HOTEL MAJESTIC
SAIGON - VIETNAM
Opened 1925
A member of SAIGONTOURIST GROUP

WEDDING *Brochure*

CEREMONIES & RECEPTIONS



In the heart of vibrant Saigon, Hotel Majestic Saigon stands as a timeless symbol of classic elegance and refined luxury. Blending iconic Indochine architecture with sophisticated interiors and impeccable five-star service, we are dedicated to creating a wedding celebration that is not only emotionally unforgettable but also becomes one of the most cherished milestones in your love story. Every moment and every detail is thoughtfully curated to ensure your special day unfolds with romance, grace, and a distinctive touch that reflects your unique journey together.



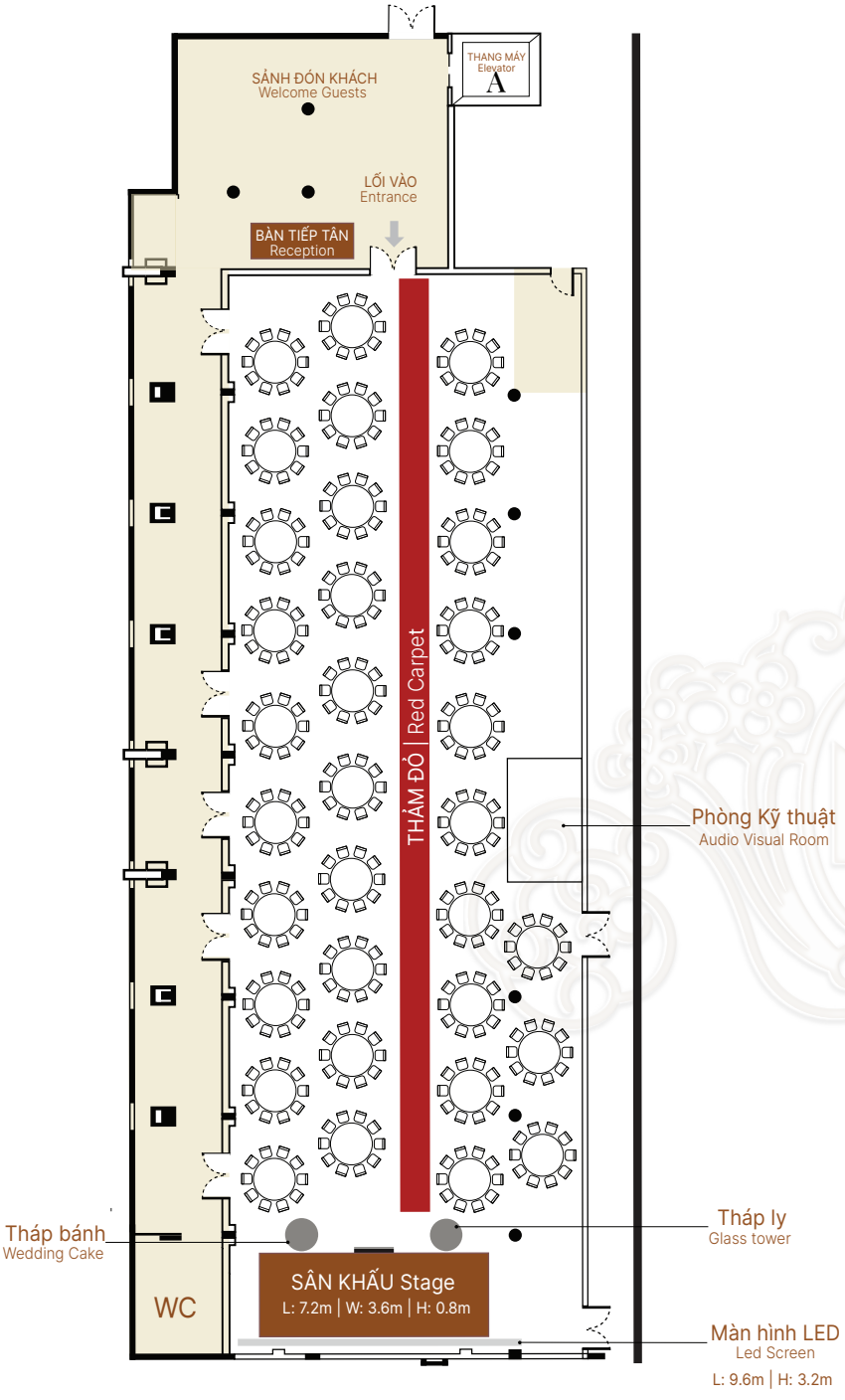
THE PRIMA BALLROOM

Prima Ballroom embodies a harmonious blend of timeless elegance and contemporary sophistication, creating the perfect setting for life's most cherished celebrations. Featuring soaring ceilings, warm crystal chandeliers, and meticulously crafted details throughout, the ballroom exudes an atmosphere of refined luxury and heartfelt romance. From intimate wedding receptions to grand gala celebrations, Prima Ballroom is thoughtfully designed to ensure every moment is celebrated with elegance, warmth, and unforgettable charm.

VENUE FLOOR PLAN
PRIMA BALLROOM | TẦNG 5 5th Floor

KÍCH THƯỚC | Dimension

Dài | Length	37.8m
Ngang | Width	12.2m
Cao | Height	4.5m
DIỆN TÍCH PRIMA Total Area	461.2m^2



