

Chinese Wedding Packages 2024

Grand Ballroom: min 25 tables (250 persons) | max 40 tables (400 persons)

Sky Ballroom: min 16 tables (160 persons) | max 28 tables (280 persons)

Packages	Jan to Aug 2024	Sep to Dec 2024
Weekend Lunch (Sat & Sun)	1588++	1688++
(Saturday & Sunday, exclude Eve and Day of Public Holidays) Weddings held from January to December 2024 A premium fee of \$800++ applies for popular dates and F1 period		

Delectable Cuisine

- ♥ Customised delectable 8-course Cantonese menu by Master Chef Chong and his culinary team.
- ♥ Tasting session for 10 persons on selected menu.
(Mondays to Thursdays only, excluding eve and day of public holidays).

Beverages

- ♥ Unlimited serving of soft drinks and Chinese tea throughout the event.
- ♥ One thirty litres barrel of beer.
- ♥ One bottle of house pour wine for every 10 paying guests.
- ♥ Waiver of corkage for sealed, duty paid hard liquor and wine.
- ♥ One complimentary bottle of champagne for toasting ceremony.

Embellishments

- ♥ Exclusively curated wedding decorations and centerpieces for all tables, including two VIP tables.
- ♥ Enhance your wedding march-in with a stunning dry ice effect.
- ♥ Exquisite Model Wedding Cake tailored for your memorable cake-cutting ceremony.
- ♥ Elegant champagne fountain display.
- ♥ Complimentary usage of LED wall and basic in-house sound system.

Wedding Privileges

- ♥ A selection of wedding favours for all guests.
- ♥ Elegantly crafted red packet gift box.
- ♥ Wedding invitation cards for 70% of your confirmed guests (excludes printing).
- ♥ One VIP car park lot at the hotel driveway for bridal car.
- ♥ Complimentary parking coupons based on 30% of the guaranteed attendance.

Pampering Treats

- ♥ One-night stay in our PARKROYAL Club Premier Room with breakfast for two persons.
- ♥ Pre or post lunch snacks for the bride and groom before or after the celebration.
- ♥ Spa treatment for two at St. Gregory (valid for 3 months from wedding date).

Pan Pacific Celebrations

- ♥ Fast track couple to Titanium Tier of Pan Pacific DISCOVERY Loyalty.
- ♥ Complimentary one-night stay for anniversary celebration at property.
- ♥ Signature Wholesome Breakfast on the following day, in the privacy of your room.

^Terms & Conditions apply:

- Prices quoted are applicable to weddings held from January to December 2024.
- Prices quoted are subject to 10% service charge and prevailing government taxes, unless otherwise stated as nett.
- Minimum guaranteed tables may change, depending on prevailing guidelines from Singapore Government on maximum permissible attendance for weddings events.
- The Management reserves the right to change the information herewith without prior notice.



CELEBRATIONS

Weekend Lunch Menu 1

賓樂雅五福大彩盆

PARKROYAL Deluxe Cold and Hot Combination Platter
(Chilled Lobster Salad with Tobiko)
Crispy Vietnamese Spring Roll, Crispy Silver Bait,
Ebi Sushi, Marinated Octopus

宮廷金湯海皇鮑絲羹

Braised Imperial Shredded Abalone Soup with Assorted Seafood

養身藥材慢燉甘榜雞

Slow-cooked Kampong Chicken with Chinese Herbs

南瓜奶皇醬蝦仁配酥炸曼頭

Wok-fried Prawns with Golden Pumpkin Cream Sauce
served with Deep-fried Mantou

魚肚鴛鴦菇扒翠園蔬

Braised Duo of Mushrooms and Fried Fish Maw
with Seasonal Vegetables

娘惹風味醬蒸鮮石斑

Steamed Fresh Garoupa in Nonya Scallion Sauce
Topped with Pineapple and Tomato

青蔥韓味泡菜醬鮑貝煙鴨炒飯

Wok Fried Rice with Mini Clam, Smoked Duck and Kimchi
Topped with Spring Onion and Cress

滋潤桃膠龍皇杏紅棗炖銀耳

Double-boiled Peach Gum with Almond Seeds,
Red Dates and Snow Fungus

Weekend Lunch Menu 2

賓樂雅漢和五彩拼盆

PARKROYAL Chinese and Japanese Combination Platter
(Baby Abalone with Black Fungus)
Spicy Jellyfish Slow Crab Leg, Crispy Yam Roll
California Maki, Yakitori Chicken

鮮牛旁乾貝雪耳燉雞湯

Double-boiled Chicken Soup
with Conpoy, White Fungus and Burdock

富貴蜜味烟鴨配蘇梅醬炸曼頭

Smoked Duck Breast in Perilla Plum Sauce
served with Deep-Fried Golden Mantou

蜜豆腰果黑醬椒爆帶子

Stir-fried Fresh Scallop with Cashew Nuts and
Honey Pea with Sarawak Black Pepper Corn

蠔皇白肉螺冬菇翠園蔬

Braised Giant Top Shell & Mushrooms
with Young Garden Vegetables

湖南式蒸石斑糖心黑蒜汁

Steamed Fresh Garoupa "Hunan" Style
in Black Garlic Sauce

金鈎腐皮糯米香飯

Fried Glutinous Rice with Dried Shrimp, Mushrooms
and Chicken wrapped in Yuba Skin

椰汁布甸鮮草莓配芒果醬

Chilled Coconut Pudding with Strawberry in Mango Sauce