

CELEBRATE LOVE

WEDDING DINNER 2022 @ EMERALD BALLROOM

SGD1,268.00++ Per Table of Ten (10) Guests

Surcharge of SGD50++ applies for Auspicious Dates

Based on a minimum of

100 persons (January to June) and 180 persons (July to December)

at Emerald Ballroom, on Saturdays and Sundays (Includes Eve of and on Public Holidays)

Food & Beverages

- Customize your own eight-course Chinese Set menu
- Cocktail reception at the Event Foyer
- Food tasting for a table of ten persons with a minimum of 180 persons (Exclude Weekends, Eve of and on Public Holiday)
- Free flow of soft drinks and Chinese tea throughout the event
- Complimentary one 20-litre barrel of beer
- SGD8o.oonett Food & Beverage credits during your stay
- Waiver of corkage fees for duty paid and sealed hard liquor and wine

Wedding Décor

- A specially designed model wedding cake for cake cutting ceremony
- Elegant glass fountain display with a bottle of champagne for toasting ceremony
- Guest signature book and provision of Ang Bao Box
- Selection of exclusively designed Wedding Themes

Privileges

- Two night's stay in the Bridal Suite with breakfast for two persons
- Selection of Wedding Favors for all guests
- Specially designed invitation cards for 70% of confirmed guests (excludes printing)
- Two VIP car park lots and 30% self-parking of the guaranteed attendance

All rates are subject to 10% service charge and prevailing good and services tax.

Valid for weddings held by 31 December 2022.



181 Kitchener Road Singapore 208533 | Tel +65 6428 3031 | weddings.prskt@parkroyalhotels.com



CELEBRATE INTIMATE

WEDDING DINNER 2022 @ JADE ROOM

SGD1,268.00++ Per Table of Ten (10) Guests

Surcharge of SGD50++ applies for Auspicious Dates

Based on a minimum of 50 persons (January to June) and 80 persons (July to December) at Jade Room, on Saturdays and Sundays (Includes Eve of and on Public Holidays)

Food & Beverages

- Customize your own eight-course Chinese Set menu
- Cocktail reception at the Event Foyer
- Food tasting for ten persons at 50% off the table price (Exclude Weekends, Eve of and on Public Holiday)
- Free flow of soft drinks and Chinese tea throughout the event
- Waiver of corkage fees for duty paid and sealed hard liquor and wine

Wedding Décor

- A specially designed model wedding cake for cake cutting ceremony
- Elegant glass fountain display with a bottle of champagne for toasting ceremony
- Guest signature book and provision of Ang Bao Box
- Selection of exclusively designed Wedding Themes

Privileges

- One night's stay in the Deluxe Room with breakfast for two persons
- Selection of Wedding Favors for all guests
- Specially designed invitation cards for 70% of confirmed guests (excludes printing)
- Two VIP car park lots and 30% self-parking of the guaranteed attendance

All rates are subject to 10% service charge and prevailing good and services tax.

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DINNER CELEBRATIONS 2022

COLD DISH COMBINATION (SELECT FIVE ITEMS):

- Jelly Fish with Pacific Clams 海蛰鲍贝
- Salad Prawn with Fresh Fruits 鲜果沙律虾
- Deep-fried Noodles Fish 金沙白饭鱼
- Thai Style Top Shell 泰式螺头

- Roasted Duck 广东烧鸭
- Bak Kwa with Sweet & Sour Sauce 古佬金钱肉
- Honey Glazed Char Siew 蜜汁叉烧
- Vegetarian Spring Roll 斋春卷

Select one course from each category below:

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

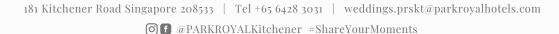
PRAWNS

- Deep-fried Prawn Meat in Pumpkin Sauce 金瓜奶沙虾球
- Poached Live Tiger Prawn with Chinese Herbs 药材醉生虾

FISH

Steamed Fish in Hong Kong Style
 (Choice of: Sea Bass/ Red Snapper/ Garoupa / Soon Hock)
 港蒸西曹鱼/港蒸红曹/港蒸海石斑/港蒸顺壳鱼





WEDDING MENU

DINNER CELEBRATIONS 2022

CHICKEN

- Roasted Crispy Chicken (Choice of: Crackers / Deep Fried Garlic) 脆皮烧鸡/ 蒜香烧鸡
- Deep-fried Pork Rib in Butter Cream with Fresh Fruit and Almonds 什果奶王骨

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 海参百灵扒时蔬
- Braised Abalone & Flower Mushroom with Seasonal Greens 動片花菇扒时蔬
- Braised Abalone & Bai Ling Mushroom with Seasonal Greens 鲍片百灵扒时蔬

NOODLES / RICE

- Braised Ee-Fu Noodles (Choice of: Straw Mushroom & Yellow Chives/Dried Scallops & Enoki Mushroom/Assorted Seafood in Black Pepper) 干烧韭王伊面/金菇瑶柱焖伊面/黑椒海鲜炒伊面
- Pan Fried Glutinous Rice with Chinese Sausages 港式腊味饭

DESSERT

- Chilled Cream of Mango with Sago & Pomelo 杨枝甘露
- Cream of Red Bean with Glutinous Rice Ball 红豆沙汤丸
- Red Dates with Snow Fungus ℰ Pear 红莲炖双雪(热/冻)
- Chilled Passion Fruit and Logan with Ginseng 百香果花旗蔘龍眼茶(冻)



