

# Weekday Wedding Packages 2025

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	1 Jan to 30 Sep 2025	1 Oct to 31 Dec 2025
Weekday Lunch (Mon-Fri)	SGD1,588.00**	SGD1,668.00**
Weekday Dinner (Mon-Thu)	SGD1,588.00**	SGD1,668.00**
Weekday Dinner (Fri)	SGD1,688.00**	SGD1,768.00**

(Mondays to Fridays, exclude Eve and Day of Public Holidays)  
 Weddings held from January to December 2025  
 A premium fee of SGD800.00\*\* 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 brought in on wedding day.
- ♥ 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 misty 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 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 Breakfast Set on the following day, in the privacy of your room.

^Terms & Conditions apply:

- Prices quoted are applicable to weddings held from January to 31 December 2025.
- 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 or menu items 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饅頭

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

### 鴛鴦菇傳統魚腐燴翠園蔬

Braised Duo Mushrooms and Handmade Fish Beancurd  
with 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 Prawns 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鱮

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