

Intimate Wedding Packages



Exchange your vows in the lush, romantic setting of PARKROYAL COLLECTION Marina Bay, Singapore, where design and nature meet to captivate your senses. Encompassing artfully designed function rooms, nature-inspired themes and exquisite culinary creations tailored to your tastes, we offer the perfect setting for you and your loved one to celebrate the start of a life.

Lunch at \$208.80++ per person
Dinner at \$238.80++ per person

Minimum: 20 persons

- A sumptuous eight-course Chinese set menu.
- Free flow of soft drinks, mixers, and Chinese tea available throughout your lunch or dinner.
- Waiver of corkage for sealed, duty-paid hard liquor and wine brought in for your banquet.
- Centrepieces for all tables.
- A selection of wedding favours for all your invited guests.
- Complimentary one-night stay in a Bridal Room, complete with breakfast for two persons.
- Complimentary parking coupons for up to 20% of your guaranteed attendance (single exit, self-parking only).
- One VIP car park lot at the hotel's driveway.
- Complimentary use of a 75" LED TV.

Minimum: 50 persons

- A sumptuous eight-course Chinese set menu.
- Free flow of soft drinks, house beer, red and white house wines, mixers and Chinese tea available throughout your lunch or dinner.
- Waiver of corkage for sealed, duty-paid hard liquor and wine brought in for your banquet.
- Centrepieces for all tables.
- A selection of wedding favours for all your invited guests.
- Complimentary one-night stay in a Bridal Room, complete with breakfast for two persons.
- Complimentary parking coupons for up to 20% of your guaranteed attendance (single exit, self-parking only).
- One VIP car park lot at the hotel's driveway.
- Complimentary use of a laser projector.

For enquiries, please contact our Celebrations Curators at **+65 6845 1018** or email **celebrate.pr smb@parkroyalcollection.com**.

PARKROYAL
COLLECTION
MARINA BAY, SINGAPORE

WEEKEND WEDDING LUNCH MENU A

宾乐雅臻选拼盘组合

PARKROYAL COLLECTION COMBINATION PLATTER

鲜果沙律龙虾 | 桂花香花雕醉鸡卷 | 黄金脆皮香蕉虾卷 |
北海明太子烧带子 | 日式炸鸡配紫苏蛋黄酱

Lobster Salad | Drunken Chicken with Osmanthus | Golden Banana Prawn Spring Roll |
Scallop Gratinated with Cheese and Tobiko | Free Range Chicken Karaage with Shiso Mayo

SOUP

南海四宝羹

Treasures from the South China Sea with
Sea Cucumber, Fish Maw, Crabmeat and Scallop

MEAT

红酒京都一支骨

Pan-fried Ibérico Pork glazed with Burgundy Wine

LIVE FISH

蜜汁焗比目鱼

Atlantic Halibut glazed with Sake and Soy

SEAFOOD

北海岛奶香金瓜大虾球

Wok-fried Prawn with Buttermilk Hokkaido Pumpkin and Bonito Flakes

VEGETABLES

蟹皇蟹肉扒西兰花

Broccoli topped with Crabmeat, Roe, and Scrambled Egg White

STARCH

潮州式海鲜面

Chaozhou Fried Noodles with Seafood, Honshimeji and Shredded Chicken

DESSERT

海珊瑚芦荟香茅冻

Lemongrass Jelly with Aloe Vera, Coral Seaweed

PARKROYAL
COLLECTION

MARINA BAY, SINGAPORE

WEEKEND WEDDING LUNCH MENU B

宾乐雅臻选拼盘组合

PARKROYAL COLLECTION COMBINATION PLATTER

脆皮乳猪件 | 日式胡麻酱凉拌海蜇 | 法式熏鸭凤梨莎莎,
蜜汁叉烧鸡芋角 | 蟹肉桂花蛋

Suckling Pig Slices | Roasted Sesame Jellyfish | Smoked Duck and Pineapple Salsa |
Char Siew Chicken Yam Puff | Wok-fried Crabmeat and Osmanthus Egg

