



HOTEL MAJESTIC

SAIGON - VIETNAM

Since 1925

A member of  SAIGONTOURIST GROUP



WEDDING

Ceremonies & Receptions

Terms 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 exclusive of service charge and 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 Service

BEVERAGES

PRICE

Three hours free flow of mineral water, Pepsi	200.000 VNĐ/table
Three hours free flow of Tiger Draught beer	1.200.000 VNĐ/table
Three hours free flow of Heineken	1.300.000 VNĐ/table
Three hours free flow of House wine (only applied with Tiger Draught & Heineken beers above)	700.000 VNĐ/table
Tiger beer (330ml)	65.000 VNĐ/bottle
Heineken beer (330ml)	75.000 VNĐ/bottle
Pepsi (330ml)	50.000 VNĐ/can
Lavie (500ml)	50.000 VNĐ/bottle
Corkage charge for Wines	300.000 VNĐ/bottle
Corkage charge for Spirits	500.000 VNĐ/bottle

WELCOME GUEST | 01 hour

Saxophone and guitar	3.000.000 VNĐ
Violin and guitar (the bride's procession to the stage)	4.000.000 VNĐ
Receptionist (10 persons)	4.000.000 VNĐ

CEREMONY

Vietnamese MC	3.000.000 VNĐ
Vietnamese - English MC	4.000.000 VNĐ
Vietnamese - Chinese MC	4.000.000 VNĐ
Valse dance opening performance	4.500.000 VNĐ
Traditional dance performance	4.500.000 VNĐ
Angel dance performance	4.500.000 VNĐ

ENTERTAINMENT | 02 hours

Pop music band and 03 singers	6.000.000 VNĐ
Classical band	5.500.000 VNĐ
Flamenco band and 02 singers	12.000.000 VNĐ

OTHERS

Wedding gate with fresh flower	5.000.000 VNĐ
Flower standee	400.000 VNĐ/standee
Bridal car in city (04 hours - Mercedes Benz)	5.500.000 VNĐ
LED screen at Prima A	8.000.000 VNĐ

FULL-PACKAGE SERVICE

25.000.000 VNĐ

Including Receptionist (10 persons), saxophone & guitar to welcome guest, Vietnamese MC, Dance performance, Pop music band or Classical band, Fresh flower wedding gate & fresh flower decoration.

Wedding Benefits

		From 10 – 17 tables	From 18 – 29 tables	From 30 – 39 tables	From 40 tables up
01	01 night nuptial room with fresh flower decoration & breakfast buffet for 02 persons.	✓	✓	✓	✓
02	Champagne, chocolate & fruits in nuptial room	✓	✓	✓	✓
03	Reception desk , lucky money box with fresh flower arrangement and signature book	✓	✓	✓	✓
04	Light meal for the bride & groom.	✓	✓	✓	✓
05	Chair covers, chair bows	✓	✓	✓	✓
06	Wedding glass tower and 02 bottles of Sparkling wine	✓	✓	✓	✓
07	02 Direction boards	✓	✓	✓	✓
08	Wedding gift (chocolate for guests).	✓	✓	✓	✓
09	Dynamic Confetti (02 times).	✓	✓	✓	✓
10	LCD projector + screen / LED screen	LCD projector	LCD projector	LED screen	LED screen
11	Master of Ceremony (Vietnamese speaking).	✓	✓	✓	✓
12	Menu, candle & flower decoration on table.	✓	✓	✓	✓
13	Preferential room rates for family and friends	✓	✓	✓	✓
14	07 tiers wedding cake with fresh flower decoration.		01 real tier	01 real tier	02 real tiers
15	Food tasting (with drinks)		06 guests	10 guests	10 guests
16	Flower standees along to the stage.		06 standees	10 standees	10 standees
17	Wedding gate with fresh flowers.			✓	✓
18	Saxo + Guitar (01 hour) to welcome guests			✓	✓
19	Bridal car (04 hours in Ho Chi Minh City).			✓	✓
20	Ceremony Opening Performance (Valse Dance)				✓
21	Wedding anniversary voucher (01 night stay and buffet dinner for 02 persons).				✓

