

WE'RE A TEAM ...

(by Janet Teo — Public Relations Officer)

In August 1993, the Catering Sales Team merged with the Sales & Marketing Team. Business Plan 1994 was on everyone's minds and lips. What better opportunity was there to get the new team together for some teambuilding and some serious business planning.

So on August 13 (Friday, the thirteenth!!!) the dynamic "marketeers" happily trooped down to the Beaufort Hotel in Sentosa for a residential marketing workshop.

All 353 guestrooms to give guests more comfort and brighter surroundings. The hotel at Taipa Island Resort achieved a 20 percent growth in this sector since 1987, when it began a marketing campaign to corporate clients in Hong Kong.

Trends have shown Hyatt Regency Macau has undertaken a major marketing program to further improve its



The pink team: Lella Neryyannan, Veronika Wong, Supriya Ghosh, Cathy Tan and Koh Tat Yong. Putting their heads together on how the combined team can operate even better.

GUEST COMMENTS FOR THE YEAR 1994

- by Yvonne Chwee

Another year has slipped by! Do you know what are some of the positive comments that we have received from guests for the year 1994? Who has received commendations for the great effort that he/she has put in?

There are some of the staff commended by guests for a job well done. They have delivered a level of personal service which creates a distinctive experience for our customers to return to Hyatt Regency Singapore. Well Done!!!

Now, let's take a look at what our guests say about them!!!

- 1) **Sereva Jung - Front Office Clerk**, went out of her way to show hospitality. "She saw that I was waiting behind a long line of people who were checking in and when she knew that all I wanted was an additional key to my room, she saw that I got it without the wait".
- 2) "You are fortunate to have him (Mr. Ohman Said of Poshide) in this hotel. He made my family feel very welcome here. He remembered our names and demonstrated concern for our comfort. I watched him operate at the pool for the week. He is a professional. Very attentive to guests and their needs. When I think of the Hyatt Regency Singapore, I will think of Mr. Ohman Said."

SERVICE STAFF CONTRIBUTES TO SUCCESS OF NUTMEGS
By Richard Hogg

The opening of Nutmegs Restaurant at the Hyatt Regency Singapore has been a success story for the hotel's service staff. The restaurant has been a major attraction for the hotel since its opening in 1987. The staff's dedication and hard work have been instrumental in making Nutmegs a popular dining destination for guests.

Hyatt Singapore
On Tuesday, 17th October 1978, 7,000,000 shares of Hyatt Singapore Hotel were offered for sale to the public at \$1.00 per share by Seakoon Hotel Limited, the owners. Applications closed at 11 a.m. on 28th October 1978. Selection of successful applicants was made in a public ballot held at the Crystal Ballroom on 28th October 1978 from 3.5 p.m.



Clear Bataje of Hyatt Regency Manila poses at Hyatt Singapore's entrance. Flanked by General Ang and Jane Baker, public relations officer.

Manila's "oldest" employee sees Singapore for first time

Oscar Nalage, 29, who joined Hyatt Regency Manila 10 years ago as a Utility Worker in the Engineering Department, was in Singapore recently in the course of a 2-nation tour.

Mr. Nalage was named the longest staying employee at the Hyatt Regency Manila during their annual staff party. His prides included a 10-day stay at Hyatt Rama Bangkok.

Hyatt Bangkok promotes Singapore

By JANIS BEBER



50TH ANNIVERSARY SPECIAL MENU

A tribute to grand years of bold cuisine, here's a look back at the greatest hits of Grand Hyatt Singapore from Nutmegs, Hugo's and Brannigan's.

3-course set lunch
\$50++ per person

APPETISER

the old days crab bisque, cognac cream

MAIN COURSE

steak au poivre black pepper crusted us tenderloin,
french beans and nutmeg mashed potatoes

grilled half sustainable boston lobster **\$24++**

DESSERT

sticky date pudding with clotted cream

complete your dining experience with a glass of tropical itch – a cocktail created at Brannigan's, a bar of Grand Hyatt Singapore that opened its doors in 1987. **\$12++**

or a 3-glass wine pairing **\$38++**



Calixto Nunez, one of the fathers who patronized Peter's Pie Day, receives a prize from the spouse of the day, Lorna Tan.



Hyatt Regency Singapore's 50th anniversary celebration. From left: Susan Tan, Lawrence Lee, Tony Lim, P.K. Wang, Dieter Lohmer, Susan Chih Han, and Li Di Yingling B.C. All right, he poses with Irene Yang (left) and Grace La'Brooy.



was an emotional incident. The same thought surely crossed both our minds and Julia's comment "I ... and we think we have problems?" proved it. We need, now and then, to be reminded that we should be thankful for what we have. The growers of this world should be thrown into a home for the disabled, even for one day, and they can see for themselves how the afflicted amongst us, seem to have the capacity to enjoy life still.

Small incident of great import
There were many others who contributed to the memorable stay of these 10 Aussalians in wheelchairs and crutches. Before the group left, they got together

Small incident of great import. Hyatt Lim explains Cheryl King as a member director of Christiania. Formerly with her design team, she had had experience working in a local home care center.



Hugo's, from the days of the hunt to the elegance of a French dining room.

Hyatt Regency Singapore's 50th anniversary celebration. From left: Susan Tan, Lawrence Lee, Tony Lim, P.K. Wang, Dieter Lohmer, Susan Chih Han, and Li Di Yingling B.C. All right, he poses with Irene Yang (left) and Grace La'Brooy.

The best MAGAZINE NAMES NUTMEGS AND HUGO'S AMONG 50 TOP SINGAPORE RESTAURANTS



Nutmegs, Hugo's and Brannigan's. Hyatt Regency Singapore's 50th anniversary celebration.

NUTMEGS — NEW, LUXURIOUS RESTAURANT OPENS
At the Hyatt Regency Singapore, a new dining destination has opened its doors. Nutmegs, a new restaurant, is set to open in the heart of the hotel, offering a sophisticated dining experience.

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