SOUP

韩国人参炖樱花鸡球

Sakura Chicken Ball with Korean Ginseng

MEAT

麻辣脆皮烧鸡

Roasted Chicken with Spicy Szechuan Sauce

LIVE FISH

港式蒸海斑

Steamed 'Live' Black Garoupa, Hong Kong Style

SEAFOOD

陈年花雕灼生

Steamed Live Prawn with Aged Hua Diao Wine

VEGETABLES

黑松露酱扒鲍鱼海参

Braised Abalone and Sea Cucumber with Black Truffle Sauce

STARCH

金汤海鲜泡鸳鸯饭

Golden Seafood Broth with White Jade Clam and Puff Rice

DESSERT

白果芋泥

Yam Paste with Gingko Nuts

**PARKROYAL
COLLECTION**

MARINA BAY, SINGAPORE

WEEKEND WEDDING DINNER MENU A

宾乐雅臻选拼盘组合

PARKROYAL COLLECTION COMBINATION PLATTER

脆皮乳猪件 | 迷你加州卷 | 桂花香花雕醉鸡卷 |

北海明太子烧带子 | 蜜汁叉烧鸡芋角

Suckling Pig Slices | Mini California Maki | Drunken Chicken with Osmanthus |

Scallop Gratinated with Cheese and Tobiko | Char Siew Chicken Yam Puff

SOUP

龙虾海鲜金瓜羹

Lobster Pumpkin Bisque with Crustacean Dumpling

MEAT

富贵八宝鸡

Eight Treasure Organic "Yuan" Chicken

LIVE FISH

潮州蒸龙虎斑

Steamed 'Live' Hybrid Grouper, Chaozhou Style

SEAFOOD

带子彩虹玉环

Scallop with Rainbow Vegetables in Taro Ring

VEGETABLES

金汤八头鲍鱼海鲜白玉卷扒时蔬

Braised Eight Head Abalone with Cabbage Roll and Golden Sauce

STARCH

金汤海鲜泡鸳鸯饭

Golden Seafood Broth with White Jade Clam and Puffed Rice

DESSERT

雪蛤海珊瑚芦荟香茅冻

Hasma Lemongrass Jelly with Aloe Vera, Coral Seaweed and Fruits

PARKROYAL
COLLECTION

MARINA BAY, SINGAPORE

WEEKEND WEDDING DINNER MENU B

宾乐雅臻选拼盘组合

PARKROYAL COLLECTION COMBINATION PLATTER

鲜果沙律龙虾 | 法式熏鸭凤梨莎莎 |

日式炸鸡配紫苏蛋黄酱 | 沙爹鸡肉“棒棒糖” | 蟹肉桂花蛋

Lobster Salad | Smoked Duck and Pineapple Salsa |

Free Range Chicken Karaage with Shiso Mayo | Satay Chicken “Lollipop” |

Wok-fried Crabmeat and Osmanthus Egg

SOUP

南海四宝羹

Treasures from the South China Sea

with Fish Lip Collagen, Fish Maw, Crabmeat and Scallop

MEAT

红酒京都一支骨

Pan-fried Ibérico Pork Glazed with Burgundy Wine

LIVE FISH

家乡式蒸笋壳

Traditional Steamed ‘Live’ Marble Goby

SEAFOOD

金箔麦奇酱大虾球

Crispy Prawns Ball with Chef’s Special Mayo tossed with Golden Corn Flakes

VEGETABLES

八头鲍鱼海参焖东菇扒时蔬

Braised Eight Head Abalone with Sea Cucumber and Black Mushroom

STARCH

狮城辣椒蟹肉伴金枕头

Singapore Heritage Chilli Crabmeat with Golden Mantou

DESSERT

爆珠芒果西米露（香草雪糕）

Mango Sago and Pomelo, Mango Popping with Vanilla Ice Cream

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COLLECTION**

MARINA BAY, SINGAPORE