



YOUR BIG DAY
MEANS A LOT TO US TOO



WALK THE AISLE

- Limo pick up to the Hotel for the couple within 50 km
- Complimentary day-use room 4 hours prior to the event
- Fresh floral arrangement and decoration for all guest tables, aisle stands and bridal center piece along with a stylish stage backdrop
- Guest signature book and special gift collection box
- Personalized wedding decoration packages provided by professional wedding planners (additional charges applicable)
- Complimentary pre-event reception for one hour
- Complimentary pre-wedding food tasting for up to 06 persons
- Your choice of exquisite wedding venues from: Grand Ballroom, Opera Terrace, Poolside or Ba Mien Restaurant

CHERISH THE MOMENT

- Complimentary ice carving display of your choice
- Complimentary bottle of Champagne and Champagne fountain on stage for toasting
- Complimentary 3 – tier Hilton Wedding Cake for cake cutting ceremony
- VIP set - up for bridal table and family
- Your choice of 8/9-course Vietnamese/ Fusion Set Menu or International Buffet Menu with complimentary 01 soft drink/ beer per person

THE NEWLY WED

- A dreamy one-night stay in our Executive Suite with newly-wed privileges including a bottle of champagne, chocolate and fruits, breakfast for two and access to our Executive Lounge
- Complimentary access to fitness center, swimming pool along with full Executive Floor benefits
- Hilton Honors Enrollment which you can use across all Hilton Worldwide properties
- Special room rate from USD 110++ for your friends and family to be present on your special day
- Complimentary one-night stay and with breakfast in Executive Suite on your one-year anniversary



Sapphire Package

Menu 1

Red sticky rice

Banana blossom salad with chicken

Sour chili prawn soup

Fried prawn in tamarind sauce

Steamed banana fish

with mushroom sauce

Grilled Australian beef

with lemongrass and chili

Sautéed chicken with cashew nuts

Vegetable broth with shrimp

Sautéed seasonal vegetables

Steamed Rice

Hilton seasonal fresh fruit platter

Menu 2

Green sticky rice

Lotus root salad with seafood

Sweet corn soup with chicken

Grilled prawn marinated with

Vietnamese spices

Fried banana fish with chili sauce

Sautéed Australian beef with vegetable

Grilled chicken with honey garnish

Hanoi sour broth with pork

Sautéed broccoli with garlic

Steamed rice

Hilton seasonal fresh fruit platter

Menu 3

Lotus seed sticky rice

Russian salad

Hanoi crab meat soup

Deep-fried prawn with grated coconut

Steamed red snapper

with superior soy sauce

Grilled Australian beef

in red wine sauce

Fried chicken in lemon sauce

Pork dumplings with vegetable broth

Sautéed mix vegetables

Steamed rice

Hilton seasonal fresh fruit platter

VND 750,000++ per person

Price is subject to 5% service charge and 10% VAT

Emerald Package

Menu 1

Green bean sticky rice

Papaya salad with dried beef

Sweet corn soup with crab meat

Grilled giant prawn with lemon grass

Steamed sea bass with mushroom sauce

Sautéed Australian beef

with black bean sauce

Grilled chicken with lemon leaf

Pork dumplings with vegetable broth

Sautéed broccoli in oyster sauce

Steamed rice

Hilton seasonal fruit platter

Menu 2

Green sticky rice with lotus seed

Jellyfish salad with vegetables

Seafood soup

Sautéed prawn

with leek and fresh mushroom

Deep-fried sea bass with chili sauce

Grilled Australian beef

with chili and lemon grass

Steamed chicken with lemon leaves

Chicken soup with lotus seed

Sauteed mix vegetables

Steamed rice

Green tea crème brule

Menu 3

Hoang Pho sticky rice

Russian salad

Prawn and crab soup

with mushroom

Fried giant salted prawn

Grilled sea bass

Sautéed Australian beef with mushroom

Grilled chicken with lemon grass

Pork dumplings with vegetable broth

Sautéed broccoli with garlic

Steamed rice

Lotus seed crème brule

VND 850,000++ per person

Price is subject to 5% service charge and 10% VAT

Ruby Package

Menu 1

Lotus seed sticky rice

Calamari salad with chili sauce

Crab meat soup with asparagus

Fried prawn with tamarind sauce

Steamed grouper with soy sauce

Grilled Australian beef in red wine sauce

Sauteed ostrich with dried chili

Bamboo shoot broth with duck rolls

Wok fried kailan with garlic

Steamed rice

Cream caramel

Menu 2

Green sticky rice

Glass noodle salad with seafood

Fish soup with fresh mushroom

Grilled prawn with five spices sauce

Fried grouper with spicy sauce

Sauteed Australian beef

with black pepper sauce

Steamed chicken with lemon leaves

Pork dumplings with vegetable broth

Sautéed porchoy with mushroom

Steamed rice

Sweet black sticky rice soup

with coconut milk

Menu 3

Hoang Pho sticky rice

Thai beef salad

Sour chili seafood soup

Fried prawns with salty egg

Steamed grouper with black bean sauce

Sauteed Australian beef with mushroom

Grilled chicken with lemon leaves

Pork dumplings with lotus seed,
dried prawn and seasonal vegetable

Fried chayote with garlic

Steamed rice

Mango sago pudding

VND 950,000++ per person

Price is subject to 5% service charge and 10% VAT

BEVERAGE

Option 1: Charges applied per hour

VND315,000++ per person

**Unlimited of beer, soft drink and house wine
to be served**

Option 2: Charges applied on consumption

VND64,000++/glass of soft drink

VND74,000++/glass of beer

VND799,000++/bottle of house wine

Option 3: Corkage charges

VND320,000++/Bottle of wine 0.75l

VND736,000++/wine box 3l

VND1,156,000++/wine box 5l

VND888,000++/bottle of Spirits 0.75l

VND525,000++/case- 24 can

Price is subject to 5% service charge and 10% VAT

Please contact us at hanhi-salesadm@hilton.com or **+84 24 3933 0500**
to discuss your specific requirements.

Hilton Hanoi Opera

1 Le Thanh Tong, Hoan Kiem, Ha Noi
Tel: 84-24-39330500 / Fax: 84-24-39330530
Hanoi.hilton.com