LAYOUT 30 CONFIRMED TABLES + 3 STANDBY TABLES - TABLE FOR 10 GUESTS

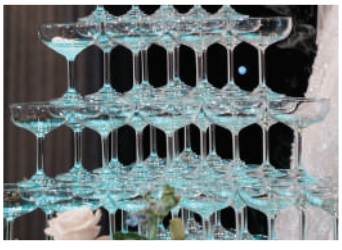






Every scene

tells a unique story









Every moment

is meant to shine



WEDDING BENEFITS

		10–19 tables	20–29 tables	30–39 tables	40 tables
1	1 night nuptial room with fresh flower decoration & breakfast buffet for 2 persons	♥	♥	♥	♥
2	Sparkling wine, chocolate & fruits in nuptial room	♥	♥	♥	♥
3	Reception desk , lucky money box with fresh flower arrangement and signature book	♥	♥	♥	♥
4	Light meal for the bride & groom	♥	♥	♥	♥
5	Wedding gift (chocolate for guests)	♥	♥	♥	♥
6	Chair covers, chair bows	♥	♥	♥	♥
7	Wedding glass tower and 2 bottles of Sparkling wine	♥	♥	♥	♥
8	2 Direction boards	♥	♥	♥	♥
9	Menu, candle & flower decoration on table	♥	♥	♥	♥
10	Dynamic Confetti (2 times)	♥	♥	♥	♥
11	LCD projector + screen / LED screen	LCD projector	LCD projector	LED screen	LED screen
12	Master of Ceremony (Vietnamese speaking)	♥	♥	♥	♥
13	Flower stands leading to the stage		6 stands	8 stands	10 stands
14	Preferential room rates for family and friends	♥	♥	♥	♥
15	7 tiers wedding cake with fresh flower decoration		1 real tier	2 real tiers	2 real tiers
16	Food tasting (with drinks)	6 guests	6 guests	10 guests	10 guests
17	Wedding gate with fresh flowers			♥	♥
18	Violin+ Guitar (1 hour) to welcome guests			♥	♥
19	Wedding anniversary voucher (1 night stay and Buffet dinner for 2 persons)				♥
20	Ceremony Opening Performance (Valse Dance)				♥
21	Bridal car (4 hours in Ho Chi Minh City)				♥

