

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
Weekday Lunch (Mon-Fri)	1388**	1488**
Weekday Dinner (Mon-Thu)	1388**	1488**
Weekday Dinner (Fri)	1488**	1588**
(Mondays to Fridays, 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.
- ♥ Choice of free flow beer or house pour wine for four hours.
- ♥ 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 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 & 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.

Simply  Yours

CELEBRATIONS

Weekday Menu 1

賓樂雅五福大彩盆

PARKROYAL Deluxe Cold and Hot Combination Platter
(Baby Abalone with Asparagus and Black Truffle Dressing)
Spicy Jellyfish, California Maki, Crispy Chicken Bag, Otah Toast

竹筴瑤柱蟹肉南瓜羹

Pumpkin Soup with Dried Scallop,
Crab Meat and Wild Bamboo Pith

慢煮香妃雞拌蒜子濃醬

Slow-cooked Chicken with Whole Garlic
in Chef's Special Brown Sauce

辣汁蝦仁配酥炸黃金曼頭

Stir-fried Prawn with Sichuan Chilli Sauce
served with Deep-fried Mantou

鴛鴦菇傳統魚腐燴翠園蔬

Braised Duo Mushroom and Handmade Fish Beancurd
With Young Garden Vegetables in Oyster Sauce

翠芹味噌醬蒸金目鱸

Steamed Fresh Seabass in Japanese Shiro Miso Sauce
with Chinese Celery

菲皇銀芽煙鴨絲撈水晶面

Korean Vermicelli with Shredded Smoked Duck,
Yellow Chives and Bean Sprout in Abalone Sauce

柑桔杞子桂花蘆薈冰粉

Chilled Osmanthus Jelly with Aloe Vera, Wolfberries
and Mandarin Oranges

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CELEBRATIONS

Weekday Menu 2

賓樂雅五彩大拼盆

PARKROYAL Deluxe Seafood Combination Platter
(Scallop Salad with Tobiko Sesame Dressing)
Spicy Jellyfish, Crispy Fish Skin,
Fried Filo Dough Prawn Roll, Marinated Top Shell

蟲草花玉耳燉鮑魚湯

Double-boiled Abalone Soup
with Cordyceps Flower and White Fungus

川味麻辣汁醬油酥雞

Braised Chicken with Sesame and Spicy Sichuan sauce

黑松露湯杞子灼中蝦

Poached Live Prawn in Black Truffle and Wolfberries Broth

竹筴鴛鴦菇扒圓蔬

Braised Duet Mushrooms, Conpoy and Bamboo Pith
with Seasonal Vegetables

日本掩蘿蔔金銀蒜蒸赤鱸

Steamed Fresh Malabar Snapper topped with Japanese Preserved Radish
and Minced Garlic in Superior First Pressed Soya sauce

鳳梨海鮮炒香苗配意大利茄醬

Fragrant Fried Rice with Seafood and Pineapple
served with Italian Tomato Sauce

元肉紅棗黑糖湯丸

Glutinous Rice Ball with Longan and Red Dates
in Muscovado Sugar Broth