

WEEKEND CHINESE WEDDING DINNER 2021 (Saturday, Sunday, eve and day of Public Holiday)

Garden Ballroom, Level 1: Minimum 30 tables | Maximum 50 tables

Atrium Ballroom, Level 5: Minimum 15 tables | Maximum 30 tables

Blushing Bliss (8-Course): SGD1,668 per table of 10 persons

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.
- Centerpieces for all tables including two special arrangements for the VIP tables.
- Selection of wedding favors 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 LCD Projector with screen.

For enquiries, please speak with our wedding specialists at **6845 1018** or email 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.

WEEKEND WEDDING DINNER MENU

MARINA COMBINATION (Select five items)

COLD DISH

- Lobster Salad 鲜果沙律龙虾
 - Prawn on Fruit Salad 大虾鲜果沙律
 - Szechuan Jellyfish 川味凉拌海蜇
 - Drunken Chicken with Shao Xing Jelly 绍兴果冻醉鸡卷
 - Mini California Maki 迷你加州卷
- OR**
- Suckling Pig Slices 脆皮乳猪件

HOT DISH

- Smoked Duck and Pineapple Salsa 法式熏鸭凤梨莎莎
- Otah Scallop in Shell 乌打酿北海道扇贝
- Char Siew Chicken Yam Puff 蜜汁叉烧鸡芋角
- Satay Chicken "Lollipop" 沙爹鸡肉“棒棒糖”
- Wok-fried Crabmeat and Osmanthus Egg 蟹肉桂花蛋

Select one course from each category below:

SOUP (INDIVIDUALLY PLATED)

- Treasures from the South China Sea with Fish Lip Collagen, Fish Maw, Crabmeat and Scallop 南海四宝羹
- Essence of Black Silkie Chicken with Sea Cucumber, Japanese Dried Scallop and Cordyceps Blossom 虫草瑶柱炖乌鸡汤
- Lobster Pumpkin Bisque with Crustacean Dumpling 龙虾海鲜金瓜羹
- Sakura Chicken Ball with Korean Ginseng 韩国人参炖樱花鸡球

MEAT

- Roasted US Duck with Angelica Roots 当归挂烧鸭
- Roasted Chicken with Almond and Golden Garlic 金蒜杏脆皮烧鸡
- Pink Himalayan Salt Baked Boneless Chicken 喜马拉雅盐焗鸡
- Pan-fried Iberico Pork glazed with Burgundy Wine 红酒京都一支骨

LIVE FISH

- Steamed 'Live' Black Garoupa in Hong Kong Style 港式蒸海斑
- Steamed 'Live' Black Garoupa in Teochew Style 潮州蒸海斑
- Deep-fried 'Live' Black Garoupa with Kumquat Sauce 特制金橘酱
- Atlantic Halibut glazed with Sake and Soy 蜜汁焗比目鱼
- Atlantic Halibut gratinated with Cheese and Tobiko 飞鱼子乳酪焗比目鱼

PARKROYAL COLLECTION

MARINA BAY, SINGAPORE

SEAFOOD

- Wok-fried Prawn with Buttermilk Hokkaido Pumpkin and Bonito Flakes 北海岛奶香南瓜大虾球
- Crispy Ocean Prawn tossed in Passionfruit Mayo 百香果沙律酥脆大虾球
- Steamed Live Prawn with Aged Hua Tiao Wine 陈年花雕灼生虾
- Scallop with Rainbow Vegetables in Taro Ring 带子彩虹玉环
- Steamed Whole Scallop in Shell with Olive Vegetables 橄榄菜蒸扇贝

VEGETABLES

- Braised Abalone and Sea Cucumber with Black Truffle Sauce 黑松露酱扒鲍鱼海参
- Braised Abalone with Sea Cucumber and Black Mushroom 鲍鱼海参焖东菇扒时蔬
- Braised Abalone with Cabbage Roll and Golden Sauce 金汤鲍鱼扒海鲜白玉卷
- Broccoli topped with Crabmeat, Roe and Scrambled Egg White 蟹皇蟹肉扒西兰花

RICE AND NOODLES

- Singapore Heritage Chilli Crabmeat with Golden Mantou 狮城辣椒蟹肉伴金枕头
- Stewed Fish Mousse Noodles with Egg White Sauce, Tobiko and Sakura Ebi 樱花虾鱼子烩鱼茸面
- Chao Zhou Fried Noodles with Seafood, Hon Shimeji and Shredded Chicken 潮州式海鲜面
- Golden Seafood Broth with White Jade Clam and Puff Rice 金汤海鲜泡鸳鸯饭
- Stewed Ee-Fu Noodles with French Smoked Duck and Rainbow Vegetables 法式熏鸭干烧伊面

DESSERT (Select one item from only one category)

INDIVIDUALLY PLATED:

- Mango Sago and Pomelo with Vanilla Ice Cream 杨枝甘露 (香草雪糕)
- Yam Paste with Gingko Nuts 白果芋泥
- Lemongrass Jelly with Aloe Vera, Coral Seaweed and Fruits 海珊瑚芦荟香茅冻
- Chilled Golden Corn Soup with Red Ruby and White Fungus 红宝石金玉露

FAMILY STYLE:

- Baked Alaska with Berry Compote 火焰雪山
- Selection of French Pastries 精选法式糕点