



CELEBRATIONS

Weekday Lunch / Dinner Package

Grand Ballroom: minimum 28 tables (280 persons) | maximum 45 tables (450 persons)

Sky Ballroom: minimum 16 tables (160 persons) | maximum 30 tables (300 persons)

*Maximum capacity of the ballroom reduced with safe distancing

Weekday Lunch and Dinner - Mondays to Fridays *excluding eve of public holidays and public holidays

\$1,388 per table of 10 persons

Our Wedding Package includes:

Delectable Cuisine

- ♥ Customised delectable 8-course Cantonese menu by our dedicated culinary team.
- ♥ Menu tasting session for 10 persons applicable only on weeknights (Mondays – Thursdays).

Beverages

- ♥ Unlimited serving of soft drinks and Chinese tea throughout the event.
- ♥ Choice of one (1) complimentary barrel of 20L beer OR one (1) bottle of house wine per 10 confirmed persons.
- ♥ Waiver of corkage sealed, duty paid hard liquor and wine.
- ♥ Complimentary one (1) bottle of champagne for toasting ceremony.

Embellishments

- ♥ Choice of exclusively-curated wedding themes with floral arrangements.
- ♥ Dry ice effect for wedding march-in.
- ♥ A specially-designed model wedding cake for the cake-cutting ceremony.
- ♥ Elegant champagne fountain display.
- ♥ Complimentary usage of two laser projectors and basic in-house sound system.

Wedding Privileges

- ♥ Choice of wedding favours for all guests.
- ♥ Specially-designed guest signature book and money gift box.
- ♥ Wedding invitation cards for 70% of your confirmed guests (excludes printing).
- ♥ One (1) VIP car park lot at the hotel driveway for bridal car.
- ♥ Complimentary parking coupons based on 30% of the guaranteed attendance.
- ♥ Preferential rates for room upgrades, day use room for helpers and / or family and friends.

Pampering Treats

- ♥ One-night stay in our PARKROYAL Club Deluxe 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).

Terms and Conditions

- Prices quoted are applicable to weddings held before 31 December 2023. *Surcharge of \$100 per table for eve of PH and PH.
- Prices quoted are subjected 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 wedding events.
- The Management reserves the right to change the information herewith without prior notice.



Weekday Lunch / Dinner - Chinese Menu

APPETISER

Choose five items from the selection

Prawn Salad
Baby Octopus Salad with Pomelo
Premium Pacific Clam
Californian Maki Roll
Jellyfish with Shredded Duck
Drunken Free-range Chicken
Seafood Gyoza
Cantonese Roasted Duck
Crispy Salmon Toast
Crispy Fish Skin with Kung Po

POULTRY AND MEAT

Choose one item from the selection

Steamed Organic Chicken
Preserved Sausage | Chinese Herbs | Lotus Leaf

Traditional Roasted Chicken
Sesame | Deep-fried Garlic | Curry Leaves

Crispy Chicken Thigh
Green Mango Salad | Homemade Thai Sauce

SEAFOOD

Choose one item from the selection

Drunken Prawns
Chinese Herb | Wolfberries

Wok-fried Sea Water Prawns
Salted Egg | Chives

Stir-fried Prawns with XO Sauce
Honey Pea | Capsicum

NOODLES AND RICE

Choose one item from the selection

Stir-fried Mee Sua
Seafood | Capsicum

Braised Ee-Fu Noodles
Crabmeat | Bean Sprout | Yellow Chives

Steamed Glutinous Rice Wrapped in Bean Curd Skin
Chicken | Japanese Mushroom

SOUP

Choose one item from the selection

We support the sustainability of our natural environment. As such, we offer premium alternative seafood options for your dining pleasure.

Double-boiled American Wild Ginseng
Black Chicken | Dried Scallop | Red Dates

Fish Maw Soup
Blue Swimmer Crabmeat | Fish Maw

Double-boiled Soup
Cordyceps Flower | Sea Cucumber | Chicken

FISH

Choose one item from the selection

Steamed Rock Garoupa
Fermented Black Bean | Cilantro

Steamed Red Snapper
Superior Sauce | Scallions

Steamed Wild Seabass
Nyonya Sauce | Pineapple | Okra

VEGETABLES

Choose one item from the selection

Braised Flower Mushroom
Broccoli | Dried Scallop Sauce

Sautéed Shimeiji Mushroom
Hokkaido Dried Scallops | Crispy Silver Fish | Seasonal Greens

Braised Duet Mushrooms
Seasonal Greens | Superior Oyster Sauce

DESSERT

Choose one item from the selection

Chilled Aloe Vera
Wolfberries | Wild Rock Sugar

Cream of Mango Pomelo
Mango | Honey Pomelo

Double-boiled Snow Fungus
Red Dates | Lotus Seeds

Allow us to fulfil your needs – please let one of our service associates know if you or your guests have any special dietary requirements, food allergies or food intolerances.