WEDDING SERVICES

BEVERAGES	*PRICE
Three hours free flow of Tiger Draught beer, Pepsi & mineral water	1.500.000
Three hours free flow of Heineken beer, Pepsi & mineral water	1.700.000
Three hours free flow of House wine	1.200.000
(only applied with Tiger Draught & Heineken beers above)	
Tiger beer (330ml)	85.000
Heineken beer (330ml)	90.000
Pepsi (330ml)	60.000
Lavie (500ml)	60.000
Corkage charge for Wines	300.000
Corkage charge for Spirits	800.000
WELCOME GUEST | 1 HOUR	
Guest reception hostesses	6.000.000
Violin & Guitar	3.000.000
Violin, Guitar & Saxophone	4.500.000
Violin, Guitar & Cello	5.000.000
CEREMONY	
Violin & Guitar (Bridal Procession)	2.000.000
Vietnamese MC for wedding ceremony	2.500.000
Vietnamese MC for wedding	5.000.000
Vietnamese - English MC or Vietnamese - Chinese MC	4.000.000
Opening dance performance (Traditional / Modern / Angel)	4.000.000
ENTERTAINMENT | 2 HOURS	
Pop music band (4 Musicians + 2 Vocalists)	7.500.000
Pop music band (4 Musicians)	6.000.000
Classical band (4 Musicians)	7.000.000
Acoustic band (4 Musicians + 2 Vocalists)	8.500.000
Flamenco Philippine band (4 Musicians + 2 Vocalists)	13.500.000
Traditional Vietnamese Ensemble (4 Instruments)	9.000.000
Organ	5.000.000
OTHERS	
Wedding gate with fresh flower	5.000.000
Flower stand	400.000/stand
Bridal car in city (4 hours - Mercedes Benz)	5.500.000
LED screen at Prima A	8.000.000

Prices are in VND and are exclusive of service charge and VAT

RUBY MENU

*Served with Shrimp Crackers

APPETIZER 1 (CHOOSE ONE)

Vietnamese Squeezed Beef Salad

Chicken Salad with Fresh Herbs & Onion

Sichuan Jellyfish Salad

Mixed Salad with Crispy Fried Fish

Kani Crab Stick Salad Mixed with Mayonnaise

APPETIZER 2 (CHOOSE ONE)

Majestic Spring Rolls

Seafood Spring Rolls with Mayonnaise

Fruit Spring Rolls

Stuffed Crab Shells with Four Flavors

Thu Duc Grilled Pork Sausage

Vegetables Wrapped with Smoked Bacon

Eggplant Rolls Stuffed with Fried Pork

SOUP (CHOOSE ONE)

Asparagus & Crab Meat Soup

Sweet Corn Soup with Crab Meat, Chicken & Shiitake Mushrooms

Seafood & Abalone Mushroom Soup

Beef Soup with Century Egg & Asparagus

SEAFOOD (CHOOSE ONE)

Freshwater Prawns in Sambal Sauce

Crispy Fried Prawns with Pineapple Sauce

Prawns Steamed with Coconut Water

Prawns Wrapped in Bacon - Fine Rice Vermicelli

Steamed Seabass Fillet with Mushrooms, Ginger & Scallions

Seabass Fillet with Sichuan Hot & Sour Sauce

MEAT (CHOOSE ONE)

Stewed Pork Ribs with Vegetables, Ginkgo Nuts & Shiitake Mushrooms - Bread

Steamed Chicken with Young Eggs & Scallions

Roast Chicken with Orange-Ginger Sauce/ Strawberry Sauce

Roast Chicken with Black Pepper Sauce - Fried Buns

Stewed Chicken with Five Treasures, Herbs & Shiitake Mushrooms

French-Style Crispy Duck Breast with Passion Fruit Sauce - Salad

VEGETABLES (CHOOSE ONE)

Hong Kong Choy Sum with Shiitake Mushrooms & Oyster Sauce

Stir-fried Bok Choy with Carrots, Onions & Lingzhi Mushrooms

Stir-Fried Bok Choy with Shiitake Mushrooms

Stir-Fried Chinese Broccoli with Shiitake Mushrooms

FRIED RICE | NOODLES | HOTPOT (CHOOSE ONE)

Fried Rice with Prawns in Green Chili Salt

Malaysian-Style Fried Rice

Guangxi Claypot Chicken Fried Rice

Stir-Fried Udon Noodles with Beef

Singapore-Style Stir-Fried Vermicelli

Chicken Hotpot with Citrus Leaves - Rice Noodle

Chicken Hotpot with Assorted Mushrooms - Rice Noodle/ Egg Noodle

DESSERTS (CHOOSE ONE)

