

# Weekend 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
Weekend Dinner (Sat)	SGD1,988.00**	SGD2,068.00**
Weekend Dinner (Sun)	SGD1,788.00**	SGD1,868.00**
(Saturday & Sunday, include 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.
- ♥ Unlimited serving of beer for four hours.
- ♥ One bottle of house pour wine for every 10 paying guests, for consumption during banquet.
- ♥ 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 Luxurious Suite Room with breakfast for two persons.
- ♥ One-night stay in our PARKROYAL Superior Room for helpers with breakfast for two persons.
- ♥ Pre snacks for the bride and groom before 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

## 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 Greens

### 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 and Coriander

### 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 Prawns with Black Truffle Broth  
in 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

### 沙茶醬蟹爪肉菲皇伊府面

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