



## WEEKDAY CHINESE WEDDING DINNER 2021 (Mondays to Fridays, excluding 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**  
**Sweet Enchantment (8-Course): SGD1,268 per table of 10 persons**

Enjoy \$228 savings off every 10 persons  
when you hold your wedding on a **Monday to Thursday**

Exchange your vows in the lush, romantic setting of PARKROYAL COLLECTION Marina Bay, where design and nature meet to captivate your senses. With a selection of artfully designed ballrooms, nature-inspired themes and an exquisite culinary taste 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 barrel of beer can be arranged at SGD750 per 30-litre.
- Waiver of corkage for sealed duty-paid hard liquor and wine brought in.
- Trial dinner for a table of 10 persons (Monday to Thursday only, excluding eve and day of public holiday).
- Awe-inspiring wedding decorations to enhance your celebration with smoke effect 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-wed.
- Centrepieces for all tables including two special arrangements for the VIP tables.
- Selection of wedding favours for all your invited guests.
- Choice of exclusively 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 self-parking coupons for 20% of your minimum guaranteed attendance (single exit only).
- 2 VIP car park lots at the front driveway for your bridal and family cars.
- A specially designed wedding guest book and an exclusive 'Ang Pow' box for your usage.
- 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 are applicable for weddings held before 31 December 2021.
- Prices quoted are subjected to 10% service charge and prevailing taxes, unless otherwise stated as nett.
- Adjustment on the minimum guarantee of tables is based on Government's allowance on permissible attendees per wedding event in view of the pandemic situation.
- The above information is subject to change without prior notice.



**PARKROYAL  
COLLECTION**

MARINA BAY, SINGAPORE



# WEEKDAY WEDDING DINNER

## 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, 蜜汁叉烧鸡芋角

Prawn on Fruit Salad, Szechuan Jellyfish, Mini California Maki,  
Smoked Duck and Pineapple Salsa, Char Siew Chicken Yam Puff

### SOUP

韩国人参炖樱花鸡球

Sakura Chicken Ball with Korean Ginseng, 12 Years Yellow Wine

### MEAT

金蒜杏脆皮烧鸡

Roasted Chicken with Almond and Golden Garlic

### LIVE FISH

蜜汁焗比目鱼

Atlantic Halibut glazed with Sake and Soy

### 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

杨枝甘露 (香草雪糕)

Mango Sago and Pomelo with Vanilla Ice Cream



# PARKROYAL COLLECTION

MARINA BAY, SINGAPORE



## WEEKDAY WEDDING DINNER MENU B

宾乐雅臻选拼盘组合

### PARKROYAL COLLECTION COMBINATION PLATTER

大虾鲜果沙律, 绍兴果冻醉鸡卷,

蜜汁叉烧鸡芋角, 沙爹鸡肉“棒棒糖”, 蟹肉桂花蛋

Prawn on Fruit Salad, Drunken Chicken with Shao Xing Jelly,  
Char Siew Chicken Yam Puff, 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

喜马拉雅盐焗鸡

Pink Himalayan Salt Baked Boneless Chicken

### LIVE FISH

港式蒸海斑

Steamed ‘Live’ Black Garoupa in Hong Kong Style

### 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

红宝石金玉露

Chilled Golden Corn Soup  
with Red Ruby and White Fungus



## PARKROYAL COLLECTION

MARINA BAY, SINGAPORE