruit sauce
3. Steamed shrimp with herbs
4. Steamed seabass fillet with "HongKong" or " 5 kind of herbs" sauce

## Meat - Select 1 in 6 items

1. Braised beef with snow Peas - Breads
2. Braised chicken with lotus seed
3. Grilled pork ribs with BBQ sauce
4. Roasted chicken with strawberry sauce
5. Baked ducks with black peppers in foil
6. Stewed pork chop with chinese mushrooms, black seaweed

## Vegetables - Select 1 in 4 items

1. Sauteed choy - Sum with garlics
2. Sauteed pok choy with onions \& carrots
3. Sauteed cauliflowers, carrots, celeries
4. Sauteed Green Kailan with Chinese mushrooms

## Fried Rice or Noodles or Hot Pot - Select 1 in 5 items

## 1. Lotus leaf rice with Chop Suey <br> 3. Sauteed seafood noodles with curry

2. Fried rice with crab meat, salted fish and garlics
3. Chop Suey in Hot Pot - Rice noodles
4. Thai style in Hot Pot - Rice noodles

## DESSERTS - Select 1 in 4 items

1. Fresh fruits
2. Lychees with sea coconut jelly in syrup

## Set Menu 1

Sausage rolls
Appetizer 4 dishes:
Majestic spring rolls, Deep fried seabass with cocktail Sauce, Beef \& vegetables Salad, Shrimp crackers

Chicken with ginseng soup
Deep fried seabass with sweet \& sour or Passion fruit sauce
Braised beef with snow Peas - Breads
Sauteed Green Kailan with Chinese mushrooms
Fried rice with crab meat, salted fish and gralics Lotus seeds \& snow fungus in syrup
2. U.S Grapes
4. Lotus seeds \& snow fungus in syrup

## Set Nenuz

Bacon tarts
Appetizer 4 dishes:
Deep fried scallops with cocktail sauce, "Si-Zhuan" Jellyfish Salad, Grilled pork rolls, Shrimp crackers

Scallops \& crab meat soup
Steamed shrimp with herbs
Baked ducks with black peppers in foil
Sauteed choy - Sum with garlics
Chop suey in Hot Pot - Rice noodles
Lychees with sea cocount jelly in syrup

# VND 10.000.000 net/table/10 pax 

SNACK - Select 1 in 3 items

\author{

1. Mini ham pizza <br> 2. Cheese sandwiches <br> 3. Pate chauds
}

## APPETIZER - Select 1 in 3 items

1. "Si-Zhuan" roasted duck meat spring roll, Smoked chicken and pork with seaweed salad, Shrimp with fruits salad, Shrimp crackers
2. Thai seafood salad, Deep fried scallops, Grilled pork rolls, Shrimp crackers
3. Jar of coconut roots with shrimp \& pork salad, Deep fried crab claws with seafood, Vegetable in rolled bacon, Shrimp crackers

SOUP - Select 1 in 4 items

1. Abalone with sea cucumber soup
2. Abalone with crab meat \& mushrooms soup
3. Seafood with Linh Chi mushrooms soup
4. Alaska crab meat soup

## MAIN COURSES

## Seafood - Select 1 in 6 items

1. Steamed shrimps with coconut milk in coconut
2. Steamed Grouper with sora
3. Deep fried soft shell crab with sauce
4. Fried shrimp with samba chilli sauce
5. Pan fried Ling fish with Teriyaki
(butter, lemon/ passion fruit) sauce
6. Deep fried soft shell crab with chilli salt/ pepper

## Meat - Select 1 in 6 items

1. Braised beef with red wine - Bread
2. Roasted duck with bean sauce - Chinese buns
3. BBQ suckling pig - Chinese buns
4. Baked beef fillet with mushroom \& cheese sauce
5. Beef, cheese \& egg rolled in bacon with wine sauce
6. Braised chicken with 5 kinds of fruits - Bread

## Vegetables - Select 1 in 4 items

1. Sauteed pot choy with Lingzhi mushrooms
2. Stir fried green Kailan with white mushrooms
3. Stir fried "La Han" tofu, Chinese mushrooms, dry bean curds and vegetables
4. Sauteed cauliflower \& brocolli with salted eggs sauce

## Fried Rice or Noodles or Hot Pot - Select 1 in 5 items

1. Seafood fried rice "Thai" style 3. Roasted duck fried rice " Si-Zhuan" style
2. Stir fried Udo noodles with seafood \& vegetables
3. Scallop \& abalone mushrooms in hot pot - Rice noodles 5. Seafood with assorted flowers in hot pot - Fresh rice noodles

## DESSERTS - Select 1 in 4 items

1. Fresh fruits Cocktail
2. Longans beancurd with almond in syrup


Pate chauds
Appetizer 4 dishes:
"Si-Zhuan" roasted duck meat spring roll, Smoked chicken and pork with seaweed salad, Shrimp with fruits, Shrimp crackers

Abalone with crab meat \& mushrooms soup
Fried shrimps with samba chilli sauce
Braised beef with red wine - Bread
Sauteed pot choy with Lingzhi mushrooms Stir fried Udo noodles with seafood \& vegetables Longan beancurd with almond in syrup
2. Chilled Longans in syrup, water chestnuts and dried apples 4. Mousse cakes

