



C E L E B R A T I O N S

## Weekday Lunch & Dinner Package

Grand Ballroom: minimum 30 tables (300 persons) | maximum 45 tables (450 persons)  
Sky Ballroom: minimum 22 tables (220 persons) | maximum 30 tables (300 persons)

### 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.
- ♥ Tasting night for 10 persons. (Monday to Thursday only, excluding eve of public holidays and public holidays).

#### Beverages

- ♥ Unlimited serving of soft drinks and Chinese tea throughout the event.
- ♥ Choice of complimentary one (1) barrel of 20L beer OR One (1) bottle of house wine per confirmed 10 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 (exclude printing).
- ♥ One 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).

#### 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 and Conditions

- Prices quoted are applicable for weddings held till 30 April 2024. \*Surcharge of \$100 per table for eve of PH and PH.
- 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.

**PARKROYAL**  
ON BEACH ROAD  
SINGAPORE

PARKROYAL on Beach Road  
7500A Beach Road, Singapore 199591  
T +65 6505 5796 [parkroyalhotels.com](http://parkroyalhotels.com)



## Weekday Lunch & Dinner - Chinese Menu

### APPETISER

Choose five items from the selection

Prawn Salad  
Baby Octopus Salad with Pomelo  
Premium Pacific Clam  
California 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  
Crab Meat | 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 Crab Meat | 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.