



CELEBRATIONS

## Weekend 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)

### Saturdays, including eve of public holidays and public holidays

\$1,768 per table of 10 persons

### Sundays, excluding eve of public holidays and public holidays

\$1,668 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 (Mondays to Thursdays only, excluding eve of public holidays and public holidays).

#### Beverages

- ♥ Unlimited serving of soft drinks and Chinese tea throughout the event.
- ♥ Complimentary one (1) barrel of 30L beer AND 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 (excludes 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 Luxurious Suite with breakfast for two persons.
- ♥ One night stay in our 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 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**  
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## Weekend Dinner Package - 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  
Seafood Gyoza  
Crispy Yam (Chicken)  
Cantonese Roasted Duck  
Roasted Pork  
Drunken Free-range Chicken  
Crispy Salmon Toast  
Silver Bait with Five Spices  
Crispy Fish Skin with Kung Po

### POULTRY AND MEAT

Choose one item from the selection

Traditional Roast Chicken with Golden Garlic and Sesame  
  
Oriental Pork Ribs with Capsicum  
  
Steamed Organic Chicken with Chinese Herbs in Lotus Leaf  
  
Pipa Duck with Hoisin Sauce  
  
Stewed Five Treasures Duck with Forest Mushrooms and Preserved Meat

### 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 Cordyceps Flower Soup with Sea Cucumber and Chicken  
  
Eight Treasures Seafood Soup  
  
Braised Shredded Abalone Soup with Superior Hokkaido Dried Scallops  
  
Braised Fish Maw Soup with Crab Meat  
  
Double-boiled Black Truffle Soup with Chinese Cabbage and Hokkaido Dried Scallops  
  
Double-boiled American Wild Ginseng

### FISH

Choose one item from the selection

Baked Russian Halibut with Yellow Miso  
  
Steamed Red Garoupa with Superior Soya Sauce  
  
Baked Rock Garoupa with Fermented Black Bean  
  
Baked Atlantic Cod with Teriyaki Sauce  
  
Steamed Wild Seabass with Nyonya Sauce  
  
Steamed White Pomfret with Preserved Vegetables and Japanese Mushrooms

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.

## Weekend Dinner Package - Chinese Menu

### SEAFOOD

Choose one item from the selection

Sautéed Scallops with Asparagus and Capsicum

Poached Live Tiger Prawns with American Wild Ginseng and Dang Gui

Wok-fried Prawns

choice of one  Hot Bean Paste l Chives  
 Black Pepper Sauce l Chives  
 XO Sauce

### 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

### VEGETABLES

Choose one item from the selection

Braised Baby Abalone and Dried Scallops with Seasonal Vegetables

Braised Sea Cucumber with Bailing Mushrooms and Seasonal Greens

Braised Sliced Abalone with Tian Jin Cabbage and Mushrooms in Superior Sauce

### DESSERT

Choose one item from the selection

Sweetened Yam Paste with Pumpkin and Ginkgo Nuts

Chilled Aloe Vera with Wolfberries and Wild Rock Sugar

Chilled Hasma with Red Dates and Lotus Seeds

Cream of Sweetened Pumpkin with Forest Rock Sugar

Double-boiled Snow Fungus with Red Dates and Lotus Seeds

Cream of Mango Pomelo

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