



CHINESE WEEKEND WEDDING DINNER 2022 (Saturdays, Sundays, eves of, and Public Holidays)

Garden Ballroom, Level 1: Minimum 25 tables | Maximum 30 tables

Atrium Ballroom, Level 5: Minimum 15 tables | Maximum 20 tables

***Maximum capacity of the ballrooms reduced with safe distancing measures**

Blushing Bliss (8-Course): SGD1,788 per table of 10 persons

Exchange your vows in the lush, romantic setting of PARKROYAL COLLECTION Marina Bay, where design and nature meet to captivate your senses. Encompassing artfully designed ballrooms, nature-inspired themes and exquisite culinary creations tailored to your tastes, we offer the perfect setting for you to celebrate the start of a life with the one you love.

- A sumptuous 8-course Chinese menu
- Free flow of soft drinks, mixers and Chinese tea throughout the event
- One complimentary 30-litre barrel of beer; extra beer can be arranged at SGD750 per 30-litre barrel
- Waiver of corkage for sealed, duty-paid hard liquor and wines
- Trial dinner for a table of 10 persons (Mondays to Thursdays only, excluding eves of, and public holidays)
- Awe-inspiring wedding decorations to enhance your celebration with smoke effects for bridal march
- Exquisite champagne fountain display with a bottle of champagne for toasting
- An elegantly designed model wedding cake for the cake-cutting ceremony
- Centrepieces for all tables, including two special arrangements for the VIP tables
- Selection of wedding favours for all invited guests
- Choice of tastefully designed invitation cards for up to 70% of the guaranteed attendance (excludes printing)
- One night stay in the Bridal Suite with breakfast on the following day, in the privacy of your suite
- Complimentary parking coupons for up to 20% of your guaranteed attendance (single exit, self-parking only)
- 2 VIP car park lots at the Hotel driveway for your bridal and family cars
- A specially designed wedding guest book and 'Ang Pow' box for your usage.
- Complimentary usage of LED Wall.

For enquiries, please speak with our wedding specialists at **6845 1018** or email celebrate.prsmb@parkroyalhotels.com

Terms and Conditions

- Prices quoted are applicable for weddings held before 31 December 2022.
- Prices quoted are subjected to 10% service charge and prevailing taxes, unless otherwise stated as nett.
- The adjustment on the minimum guaranteed of tables shall be based on the Singapore Government's direction on the number of attendees permitted per wedding event, in accordance with the current pandemic situation.
- The Management reserves the right to change the information herewith without prior notice.



**PARKROYAL
COLLECTION**

MARINA BAY, SINGAPORE



WEEKEND WEDDING DINNER MENU A

宾乐雅臻选拼盘组合

PARKROYAL COLLECTION COMBINATION PLATTER

脆皮乳猪件, 绍兴果冻醉鸡卷,

乌打酿北海道扇贝, 沙爹鸡肉“棒棒糖”, 蟹肉桂花蛋

Suckling Pig Slices, Drunken Chicken with Shao Xing Jelly,
Otah Scallop in Shell, Satay Chicken “Lollipop”,
Wok-fried Crabmeat and Osmanthus Egg

SOUP

龙虾海鲜金瓜羹

Lobster Pumpkin Bisque with Crustacean Dumpling

MEAT

红酒京都一支骨

Pan-fried Ibérico Pork glazed with Burgundy Wine

LIVE FISH

飞鱼子乳酪焗比目鱼

Atlantic Halibut gratinated with Cheese and Tobiko

SEAFOOD

陈年花雕灼生虾

Steamed ‘Live’ Prawns with Aged Hua Tiao Wine

VEGETABLES

鲍鱼海参焖东菇扒时蔬

Braised Abalone with Sea Cucumber and Black Mushrooms

STARCH

樱花虾鱼子烩鱼茸面

Stewed Fish Mousse Noodles with Egg White Sauce, Tobiko and Sakura Ebi

DESSERT

白果芋泥

Yam Paste with Gingko Nuts



PARKROYAL COLLECTION

MARINA BAY, SINGAPORE



WEEKEND WEDDING DINNER MENU B

宾乐雅臻选拼盘组合

PARKROYAL COLLECTION COMBINATION PLATTER

鲜果沙律龙虾, 大虾鲜果沙律,

川味凉拌海蜇, 法式熏鸭凤梨莎莎, 蜜汁叉烧鸡芋角

Lobster Salad, Prawns on Fruit Salad,
Szechuan Jellyfish, Smoked Duck and Pineapple Salsa,
Char Siew Chicken Yam Puffs

SOUP

南海四宝羹

Treasures from the South China Sea
With Fish Lip Collagen, Fish Maw, Crabmeat and Scallops

MEAT

喜马拉雅盐焗鸡

Pink Himalayan Salt Baked Boneless Chicken

LIVE FISH

港式蒸笋壳

Steamed 'Live' Marble Goby in Hong Kong Style

SEAFOOD

北海岛奶香南瓜大虾球

Wok-fried Prawns with Buttermilk Hokkaido Pumpkin and Bonito Flakes

VEGETABLES

黑松露酱扒鲍鱼海参

Braised Abalone and Sea Cucumber with Black Truffle Sauce

STARCH

金汤海鲜泡鸳鸯饭

Golden Seafood Broth with White Jade Clams and Puff Rice

DESSERT

海珊瑚芦荟香茅冻

Lemongrass Jelly with Aloe Vera, Coral Seaweed and Fruits



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