



INSPIRINGLY YOURS
CELEBRATIONS

2024 WEEKEND CHINESE WEDDING PACKAGE DINNER

(Saturdays, Sundays, Eve of Public Holidays and Public Holidays)

Garden Ballroom, Level 1: Minimum 250 persons | Maximum 500 persons

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

SGD208.80 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
- In-room dining credit worth SGD108.00 (All charges inclusive)
- 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 2024.
- 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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WEEKEND WEDDING DINNER MENU A

宾乐雅臻选拼盘组合

PARKROYAL COLLECTION COMBINATION PLATTER

脆皮乳猪件 | 迷你加州卷 | 桂花香花雕醉鸡卷 |

北海明太子烧带子 | 蜜汁叉烧鸡芋角

Suckling Pig Slices | Mini California Maki | Drunken Chicken with Osmanthus |

Scallop Gratinated with Cheese and Tobiko | Char Siew Chicken Yam Puff

SOUP

龙虾海鲜金瓜羹

Lobster Pumpkin Bisque with Crustacean Dumpling

MEAT

富贵八宝鸡

Eight Treasure Organic "Yuan" Chicken

LIVE FISH

潮州蒸龙虎斑

Steamed 'Live' Hybrid Grouper, Chaozhou Style

SEAFOOD

带子彩虹玉环

Scallop with Rainbow Vegetables in Taro Ring

VEGETABLES

金汤八头鲍鱼海鲜白玉卷扒时蔬

Braised Eight Head Abalone with Cabbage Roll and Golden Sauce

STARCH

金汤海鲜泡鸳鸯饭

Golden Seafood Broth with White Jade Clam and Puffed Rice

DESSERT

雪蛤海珊瑚芦荟香茅冻

Hasma Lemongrass Jelly with Aloe Vera, Coral Seaweed and Fruits

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鲜果沙律龙虾 | 法式熏鸭凤梨莎莎 |
特制五香鸡枣 | 沙爹鸡肉“棒棒糖” | 蟹肉桂花蛋
Lobster Salad | Smoked Duck and Pineapple Salsa |
Chicken and Water Chestnut wrapped in Beancurd Skin | Satay Chicken “Lollipop” |
Wok-fried Crabmeat and Osmanthus Egg

SOUP

南海四宝羹

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

MEAT

红酒京都一支骨

Pan-fried Ibérico Pork Glazed with Burgundy Wine

LIVE FISH

家乡式蒸笋壳

Traditional Steamed ‘Live’ Marble Goby

SEAFOOD

金箔麦奇酱大虾球

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

VEGETABLES

八头鲍鱼海参焖东菇扒时蔬

Braised Eight Head Abalone with Sea Cucumber and Black Mushroom

STARCH

狮城辣椒蟹肉伴金枕头

Singapore Heritage Chilli Crabmeat with Golden Mantou

DESSERT

爆珠芒果西米露 (香草雪糕)

Mango Sago and Pomelo, Mango Popping with Vanilla Ice Cream

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