



INSPIRINGLY YOURS

CELEBRATIONS

## 2026 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**

**SGD198.80 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.pr smb@parkroyalcollection.com](mailto:celebrate.pr smb@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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## 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 | 紫苏鸡卷

Lobster Salad | Drunken Chicken with Osmanthus | Golden Banana Prawn Spring Roll |  
Scallop Gratinated with Cheese and Tobiko | Shiso Chicken Roll

### 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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## WEEKEND WEDDING LUNCH MENU B

### 宾乐雅臻选拼盘组合

#### PARKROYAL COLLECTION COMBINATION PLATTER

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 Groupa, 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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