



INSPIRINGLY YOURS

CELEBRATIONS

2025 WEEKDAY CHINESE WEDDING PACKAGE LUNCH OR DINNER

(Mondays to Fridays, excluding Eve of Public Holidays and Public Holidays)

Garden Ballroom, Level 1: Minimum 200 persons | Maximum 500 persons

Atrium Ballroom, Level 5: Minimum 150 persons | Maximum 250 persons

SGD178.80 per person

Exchange your vows in the lush, romantic setting of PARKROYAL COLLECTION Marina Bay, Singapore, 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 eight-course Chinese set menu
- Free flow of soft drinks, mixers, and Chinese tea available throughout your banquet
- One complimentary 30-litre barrel of beer
- One complimentary bottle of house wine with every 10 paying guests, for consumption during your banquet
- Waiver of corkage for sealed, duty-paid hard liquor and wine brought in for your banquet
- Trial dinner for a table of 10 persons based on Chinese menu
(Applicable from Mondays to Thursdays only, excluding eve of Public Holidays and Public Holidays)
- Awe-inspiring wedding decorations to enhance your celebration
- Centrepieces for all tables, including two special arrangements for VIP tables
- An elegantly designed model wedding cake for your cake-cutting ceremony
- An exquisite Champagne fountain display with one bottle of Champagne for toasting
- A selection of wedding favours for all your invited guests
- A choice of tastefully-designed invitation cards for up to 70% of your guaranteed attendance (Printing excluded)
- One-night stay in a Bridal Suite, complete with breakfast for two persons
- Complimentary parking coupons for up to 20% of your guaranteed attendance (Single exit, self-parking only)
- Two VIP car park lots at the Hotel's driveway for your bridal and family cars
- A specially designed wedding guest book and 'Ang Pow' box for your use
- Complimentary use of LED wall

Pan Pacific Celebrations:

- Pan Pacific Celebrations Signature Wedding Breakfast, served in the privacy of your suite on the following day
- Upgrade to Titanium membership status for Pan Pacific DISCOVERY
- One-night complimentary Pan Pacific Celebrations Anniversary stay at the Hotel

For enquiries, please speak with our wedding specialists on
+65 6845 1018 or email celebrate.prsmb@parkroyalcollection.com

Terms and Conditions

- Prices quoted are applicable for weddings held before 31 December 2025.
- Prices quoted are subjected to 10% service charge and prevailing taxes, unless otherwise stated.
- Minimum guaranteed tables may change, depending on prevailing guidelines from the Singapore Government on maximum permissible attendance for wedding events.
- The Management reserves the right to change the information herewith without prior notice.

**PARKROYAL
COLLECTION**

MARINA BAY, SINGAPORE



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CELEBRATIONS

WEEKDAY WEDDING MENU A

宾乐雅臻选拼盘组合

PARKROYAL COLLECTION COMBINATION PLATTER

大虾鲜果沙律 | 桂花香花雕醉鸡卷 | 黄金脆皮香蕉虾卷 |

蜜汁叉烧鸡芋角 | 蟹肉桂花蛋

Prawn on Fruit Salad | Drunken Chicken with Osmanthus | Golden Banana Prawn Spring Roll |
Char Siew Chicken Yam Puff | Wok-fried Crabmeat and Osmanthus Egg

SOUP

虫草瑶柱炖乌鸡汤

Essence of Black Silkie Chicken with
Sea Cucumber, Japanese Dried Scallop and Cordycep Blossoms

MEAT

喜马拉雅盐焗鸡

Pink Himalayan Salt-baked Boneless Chicken

LIVE FISH

泰式青芒沙拉炸比目鱼

Deep-fried Atlantic Halibut topped with Thai Style Mango Salad

SEAFOOD

金箔麦奇酱大虾球

Crispy Prawns Ball with Chef's Special Mayo tossed with Golden Corn Flakes

VEGETABLES

海参焖东菇扒时蔬

Braised Sea Cucumber and Black Mushroom

STARCH

狮城辣椒蟹肉伴金枕头

Singapore Heritage Chilli Crabmeat with Golden Mantou

DESSERT

桃胶红年炖雪耳

Double-boiled Snow Fungus with Ginkgo Nuts, Lotus Seeds and Peach Gum

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迷你加州卷 | 日式胡麻酱凉拌海蜇 | 沙爹鸡肉“棒棒糖”

紫蘇鸡卷 | 蟹肉桂花蛋

Mini California Maki | Roasted Sesame Jellyfish | Satay Chicken “Lollipop”

Shiso Chicken Roll | Wok-fried Crabmeat and Osmanthus Egg

SOUP

南海四宝羹

Treasures from the South China Sea with
Sea Cucumber, Fish Maw, Crabmeat and Scallop

MEAT

喜马拉雅盐焗鸡

Pink Himalayan Salt-baked Boneless Chicken

LIVE FISH

港式蒸海斑

Steamed ‘Live’ Black Garoupa, 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

黑松露酱扒海参

Braised Sea Cucumber with Black Truffle Sauce

STARCH

金汤海鲜泡鸳鸯饭

Golden Seafood Broth with White Jade Clam and Puffed Rice

DESSERT

白果芋泥

Yam Paste with Gingko Nuts

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