



INSPIRINGLY YOURS
CELEBRATIONS

2024 WEEKEND CHINESE WEDDING PACKAGE LUNCH

(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
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
- 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.pr smb@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 LUNCH MENU A

宾乐雅臻选拼盘组合

PARKROYAL COLLECTION COMBINATION PLATTER

鲜果沙律龙虾 | 桂花香花雕醉鸡卷 | 黄金脆皮香蕉虾卷 |
北海明太子烧带子 | 沙爹鸡肉“棒棒糖”

Lobster Salad | Drunken Chicken with Osmanthus | Golden Banana Prawn Spring Roll |
Scallop Gratinated with Cheese and Tobiko | Satay Chicken “Lollipop”

SOUP

南海四宝羹

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

MEAT

红酒京都一支骨

Pan-fried Ibérico Pork glazed with Burgundy Wine

LIVE FISH

蜜汁焗比目鱼

Atlantic Halibut glazed with Sake and Soy

SEAFOOD

北海岛奶香金瓜大虾球

Wok-fried Prawn with Buttermilk Hokkaido Pumpkin and Bonito Flakes

VEGETABLES

蟹皇蟹肉扒西兰花

Broccoli topped with Crabmeat, Roe, and Scrambled Egg White

STARCH

潮州式海鲜面

Chaozhou Fried Noodles with Seafood, Honshimeji and Shredded Chicken

DESSERT

海珊瑚芦荟香茅冻

Lemongrass Jelly with Aloe Vera, Coral Seaweed

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脆皮乳猪件 | 日式胡麻酱凉拌海蜇 | 法式熏鸭凤梨莎莎,
蜜汁叉烧鸡芋角 | 蟹肉桂花蛋

Suckling Pig Slices | Roasted Sesame Jellyfish | Smoked Duck and Pineapple Salsa |
Char Siew Chicken Yam Puff | Wok-fried Crabmeat and Osmanthus Egg

SOUP

韩国人参炖樱花鸡球

Sakura Chicken Ball with Korean Ginseng

MEAT

麻辣脆皮烧鸡

Roasted Chicken with Spicy Szechuan Sauce

LIVE FISH

港式蒸海斑

Steamed 'Live' Black Garoupa, Hong Kong Style

SEAFOOD

陈年花雕灼生

Steamed Live Prawn with Aged Hua Diao Wine

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 Clam and Puff Rice

DESSERT

白果芋泥

Yam Paste with Gingko Nuts

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