Fresh Fruits

Guilinggao with Red Beans & Honey

Aloe Vera & Lotus Seed Sweet Soup

Lotus Seed & Snow Fungus in Syrup

*8.600.000 VND/ Table of 10 Guests

Prices are in VND and are exclusive of service charge and VAT



*Stir-Fried Udon Noodles with Beef

*Images are for illustrative purposes only

SET MENU 1

APPETIZERS	1. Vietnamese Beef Shank Salad /Majestic Spring Rolls
SOUP	2. Asparagus & Crab Meat Soup
MAIN COURSES	3. Steamed Seabass Fillet with Mushrooms, Ginger & Scallions 4. French-Style Crispy Duck Breast with Passion Fruit Sauce - Salad 5. Stir-Fried Bok Choy with Carrots, Onions & Lingzhi Mushrooms 6. Fried Rice with Prawns & Green Chili Salt
DESSERT	7. Aloe Vera & Lotus Seed Sweet Soup

SET MENU 2

APPETIZERS	1. Kani Crab Stick Salad Mixed with Mayonnaise /Thu Duc Grilled Pork Sausage
SOUP	2. Beef Soup with Century Egg & Asparagus
MAIN COURSES	3. Prawns Steamed with Coconut Water 4. Stewed Chicken with Five Treasures, Herbs & Shiitake Mushrooms 5. Stir-Fried Bok Choy with Carrots, Onions & Lingzhi Mushrooms 6. Chicken Hotpot with Assorted Mushrooms - Egg Noodle
DESSERT	7. Guilinggao Herbal Jelly with Red Beans & Honey



*Guilinggao Herbal Jelly with Red Beans & Honey

*Images are for illustrative purposes only

Prices are in VND and are exclusive of service charge and VAT

SAPPHIRE MENU

*Served with Shrimp Crackers

APPETIZER 1 (CHOOSE ONE)

Beef & Vegetable Salad

Beef Salad with Wasabi Sprouts

Beef salad with Vietnamese Herbs

Southern Vietnamese Five-Colors Chicken Salad

Fruit Salad Mixed with Crispy
Fried Prawns & Mayonnaise

APPETIZER 2 (CHOOSE ONE)

Roast Duck Spring Rolls

Salmon Spring Rolls

Fried Scallops with Salted Egg & Cheese Sauce

Fried Barramundi with Cheese Sauce

Golden Phoenix Seaweed Rolls

Grilled Beef Skewers

Grilled Beef Wrapped in Lolot Leaves

SOUP (CHOOSE ONE)

Scallop & Crab Meat Soup with Velvet Antler Mushrooms

Green Pea & Lily Bulb Soup

Chicken Soup Stewed With Herbs & Lotus Seeds

Chicken Soup with American Ginseng & Goji Berries

SEAFOOD (CHOOSE ONE)

Freshwater Prawns with Salted Egg Yolk & Cheese Sauce

Freshwater Prawns with Gried Garlic

French-Style Crispy Seabass Fillet with Passion Fruit Sauce

Hong Kong–Style Steamed Grouper (Served Whole)

Imperial-Style Steamed Grouper

MEAT (CHOOSE ONE)

Australian Beef Stew with Lima Beans - Bread

Roast Chicken with Orange-Ginger Sauce/ Strawberry Sauce

Baked American Pork Ribs with BBQ Sauce - Potato Wedges

Grilled Pork Ribs with Mustard Sauce - Potatoes Wedges

Roasted Char Siu Pork Ribs with Salad

Baked Duck Breast with Hollandaise Sauce

Roast Duck with Soybean Sauce - Steamed Buns

VEGETABLES (CHOOSE ONE)

Hong Kong Choy Sum with Shiitake Mushrooms in Crab Sauce

Chinese Broccoli with Bailing Mushroom

Stir-Fried Yen Tu Bamboo Shoots with Beancurd

Stir-Fried Broccoli, Carrots & Celery with Crab Sticks

Stir-Fried Broccoli with Young Eggs

FRIED RICE | NOODLES | HOTPOT (CHOOSE ONE)

Fried Rice with Assorted Delicacies in Lotus Leaf

Fried Rice with Salted Fish & Crab Meat

Fried Rice with Beef & Pickled Mustard Greens

Stir-Fried Egg Noodles with Seafood & Curry Sauce

Stir-Fried Three-Delights Noodles with Seafood

Mixed Hotpot - Egg Noodles

Thai-Style Shrimp Hotpot - Rice Noodle

DESSERTS (CHOOSE ONE)

