



Wedding Package 2018

Minimum Requirement

Emerald Ballroom 1 - 10 tables (Lunch/Dinner)
Emerald Ballroom 2 - 10 tables (Lunch/Dinner)
Emerald Ballroom - 20 tables (Lunch/Dinner)



Weekday Package

*Monday to Thursday
(Excludes Eve and Public Holiday)*

8-Course Dinner - \$928.00++ per table



Weekend Package

*Friday, Saturday & Sunday
(Includes Eve and Public Holiday)*

8-Course Dinner - \$988.00++ per table



Lunch Package

Daily

8-Course Lunch - \$828.00++ per table

* Package subject to changes without prior notice

** All prices quoted are subject to 10% service charge and prevailing government taxes unless otherwise stated



Dinner Package

Plan your own 8-course Cantonese Menu

Pre-dinner cocktail at the foyer with cocktail nuts

Free flow of soft drinks and Chinese tea throughout the event

One nights' stay in our Executive Suite with sumptuous breakfast for two at Spice Brasserie

Pre-event for the wedding couple on night of event

Waiver of corkage fee for duty paid hard liquor

Waiver of corkage for 10 bottles of wine

Customized wedding themes with fresh floral arrangements

Wedding March in with choice of Romantic Mist or Mystic Bubble Effect

A specially designed model wedding cake for your cake-cutting ceremony

Elegant champagne fountain display with a bottle of champagne

Specially designed guest signature book

Complimentary use of LCD Projector for a visually enticing evening

1 VIP car park lots and 30% self parking of the guaranteed attendance

Choice of Wedding Gift for each guest

Specially designed invitation cards for 70% of confirmed guests (excludes printing)

Complimentary food tasting for a table of 10 persons (excludes weekends, public holiday & eve of public holiday)

For Weekday Package: Choice of 4 Wishes

For Weekend Package: Choice of 5 Wishes

Free flow of beer throughout the Wedding Banquet

2 bottles of housepour wine per confirmed table

2 hour photo booth with unlimited printing at only S\$300.00nett

Candy bar during cocktail reception at only S\$200.00nett

Standard Printing for Wedding Cards inserts

Additional one night stay in the Executive Suite (includes breakfast for 2 persons)

Complimentary usage of Day Use Room for helpers (9am to 3pm / 2pm to 8pm)

181 Kitchener Road
Singapore 208533
Tel: +65 6428 3000
Toll free: 1800 2557 795
Fax: +65 6297 2827
parkroyalhotels.com



Lunch Package

Plan your own 8-course Cantonese Menu

Pre-event Cocktail at the foyer with cocktail nuts

Free flow of soft drinks and Chinese tea throughout the event

One nights' stay in our Executive Suite with sumptuous breakfast for two
at Spice Brasserie

Post-event meal for the wedding couple on day of event

Waiver of corkage fee for duty paid hard liquor

Waiver of corkage for 10 bottles of wine

Customized wedding themes with fresh floral arrangements

Wedding March in with choice of Romantic Mist or Mystic Bubble Effect

A specially designed model wedding cake for your cake-cutting ceremony

Elegant champagne fountain display with a bottle of champagne

Specially designed guest signature book

Complimentary use of LCD Projector for a visually enticing event

1 VIP car park lots and 30% self parking of the guaranteed attendance

Choice of Wedding Gift for each guest

Specially designed invitation cards for 70% of confirmed guests (excludes printing)

Complimentary food tasting for a table of 10 persons (excludes weekends, public holiday &
eve of public holiday)

For Weekday Package: Choice of 3 Wishes

Free flow of beer throughout the Wedding Banquet

2 bottles of housepour wine per confirmed table

2 hour photo booth with unlimited printing at only S\$300.00nett

Dessert bar during cocktail reception at only S\$200.00nett

Standard Printing for Wedding Cards inserts

Additional one night stay in the Executive Suite (includes breakfast for 2 persons)

Complimentary usage of Day Use Room for helpers (9am to 3pm / 2pm to 8pm)



