

Celebrate Love

Wedding Dinner 2021 @ Emerald Ballroom

Monday to Sunday (Includes Eve and Public Holiday)

For 100 persons with enhanced safety measures

SGD111.80⁺⁺ per person

Package Inclusions

- Customize your own eight-course Chinese Set Menu
- Cocktail reception served upon arrival
- Free flow of soft drinks and Chinese tea throughout the event
- Complimentary ten bottles of house-pour wines
- One night's stay in the newly refurbished Bridal Suite with breakfast for two persons
- SGD80.00nett Food & Beverage credits during your stay
- Selection of exclusively designed Wedding Themes
- A specially designed model wedding cake for cake cutting ceremony
- Waiver of corkage fees for duty paid and sealed hard liquor and wine per table
- Elegant glass fountain display with a bottle of champagne for toasting ceremony
- Two VIP car park lots and 30% self-parking coupons of the guaranteed attendance
- Guest signature book and provision of Ang Bao Box
- Selection of Wedding Favors for all guests
- Specially designed invitation cards for 70% of confirmed guests (excludes printing)
- Food tasting for eight persons at 50% off the table price (Mondays to Thursdays only)

More additional perks

- One barrel of 20-litre beer
- Second night stay in the newly refurbished Bridal Suite with breakfast for two persons
- Complimentary dessert upgrade to Yam Paste

For enquiries, please speak with us at +65 6428 3031 or email to weddings.prskt@parkroyalhotels.com

Packages subject to change without prior notice.

All prices quoted are subject to 10% service charge and prevailing government taxes unless otherwise stated as nett.

Celebrate Intimate

Wedding Dinner 2021 @ Jade Room

Monday to Sunday (Includes Eve and Public Holiday)

For 50 persons with enhanced safety measures

SGD138.80⁺⁺ per person

Package Inclusions

- Customize your own eight-course Chinese Set Menu
- Cocktail reception served upon arrival
- Free flow of soft drinks and Chinese tea throughout the event
- Five complimentary bottles of house-pour wines
- One night's stay in the newly refurbished Deluxe Room with breakfast for two persons
- Selection of exclusively designed Wedding Themes
- A specially designed model wedding cake for cake cutting ceremony
- Waiver of corkage fees for duty paid and sealed hard liquor and wine per table
- Elegant glass fountain display with a bottle of champagne for toasting ceremony
- Two VIP car park lots and 30% self-parking coupons of the guaranteed attendance
- Guest signature book and provision of Ang Bao Box
- Selection of Wedding Favors for all guests
- Specially designed invitation cards for 70% of confirmed guests (excludes printing)
- Food tasting for eight persons at 50% off the table price (Mondays to Thursdays only)

More additional perks

- Second night stay in the newly refurbished Deluxe Room with breakfast for two persons
- Complimentary dessert upgrade to Yam Paste

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Menu

COLD DISH COMBINATION (Select five items):

- Jelly Fish with Pacific Clams / 海蜇鲍贝
- Salad Prawn with Fresh Fruits / 鲜果沙律虾
- Deep-fried Noodle Fish / 金沙白饭鱼
- Thai Style Top Shell / 泰式螺头
- Roasted Duck / 广东烧鸭
- Bak Kwa with Sweet & Sour Sauce / 古佬金钱肉
- Honey Glazed Char Siew / 蜜汁叉烧
- Vegetarian Spring Roll / 斋春卷

Select one course from each category below:

SOUP

- Braised Fish Maw Soup with Five Treasures / 五宝鱼鳔羹
- Braised Lobster Meat & Shredded Abalone Soup / 龙皇鲍丝羹
- Double-boiled Chicken with Long Cabbage in Clear Chicken Soup/ 京式鸡羹

PRAWN

- Deep-fried Prawn Meat in Pumpkin Sauce / 金瓜奶沙虾球
- Poached Live Tiger Prawn with Chinese Herbs / 药材醉生虾

FISH

- Steamed Sea Bass in Hong Kong Style / 港蒸西曹鱼
- Steamed Red Snapper in Hong Kong Style / 港蒸红曹
- Steamed Garoupa in Hong Kong Style / 港蒸海石斑
- Steamed Soon Hock in Hong Kong Style / 港蒸顺壳鱼

CHICKEN / PORK RIB

- Roasted Crispy Chicken with Crackers / 脆皮烧鸡
- Roasted Crispy Chicken with Deep Fried Garlic/ 蒜香烧鸡
- Deep-fried Pork Rib in Butter Cream with Fresh Fruit and Almonds / 什果奶王骨

DELICACIES

- Braised Sea Cucumber & Flower Mushroom with Seasonal Greens / 海参花菇扒时蔬
- Braised Sea Cucumber & Bai Ling Mushroom with Seasonal Greens / 海参百灵扒时蔬
- Braised Abalone & Flower Mushroom with Seasonal Greens / 鲍片花菇扒时蔬
- Braised Abalone & Bai Ling Mushroom with Seasonal Greens / 鲍片百灵扒时蔬

NOODLES / RICE

- Braised Ee-Fu Noodles with Straw Mushroom & Yellow Chives / 干烧韭王伊面
- Braised Ee-Fu Noodles with Dried Scallops & Enoki Mushroom / 金菇瑶柱焖伊面
- Braised Ee-Fu Noodles with Assorted Seafood in Black Pepper / 黑椒海鲜炒伊面
- Pan Fried Glutinous Rice with Chinese Sausages / 港式腊味饭

DESSERT

- Chilled Cream of Mango with Sago & Pomelo / 杨枝甘露
- Cream of Red Bean with Glutinous Rice Ball / 红豆沙汤丸
- Red Dates with Snow Fungus & Pear / 红莲炖双雪 (热/冻)
- Chilled Passion Fruit and Logan with Ginseng / 百香果花旗蔘龍眼茶 (冻)