



## CHINESE WEDDING LUNCH 2021 (Mondays to Sundays, eves of, and Public Holidays)

**Garden Ballroom, Level 1: Minimum 30 tables | Maximum 50 tables**  
**Atrium Ballroom, Level 5: Minimum 15 tables | Maximum 25 tables**  
**Eternal Love (8-Course): SGD1,368 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 with a complimentary cake given to the newly-weds
- 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.pr smb@parkroyalhotels.com](mailto:celebrate.pr smb@parkroyalhotels.com)

### Terms and Conditions

- Prices quoted are applicable for weddings held before 31 December 2021.
- Prices quoted are subject 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



# WEDDING LUNCH MENU A

宾乐雅臻选拼盘组合

## PARKROYAL COLLECTION COMBINATION PLATTER

大虾鲜果沙律, 川味凉拌海蜇, 迷你加州卷,  
法式熏鸭凤梨莎莎, 蟹肉桂花蛋

Prawn on Fruit Salad, Szechuan Jellyfish, Mini California Maki,  
Smoked Duck and Pineapple Salsa, 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

金蒜杏脆皮烧鸡

Roasted Chicken with Almond and Golden Garlic

## LIVE FISH

潮州蒸海斑

Steamed 'Live' Black Garoupa in Teochew Style

## SEAFOOD

百香果沙律酥脆大虾球

Crispy Ocean Prawn tossed in Passionfruit Mayo

## 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

火焰雪山

Baked Alaska with Berry Compote



# PARKROYAL COLLECTION

MARINA BAY, SINGAPORE



## WEDDING LUNCH MENU B

宾乐雅臻选拼盘组合

### PARKROYAL COLLECTION COMBINATION PLATTER

大虾鲜果沙律, 川味凉拌海蜇, 绍兴果冻醉鸡卷,  
蜜汁叉烧鸡芋角, 沙爹鸡肉“棒棒糖”

Prawn on Fruit Salad, Szechuan Jellyfish, Drunken Chicken with Shao Xing Jelly,  
Char Siew Chicken Yam Puff, Satay Chicken “Lollipop”

### SOUP

虫草瑶柱炖乌鸡汤

Essence of Black Silky Chicken  
with Sea Cucumber, Japanese Dried Scallop and Cordyceps Blossoms

### MEAT

喜马拉雅盐焗鸡

Pink Himalayan Salt Baked Boneless Chicken

### LIVE FISH

蜜汁焗比目鱼

Atlantic Halibut glazed with Sake and Soy

### SEAFOOD

陈年花雕灼生虾

Steamed ‘Live’ Prawn with Aged Hua Tiao Wine

### VEGETABLES

蟹皇蟹肉扒西兰花

Broccoli topped with Crabmeat, Roe and Scrambled Egg White

### STARCH

法式熏鸭干烧伊面

Stewed Ee-Fu Noodles  
with French Smoked Duck and Rainbow Vegetables

### DESSERT

海珊瑚芦荟香茅冻

Lemongrass Jelly with Aloe Vera, Coral Seaweed and Fruits



## PARKROYAL COLLECTION

MARINA BAY, SINGAPORE