Ruby Menu

VND 8.600.000 / table / 10 pax

APPETIZER - Select one of the following:

1. Beef & vegetables salad, Majestic spring rolls, Grilled pork rolls, Shrimp crackers
2. Smoked chicken with cucumber salad, Seafood spring rolls, Deep fried seabass with cocktail sauce, Shrimp crackers
3. "Si-Zhuan" jellyfish salad, Deep fried pork belly with garlic soy sauce, Grilled pork rolls, Shrimp crackers
4. Seaweed and prawn salad - Dress with sesame seeds, Deep fried scallop with cocktail sauce, Deep fried chicken with cheese sauce, Shrimp crackers

SOUP - Select one of the following:

1. Asparagus & crab meat soup
2. Scallops & crab meat soup
3. Chicken soup with American ginseng & goji berries
4. Seafood & abalone mushroom soup

MAIN COURSES

Seafood - Select one of the following:

1. Deep fried prawn with salted eggs
2. Deep fried prawn with orange sauce
3. Steamed seabass fillet with "Hong Kong" Or "5 kind of herbs" sauce
4. Deep fried seabass with sweet & sour sauce Or passion fruit sauce
5. Steamed Prawn with herbs

Meat - Select one of the following:

1. Braised Vietnamese beef with snow pea - bread
2. Roasted chicken with strawberry sauce
3. Stewed chicken with lotus seed
4. Baked duck with black pepper - Buns
5. Grilled pork rib with spicy BBQ sauce
6. Grilled pork with clausena leaves - Mung bean sticky rice

Vegetables - Select one of the following:

1. Sauteed Choy-sum with garlic
2. Sauteed cauliflowers, carrots, celeries
3. Sauteed Bok-choy with onion & carrot
4. Sauteed Kai-lan with Shiitake mushrooms

Fried Rice or Noodles or Hot Pot - Select one of the following:

1. Chop suey drapped lotus leaf - Steamed rice
2. Fried rice with crab meat, salted fish and garlics
3. Sauteed seafood noodles
4. Sauteed beef rice noodle
5. Seafood hot pot - Noodles
6. Tom Yam Kung - Rice noodles
7. Bantam chicken with white basil leaves in hotpot - Rice noodle

DESSERTS - Select one of the following:

1. Tropical seasonal fresh fruits platter
2. Ben tre coconut jelly
3. Lychee and jelly in syrup
4. Chrysanthemum flavor lotus seed & snow fungus in syrup

Set Menu 1

*Beef & vegetables salad, Majestic spring rolls
Grilled pork rolls, shrimp crackers
Chicken soup with American ginseng & goji berries
Steamed seabass fillet with "Hong Kong" or "5 kind of herbs" sauce
Braised Vietnamese beef with snow pea - Bread
Sauteed choy-sum with garlic
Fried rice with crab meat, salted fish and garlics
Chrysanthemum flavor lotus seed & snow fungus in syrup*

Set Menu 2

*Seaweed and prawn salad with sesame seeds,
Deep fried scallop with cocktail sauce,
Deep fried chicken with cheese sauce, shrimp crackers
Scallops & crab meat soup
Deep fried prawn with salted eggs
Baked duck with black pepper - Buns
Sauteed choy-sum with garlic
Bantam chicken with white basil leaves in hotpot - Rice noodle
Tropical seasonal fresh fruits platter*

Sapphire Menu

VND 9.600.000/table/10 pax

APPETIZER - Select one of the following:

1. "Thai" seafood salad, "Si-Zhuan" roasted duck meat spring rolls, Bacon rolled with vegetables, Shrimp crackers
2. Smoked chicken & pork with seaweed salad, Deep fried scallop, Mini ham pizza, Shrimp crackers
3. Prawn with fruits salad, Grilled pork rolls, Bacon rolled with vegetables, Shrimp crackers
4. Jar of coconut roots with prawn & pork salad, Deep fried crab claw with seafood, Crispy seafood spring roll, Shrimp crackers