Taro/ Durian Crêpe

Peach Bread Butter Pudding Vanilla

Yogurt Pudding with Mixed Fresh Fruit

Almond Bean Curd Sweet Soup with Lychee

Ginkgo Nuts with Red Dates & Seaweed Sweet Soup

*9.600.000 VND/ Table of 10 Guests

Prices are in VND and are exclusive of service charge and VAT



*Xà lách trái cây tôm chiên xốt mayonnaise

*Images are for illustrative purposes only

SET MENU 1

APPETIZERS

1. Beef & Vegetable Salad - Shrimp crackers / Roast Duck Spring Rolls

SOUP

2. Scallop & Crab Meat Soup with Velvet Antler Mushrooms

MAIN COURSES

3. Freshwater Prawns with Fried Garlic
4. Australian Beef Stew with Lima Beans - Bread
5. Stir-Fried Yen Tu Bamboo Shoots with Beancurd
6. Fried Rice with Beef & Pickled Mustard Greens

DESSERT

7. Almond Bean Curd Sweet Soup with Lychee

SET MENU 2

APPETIZERS

1. Southern Vietnamese Five-Colors Chicken Salad - Shrimp crackers/ Fried Scallops with Salted Egg & Cheese Sauce

SOUP

2. Green Pea & Lily Bulb Soup

MAIN COURSES

3. Imperial-Style Steamed Grouper
4. Roasted Char Siu Pork Ribs with Salad
5. Stir-Fried Broccoli, Carrots & Celery with Crab Sticks
6. Mixed Hot Pot - Egg Noodles

DESSERT

7. Durian Crêpe



*Guilinggao herbal jelly with red beans & honey

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CRYSTAL MENU

*Served with Shrimp Crackers

APPETIZER 1 (CHOOSE ONE)

Taro Salad with Beef Shank & Lotus Petals

Shrimp & Cucumber Salad Mixed with Mayonnaise

Green Mango Salad with Dried Pangasius Kunyit Fish

Cocktail Shrimp Salad

Bamboo Shoot Salad with Duck Breast

APPETIZER 2 (CHOOSE ONE)

Thai-Style Fried Prawns

Crispy Shrimp with Shrimp Crackers

Fried Scallops with Salted Egg & Cheese Sauce

Sugarcane Shrimp Skewers

Fried Squash Blossoms Stuffed with Shrimp

SOUP (CHOOSE ONE)

Japanese Scallops & Abalone Braised with Ginseng & Ginkgo Nuts (Claypot)

Deer Tendon Braised with Winter Melon & Lotus Seeds

Braised Abalone with Deer Tendon, Red Dates & Cordyceps Mushrooms

SEAFOOD (CHOOSE ONE)

Prawns with Salted Egg Yolk & Cheese Sauce

Singapore-style Freshwater Prawns in Chili Sauce - Bread

Imperial-style Steamed Grouper

Steamed Grouper with Chaozhou Sauce (Served Whole)

Crispy Grouper with Spicy Sichuan Sauce

MEAT (CHOOSE ONE)

Australia Beef Stew with Green Peppercorn Pâté - Bread

Australia Beef in Red Wine Sauce with Vegetables - Bread

Pipa Roast Duck - Steamed Buns

Roast Duck with Black Pepper Sauce - Steamed Buns

Italian-Style Braised Lamb Shank with Mushrooms - Bread

VEGETABLES (CHOOSE ONE)

Stir-fried Bok Choy with Smoked Bamboo Shoots & Mushrooms in Soy Sauce

Stir-Fried Broccoli with Young Eggs

Stir-fried Asparagus with Abalone Mushrooms in Spicy Soy Sauce

Stir-Fried Broccoli with Abalone & Oyster Sauce

FRIED RICE | NOODLES | HOTPOT (CHOOSE ONE)

Fried Rice with Scallops in XO Sauce

Fried Rice with Seafood & Salted Egg Yolk

Stir-Fried Udon Noodles with Seafood

Stir-Fried Glass Noodle in Claypot with Seafood

Stir-Fried Rice Noodles with Prawns & Japanese Scallops

Seafood Hotpot with Field Flowers - Rice Noodle

Thai-Style Seafood Hotpot - Rice Noodle

DESSERTS (CHOOSE ONE)

