

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
Weekend Dinner (Sat)	1888**	1988**
Weekend Dinner (Sun)	1688**	1788**
(Saturday & Sunday, include 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.
- ♥ Unlimited serving of beer for four hours.
- ♥ One bottle of house pour wine for every 10 paying guests.
- ♥ 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 Luxurious Suite Room with breakfast for two persons.
- ♥ One-night stay in our PARKROYAL Superior Room for helpers 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

Weekend Dinner Menu 1

賓樂雅龍蝦沙律拼盆

PARKROYAL Combination Platter

(Chilled Lobster with Mango Mayonnaise Dressing with Tobiko)
Three Treasures Water Chestnut Roll, Spicy Jellyfish with Snow Crab Leg,
Marinated Pacific Clam with Black Fungus, Crispy Yam Apple

松茸日本干貝雪耳炖雞湯

Double-boiled Chicken Soup with
Hokkaido Conpoy, Matsutake and White Fungus

慢煮人參紅棗香妃雞

Slow-cooked Chicken with Ginseng and ShanXi Red Dates
in Supreme Brown Sauce

原味烏豆豉彩椒爆鮮帶子

Stir-fried Fresh Scallops with Macadamia and Capsicum
in Taiwan Black Fermented Beans

崧露油碧綠龍珠鮑拌花菇

Braised Whole Abalone with Flower Mushrooms and Truffle Oil
served with Garden Green

黑蒜豉油皇金銀蒜茸蒸鮮紅班

Steamed Fresh Red Garoupa in Black Garlic Infused Soya Sauce
Topped with Minced Garlic & Coriander Spring

和風香炒金鈎糯米飯

Fried Glutinous Rice with Dried Shrimp and Chicken
garnished with Bonito Flakes

燕窩福果桔花甜芋泥

Sweetened Yam Paste with Bird's Nest and Gingko Nuts
in Osmanthus Syrup

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CELEBRATIONS

Weekend Dinner Menu 2

賓樂雅漢和五彩拼盆

PARKROYAL Combination Platter
(Chilled Abalone with Roasted Sesame Dressing)
Grilled Japanese Unagi with Chia Seeds
Marinated Octopus, Ebi Sushi, Almond Seafood Ball

竹筴海味野菌龍蝦羹

Braised Lobster Soup with Assorted Seafood and Wild Mushrooms

西杏片七味香脆皮雞

Roasted Chicken with Golden Garlic, Almond Flakes
and Mixed Spices topped with Crispy Sakura Shrimp

黑松露湯蒸活蝦配糖心烏蒜蔥椒汁

Steamed Fresh Prawn with Black Truffle Broth
Black Garlic and Chili Dip

蠔皇花菇海參乾貝燴園蔬

Braised Flower Mushrooms, Sea Cucumber and Conpoy
in Superior Oyster Sauce

香蔥古法鼓油皇蒸筍殼魚

Traditional Style Steamed Fresh Marble Goby in First Pressed Soya Sauce
garnished with Coriander Spring

沙茶醬蟹爪肉蕪皇伊府面

Braised Ee-Fu Noodles with Snow Crab Leg and Yellow Chives
in Taiwan Barbecue Sauce

柚子香芒慕斯蛋糕

Mango and Yogurt Mousse Cake