## Set Menu

Tuna sandwiches
Appetizer 4 dishes:
Jar of coconut roots with shrimp \& pork salad, Deep fried crab claws with seafood, Vegetable in rolled bacon, Shrimp crackes

Alaska crab meat soup
Pan fried Ling fish with Teriyaki BBQ suckling pig - Chinese buns
Stir fried green KaiLan with white mushrooms Seafood with assorted flowers hot pot - Fresh rice noodles Mousse cakes

# VND 11.000.000 net/table/10 pax 

SNACK - Select 1 in 3 items<br>1. Butter \& garlic bread 2. Seafood pizza 3. Cheese croissants<br>\section*{APPETIZER - Select 1 in 3 items}<br>1. Seafood salad in grape fruit, Crab meat with mayonnaise sauce, Majestic spring rolls, Ha Long squid paste<br>2. Roasted duck salad, Prawn fritters with Almond, Sauteed Scallop, Grilled beef kababs<br>3. Squid "Thai" style, Deep fried crab claws, Crab meat rolls, Shrimp crackers<br>SOUP - Select 1 in 4 items<br>1. Assorted seafood and seaweed broth soup<br>3. Sharks fins with crab meat soup<br>2. Seafood with abalone soup<br>4. Shark's fins with Abalone soup<br>\section*{MAIN COURSES}<br>Seafood - Select 1 in 6 items<br>1. Pan-fried salmon with passion fruit sauce<br>3. Baked sturgeon fillet with chilli salt<br>5. Baked scampi with sambal chilli sauce or Singapore style sauce<br>2. Pan - Fried Ling fish with Teriyaki (butter lemon/ passion fruit) sauce<br>4. Deep fried soft crab with salted egg<br>\section*{Meat - Select 1 in 6 items}<br>1. Grilled beef sirloin with black pepper \& asparagus<br>3. Baked Sirloin with forest mushrooms<br>5. Braised chicken with herbs<br>2. Braised Beef with wine - Bread<br>4. BBQ suckling pig with chinese bread<br>6. Roasted pigeon with herbs ( $1 / 2$ unit) - Chinese buns<br>\section*{Vegetables - Select 1 in 4 items}<br>\section*{1. Sauteed pork choy with Shitake mushrooms}<br>3. Stir fried Asparagus with mushroom and chilli sauce<br>2. Sauteed cauliflowers with shrimps<br>4. Stir Fried Green Kailan with Chinese mushrooms, ham \& oyster sauce

## Fried Rice or Noodles or Hot Pot - Select 1 in 6 items

1. Stir fried arrowroot vermicelli with crab meat with XO sauce
2. Fried noodle with lamb meat
3. King Prawn in hot pot - Rice noodles
4. Roasted duck fried rice
5. Crab meat \& claw in hot pot - Rice noodles
6. Fried Udo noodles with Australian beef in Majestic style

## DESSERTS - Select 1 in 4 items

1. Double Boiled Ginkgo Seed in Soy Milk, Red Apples, Barley and Seaweed


Cheese croissants
Appetizer 4 dishes:
Seafood salad in grape fruit, Crab meat with mayonnaise sauce, Majestic spring rolls, Ha long squid paste Seafood with abalone soup
Baked scampi with sambal chilli sauce or Singapore style sauce Braised chicken with herbs
Stir fried Asparagus with mushroom and chilli sauce
Stir fried arrowroot vermicelli with crab meat with XO sauce Longan almond \& green tea bean curd in syrup
2. Longan almond \& green tea bean curd in syrup 4. Lotus seeds in Syrup with and chinese Dried Apples

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# Set Menu 1 <br> VND 12.000.000 net/table/10 pax 

Snack: Croissant

1. Beef salad - Crackers; Squid paste with Dill
2. Shark's fin with crab meat soup
3. Steamed Marble Goby with premium soy sauce
4. Grilled sirloin with black pepper \& asparagus
5. Sauteed green asparagus with chilli sauce
6. Salted fish with crab meat Fried Rice
7. Longan almond \& Green tea bean curd in syrup


## Set Menu 2 <br> VND 14.000.000 net/table/10 pax

Snack: Seafood pizza

1. Fried seafood in love nest
2. Shark's fin Abalone soup
3. Pan fried Cod fissh with Truffle sauce
4. Deep fried soft crab with salted egg
5. Stir Fried Green Kailan with Chinese Mushrooms, ham and Oyster sauce
6. Fried Udon noodles with Australian beef in Majestic style
7. Tiramisu cake

## Set Menu 3 <br> VND 16.000.000 net/table/10 pax

## Snack: Ham \& Mayonnaise Cake

1. Tiger prawn salad - Shrimp crackes
2. Shark's fin with Abalone, sea cucumber soup
3. Baked Sturgeon fillet with chilli salt
4. Roasted pigeon with herbs - Dumpling
5. Sauteed Pok-Choy with Shitake Mushrooms
6. Seafood mushroom hotpot - Rice noodles
7. Lotus seed \& Aloe in syrup

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[^0]:    ## Set Menu 2

    Seafood pizza
    Appetizer 4 dishes: Squid "Thai" style, Deep fried crab claws, Crab meat rolls, Shrimp crackes Shark's fin with Abalone soup Baked sturgeon fillet with chilli salt Roasted pigeon with herbs ( $1 / 2$ unit) - Chinese buns Sauteed pox choy with Shitake mushrooms Crab meat \& claw in hot pot - Rice noodles Opera cakes