Green American Grapes

Chocolate Cake

Tiramisu Cake

Strawberry Mousse Cake

Almond Bean Curd Sweet Soup with Lychee

*11.600.000 VND/ Table of 10 Guests

Prices are in VND and are exclusive of service charge and VAT



*Seafood Hotpot with Field Flowers - Rice Noodle

*Images are for illustrative purposes only

SET MENU 1

APPETIZERS	1. Green Mango Salad with Dried Pangasius Kunyit Fish - Shrimp crackers, Fried Scallops with Salted Egg & Cheese Sauce
SOUP	2. Japanese Scallops and Abalone Braised with Ginseng & Ginkgo Nuts (Claypot)
MAIN COURSES	3. Singapore-Style Freshwater Prawns in Chili Sauce - Bread
	4. Roast Duck with Black Pepper Sauce - Steamed Buns
	5. Stir-Fried Bok Choy with Smoked Bamboo Shoots & Mushrooms in Soy Sauce
	6. Thai-Style Seafood Hotpot - Rice Noodle
DESSERT	7. Strawberry Mousse Cake

SET MENU 2

APPETIZERS	1. Taro Salad with Beef Shank & Lotus Petals - Shrimp Crackers, Fried Squash Blossoms Stuffed with Shrimp
SOUP	2. Braised Abalone with Deer Tendon, Red Dates & Cordyceps Mushrooms
MAIN COURSES	3. Steamed Grouper with Chaozhou Sauce (Served Whole)
	4. Italian-Style Braised Lamb Shank with Mushrooms - Bread
	5. Stir-Fried Broccoli with Abalone & Oyster Sauce
	6. Stir-Fried Rice Noodles with Prawns & Japanese Scallops
DESSERT	7. Green American Grapes



*Bamboo Shoot Salad with Duck Breast

*Images are for illustrative purposes only

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DIAMOND MENU

*Served with Shrimp Crackers

APPETIZER 1 (CHOOSE ONE)

Salmon Salad with Sea Grapes & Tobiko

Vietnamese Coconut Blade Salad with Shrimp & Pork

Lotus Stem Salad with Shrimp & Pork

Southern Vietnamese Five-Colors Chicken Salad

Beef & Vegetable Salad

APPETIZER 2 (CHOOSE ONE)

Japanese scallops with shark fin XO sauce

Ha Long squid cakes

Grilled prawns wrapped in bacon

Stir-fried seafood with broccoli

SOUP (CHOOSE ONE)

Japanese Scallops & Abalone Braised with Ginseng & Ginkgo Nuts (Claypot)

Braised Oxtail & Lotus Seed Soup in Winter Melon

Deer Tendon Braised with Winter Melon & Lotus Seeds

Pigeon Braised with Herbs & Lotus Seeds (Claypot)

SEAFOOD (CHOOSE ONE)

Prawns with Salted Egg Yolk & Cheese Sauce

Soft-Shell Crab Fried with Butter & Green Peppercorns

Fried Soft-Shell Crab with Plum Sauce

Grilled Sturgeon with Five-Spice Salt / Chili Salt

Grilled Sturgeon with Curry Satay Sauce

Sturgeon with Mangrove Apple Fruit Sauce

MEAT (CHOOSE ONE)

Grilled Australian Wagyu Tenderloin with Green Peppercorn Sauce / Wild Mushroom Sauce/ Red Wine Sauce & Roasted Vegetables

Baked Lamb Shank with Rosemary Sauce - French Fries

Roast Suckling Pig - Steamed Buns

Chinese-Style Roast Pigeon - Steamed Buns

Grilled Lamb Chops with Black Pepper Sauce - Bread

FRIED RICE | NOODLES | HOTPOT (CHOOSE ONE)

Fried Rice Wrapped in Lotus Leaves with Assorted Delicacies

Fried Rice with Scallops in XO Sauce

Stir-Fried Udon Noodles with Seafood

Stir-Fried Glass Noodle in Claypot with Seafood

Stir-Fried Egg Noodles with Seafood & Curry Sauce

Squid & Chrysanthemum Hotpot - Rice Noodle

Sour Hotpot with Japanese Scallops - Rice Noodle

Beef & Kimchi Hotpot with Mushrooms

DESSERTS (CHOOSE ONE)