SOUP - Select one of the following:

1. Abalone with sea cucumber soup
2. Abalone with crab meat & mushroom soup
3. Seafood with Lingzhi mushrooms soup
4. Alaska crab meat soup
5. Artichoke with pork ribs soup

MAIN COURSES

Seafood - Select one of the following:

1. Steamed prawn in coconut
2. Fried prawn with sambal chilli sauce
3. Steamed garoupa with with scallion & ginger
4. Pan fried Ling fish with teriyaki (Butter lemon/ passion fruit) sauce
5. Deep fried soft shell crab with soy sauce
6. Deep fried soft shell crab with pepper

Meat - Select one of the following:

1. Braised beef with red wine - Bread
2. Baked Beef fillet with Enoki Mushroom & Cheese
3. Roasted duck - Buns
4. Beef, cheese & egg rolled in bacon with wine sauce
5. Kinh do pork ribs - Potato wedges
6. Stewed chicken with five herbs - Buns

Vegetables - Select one of the following:

1. Sauteed Bok-choy with Lingzhi mushroom
2. Stir fried "La Han" tofu, Shiitake mushrooms, Dry bean curds and vegetables
3. Stir-fried green Kai-lan with white mushrooms
4. Sauteed cauliflower with salted eggs sauce

Fried Rice or Noodles or Hot Pot - Select one of the following:

1. "Thai" Seafood Fried Rice
2. Sauteed seafood & vegetables with udon noodle
3. Bat Buu Fried Rice
4. Scallop & field flowers in hot pot – Rice noodle
5. Seafood & field flowers in hot pot – Rice Noodles
6. Seafood fried rice with salted egg yolk

DESSERTS - Select one of the following:

1. Fresh fruits cocktail
2. Chilled longans in syrup, water chestnuts and dried apples
3. Longan beancurd with almond in syrup
4. Mousse cakes
5. Egg tart

Set Menu 1

"Thai" seafood salad, "Si-Zhuan", Bacon rolled with vegetables
Roasted duck meat spring rolls, Shrimp crackers
Abalone with crab meat & mushroom soup
Fried prawn with sambal chilli sauce
Braised beef with red wine- breads
Stir fried Kai-lan with white mushroom
Sauteed seafood & vegetables with Udon noodle
Longan beancurd with almond in syrup

Set Menu 2

Jar of coconut roots with prawn & pork salad, Crispy seafood spring roll
Deep fried crab claw with seafood, Shrimp crackers
Alaska crab meat soup
Pan fried Ling fish with teriyaki (butter, lemon/ passion fruit) sauce
Roasted duck - Chinese breads
Sauteed bok-choy with Lingzhi mushroom
Seafood & field flowers in hot pot – rice noodle
Mousse cake

Crystal Menu

VND 10.600.000/table/10 pax

APPETIZER - Select one of the following:

1. Seafood with Pomelo Salad, Crab meat with Mayonnaise Sauce, Stir Fried Scallop, Shrimp Crackers
2. Prawn & Pork with Hongcai Salad, Majestic Spring Rolls, Beef Skewer, Shrimp Crackers
3. "Thai" Squid Salad, Ha Long's Squid Cake, Deep Fried Crab Claw with Seafood, Shrimp crackers
4. Fried fish pies with Apple Salad, Prawn fritter with Almond, Crab meat rolls, Shrimp crackers

SOUP - Select one of the following:

1. Seafood with Seaweed Soup
2. Seafood with abalone soup
3. Shark's fin with crab meat soup
4. Shark's fin with Abalone soup

MAIN COURSES

Seafood - Select one of the following:

1. Pan-fried salmon with passion fruit sauce
2. Pan - Fried Ling fish with Teriyaki (butter lemon/ passion fruit) sauce
3. Baked Sturgeon fillet with Chilli Salt
4. Deep fried soft crab with salted egg
5. Baked Scampi with Garlic & Butter

Meat - Select one of the following:

