



INSPIRINGLY YOURS  
CELEBRATIONS

## 2026 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 Screen

### 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](mailto:celebrate.prsmb@parkroyalcollection.com)

### Terms and Conditions

- Prices quoted are applicable for weddings held before 31 December 2026.
- Price is valid for bookings confirmed before 31 March 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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## 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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## WEEKDAY WEDDING MENU B

宾乐雅臻选拼盘组合

### PARKROYAL COLLECTION COMBINATION PLATTER

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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