Chocolate Cake

Blueberry Cheese Cake

Guilinggao Herbal Jelly with Red Beans & Honey

Ginkgo Nuts with Red Dates & Seaweed Sweet Soup

*16.800.000 VND/ Table of 10 Guests

Prices are in VND and are exclusive of service charge and VAT



*Grilled Australian Wagyu Tenderloin with Green Peppercorn Sauce & Roasted Vegetables

*Images are for illustrative purposes only

SET MENU 1

APPETIZERS	1. A salmon Salad with Sea Grapes & Tobiko - Shrimp Crackers
SOUP	2. Grilled Prawns Wrapped in Bacon
MAIN COURSES	3. Deer Tendon Braised with Winter Melon & Lotus Seeds 4. Grilled Sturgeon with Curry Satay Sauce 5. Grilled Australian Wagyu Tenderloin with Green Peppercorn Sauce & Roasted Vegetables 6. Squid & Chrysanthemum Hot Pot - Rice Noodle
DESSERT	7. Blueberry Cheese Cake

SET MENU 2

APPETIZERS	1. Lotus Stem Salad with Shrimp & Pork- Shrimp Crackers
SOUP	2. Japanese Scallops with Shark Fin X.O Sauce
MAIN COURSES	3. Pigeon Braised with Herbs & Lotus Seeds (Claypot) 4. Soft-Shell Crab Fried with Butter & Green Peppercorns 5. Roast Suckling Pig - Steamed Buns 6. Sour Hot Pot with Japanese Scallops - Rice Noodle
DESSERT	7. Chocolate Cake



*Pigeon Braised with Herbs & Lotus Seeds (Claypot)

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*Grilled Australian Wagyu Beef Sirloin with Roasted Vegetables

*Images are for illustrative purposes only

PRE-DINNER
•BACON PUFF TART

APPETIZERS
•SALMON SALAD WITH SEA GRAPES & SHRIMP ROE
•JAPANESE SCALLOPS WITH SHARK FIN XO SAUCE

SOUP
•SEA CUCUMBER, SHARK'S FIN, CRAB & ABALONE MUSHROOM SOUP

MAIN COURSES
•GRILLED LOCAL LOBSTER WITH XO SAUCE
•GRILLED AUSTRALIAN WAGYU BEEF SIRLOIN WITH ROASTED VEGETABLES
•STIR-FRIED BROCCOLI & CAULIFLOWER WITH ABALONE IN OYSTER SAUCE
•CLAYPOT CRAB & GLASS NOODLE

DESSERT
•PISTACHIO MOUSSE CAKE

Menu DIAMOND

*22.800.000 VND/ TABLE OF 10 GUESTS

Prices are in VND and are exclusive of service charge and VAT



*Pan-Seared Cod Fish with Teriyaki Sauce, Smoked Bamboo Shoots and Pickled Ginger

*Images are for illustrative purposes only

PRE-DINNER

- PÂTÉ CHAUD

APPETIZERS

- SALMON SALAD WITH SEA GRAPES & SHRIMP ROE
- YUAN YANG SEAFOOD

SOUP

- BOILED PIGEON WITH BIRD'S NEST, HERBS & LOTUS SEEDS IN COCONUT

MAIN COURSES

- PAN-SEARED COD FISH WITH TERIYAKI SAUCE, SMOKED BAMBOO SHOOTS & PICKLED GINGER
- GRILLED LAMB CHOPS WITH BLACK PEPPER SAUCE, SERVED WITH BAGUETTE
- STIR-FRIED BOK CHOY WITH ABALONE IN OYSTER SAUCE
- MOTTLED EEL HOT POT WITH WILD BANANA BLOSSOM, SERVED WITH FRESH RICE VERMICELLI

DESSERT

- TIRAMISU CAKE

Menu DIAMOND

*28.800.000 VND/ TABLE OF 10 GUESTS

Prices are in VND and are exclusive of service charge and VAT



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 inclusive 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.





HOTEL MAJESTIC
SAIGON - VIETNAM
Since 1925
A member of SAIGONTOURIST Group

HOTEL MAJESTIC SAIGON

HOTEL MAJESTIC SAIGON

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