1. Grilled Beef Sirloin with Black pepper & Asparagus
2. Braised Beef with Red Wine
3. Baked Sirloin with forest mushrooms
4. BBQ suckling pig with chinese bread
5. Braised chicken with herbs
6. Roasted pigeon with herbs (1/2 unit) - Buns

Vegetables - Select one of the following:

1. Sauteed Bok-Choy with Shiitake mushrooms
2. Sauteed cauliflowers with prawns
3. Stir fried Asparagus with mushroom and chilli sauce
4. Sauteed Kai-lan with Shiitake mushrooms, ham & oyster sauce
5. Sautéed Vegetables with Salted Egg

Fried Rice or Noodles or Hot Pot - Select one of the following:

1. Stir fried Glass Noodle with Crab Meat with XO Sauce
2. Fried Rice with Seafood "Fujian" Style
3. Seafood & Mushroom Hot Pot - Noodle
4. Crab Meat & Seafood in Hot Pot - Rice Noodle
5. Scampi in Hot pot - Rice Noodle
6. Majestic beef stir fried Udon
7. Crispy fried rice with sauté diced beef and pickled cabbage

DESSERTS - Select one of the following:

1. Ginkgo Biloba, Red Apples, and Seaweed in Syrup
2. Longan Almond & Green tea Bean Curd in Syrup
3. Opera cakes
4. Lotus Seed Sweet Soup with Dried Longan, White Fungus and Jujube

Set Menu 1

*Seafood with Pomelo Salad, Crab meat with Mayonnaise Sauce,
Stir Fried Scallop, Ha Long squid paste
Seafood with Abalone soup
Baked Scampi with Garlic & Butter
Braised Chicken with Herbs
Stir Fried Asparagus with Mushroom and Chilli sauce
Stir fried Glass Noodle with Crab Meat with XO Sauce
Longan Almond & Green tea Bean Curd in Syrup*

Set Menu 2

*"Thai" Squid Salad, Ha Long's Squid Cake,
Deep Fried Crab Claw with Seafood, Shrimp crackes
Shark's fin with Crab meat soup
Baked Sturgeon fillet with Chilli Salt
Roasted Pigeon with Herbs - Buns
Sauteed Bok-Choy with Shiitake Mushroom
Scampi in Hot pot - Rice Noodle
Opera cakes*

Diamond Menu

Set Menu 1

VND 11.600.000/table/10 pax

1. Japanese Octopus with Pickled Mustard Green
2. Fish Maw Soup and JP Scallop with Water Chestnut
3. Steamed Marble Goby with premium soy sauce
4. BBQ Suckling Pig with Buns
5. Sauteed Bok-Choy with Shitake Mushroom
6. Majestic Australian Beef Stir fried Udon
7. Tiramisu



Set Menu 2

VND 14.600.000/table/10 pax

1. Wealthy Beef Salad - Shrimp crackers; Scripy Squid with Almond
2. Shark's fin with Abalone Soup
3. Steamed Marble Goby with premium soy sauce
4. Sauteed Green Asparagus with Chilli Sauce
5. Roasted Pigeon with Herbs - Buns
6. Salted fish with Crab meat Fried Rice
7. Longan almond & Green tea bean curd in syrup



Set Menu 3

VND 16.000.000/table/10 pax

1. Scampi Salad - Shrimp crackers
2. Lobster & Sea Cucumber Soup
3. Pan-fried Cod fish with Truffle sauce
4. Roasted Duck Breat with vegetables, cauliflower - Hollandaise Sauce
5. Sauteed Kai-lan with Chinese Mushrooms, Ham and Oyster Sauce
6. Stir fried Glass Noodle with Crab Meat with XO Sauce
7. Lotus seed & Aloe in Syrup



01 Dong Khoi Street, District 1, Ho Chi Minh City, Vietnam
Tel : (84 -28) 3829 5517 - Fax : (84 - 28) 3829 5510
Email : banquet@majesticsaigon.com - Website : www.majesticsaigon.com