8 Course Cantonese Menu

Cold Dish Combination (Choice of any five items)

- Roasted Duck / 广东烧鸭
- Jelly Fish with Pacific Clams / 海蜇鲍贝
- Salad Prawn with Fresh Fruits / 鲜果沙律虾
- Deep-fried Noodle Fish / 金沙白饭鱼
- Thai Style Top Shell / 泰式螺头
- Maki Sushi / 寿司
- Honey Glazed Char Siew / 蜜汁叉烧
- Soya Sauce Chicken / 玫瑰鼓油鸡
- Smoked Chicken / 太爷鸡

(Choice of one item from each category)

Soup

- Braised Fish Maw Soup with Five Treasures
五宝鱼鳔羹
- Braised Lobster Meat & Shredded Abalone Soup
龙皇鲍丝羹
- Double-boiled Chicken with Long Cabbage in Clear Chicken Soup
京式鸡羹
- Lobster Meat with Seafood in Superior Broth
龙皇海鲜羹

Prawn

- Deep-fried Prawn Meat in Special Lemon Sauce with Hand-made Deep-fried Prawn in Prawn Paste
奶柠虾球拼虾中虾
- Deep-fried Prawn Meat in Pumpkin Sauce with Hand-made Mango Roll
金瓜奶沙虾球拼香芒卷
- Poached Live Tiger Prawn with Chinese Herbs
药材醉生虾

Fish

- Steamed Sea Bass in Hong Kong Style
港蒸金目鲈
- Steamed Red Snapper with Minced Garlic
金银蒜蒸红曹
- Steamed Live Garoupa in Hong Kong Style
港蒸海石斑
- Steamed Live Garoupa with Minced Garlic
金银蒜蒸石斑
- Steamed "Live" Soon Hock in Hong Kong Style
港蒸顺壳鱼
- Steamed "Live" Soon Hock with Minced Garlic
金银蒜蒸顺壳鱼

Chicken

- Roasted Crispy Chicken with Crackers
脆皮烧鸡
- Soya Sauce Chicken
香滑鼓油鸡
- Roasted Crispy Chicken with Deep Fried Garlic
蒜香烧鸡

181 Kitchener Road
Singapore 208533
Tel: +65 6428 3000
Toll free: 1800 2557 795
Fax: +65 6297 2827
parkroyalhotels.com



Delicacies

- ❑ Braised Sea Cucumber & Flower Mushroom with Seasonal Greens
海参花菇扒时蔬
- ❑ Braised Sea Cucumber & Bai Ling Mushroom with Seasonal Greens
海参百灵菇扒时蔬
- ❑ Braised Abalone & Flower Mushroom with Seasonal Greens /
鲍片花菇扒时蔬
- ❑ Braised Abalone & Snow Fungus with Seasonal Greens /
鲍片雪耳扒时蔬

Noodles / Rice

- ❑ Braised Ee-Fu Noodles with Assorted Seafood in Black Pepper
黑椒海鲜焖伊面
- ❑ Braised Ee-Fu Noodles with Straw Mushroom & Yellow Chives
干烧韭王伊面
- ❑ Braised Ee-Fu Noodles with Dried Scallops & Enoki Mushroom
金菇瑶柱焖伊面
- ❑ Stir-fried Wu Dong Noodles with Assorted Seafood in Black Pepper
黑椒海鲜炒乌东面
- ❑ Pan Fried Glutinous Rice with Chinese Sausages
港式腊味饭

Dessert

- ❑ Chilled Cream of Mango with Sago & Pomelo
杨枝甘露
- ❑ Chilled Red Dates with Snow Fungus & Pear
红莲炖双雪 (冻)
- ❑ Chilled Lemon Grass Jelly with Fresh Fruit
鲜果香茅冻
- ❑ Cream of Red Bean with Glutinous Rice Ball
红豆沙汤丸
- ❑ Chilled Lily Bud with Ginkgo Nut & Snow Fungus
鲜百合白果炖雪耳 (冻)