

Wedding Lunch Package 2015 / 2016

Minimum 25 tables, Maximum 45 tables

The Menu

A delicious 7-course Cantonese Menu prepared by our Master Chef
priced at S\$698.00++ per table

Beverages

Free flow of soft drinks and Chinese tea

1 barrel of 20-litre Tiger Draught beer

Waiver of corkage charge for all duty-paid hard liquor, excluding beer,
wine, white spirits and champagne

Cocktail Reception

Pre-event cocktails with nuts at the foyer

Easels stand for wedding portrait at the foyer

The Emerald Ballroom

An exclusive wedding theme with floral arrangement and
decoration on stage

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

Elegantly designed wedding model cake for cake cutting ceremony

One complimentary bottle of Champagne with a
glass fountain on stage for toasting

With Compliments

A memorable one night stay in our Bridal Suite with a complimentary
fruit basket

A sumptuous breakfast or lunch on the following day after your wedding
night

Pre or Post refreshments with two drinks for wedding couple in room

Choice of two invitation card designs for up to 80% of your invited
guests, excluding printing

Complimentary "In-laws Get Together" lunch or dinner for 10 persons
based on confirmed menu

An elegant guest signature book & ang bao box

Elegant wedding gift for all guests

Complimentary use of LCD Projector for a visually enticing evening

Complimentary parking for 20% of guaranteed attendance
(Farrer Park MRT provides convenient access for your non-driving guests)

Prices are not inclusive of service charge and GST, unless otherwise stated as nett

Prices & Package are subject to change without prior notice

PARKROYAL
ON KITCHENER ROAD
SINGAPORE

Jade Package

7-Course Cantonese Menu

\$698.00++ per table

Cold Dish Combination / 锦绣五福拼盘 (Choice of any five items)

- Roasted Duck / 广东烧鸭
- Jelly Fish / 三丝海蜇
- Top Shell in Thai Style / 泰式螺头
- Japanese Baby Octopus / 日式红墨鱼
- Vietnamese Spring Roll / 越南春卷
- Honey Glazed Char Siew / 蜜汁叉烧
- Drunken Chicken / 绍兴醉鸡

(Choice of one item from each category)

Soup

- Braised Eight Treasure Soup / 八宝羹
- Braised Dried Scallop Soup with Seafood and Fish Maw / 干贝海鲜鱼鳔羹

Prawn/ Chicken

- Deep Fried Prawn in Pumpkin Sauce / 金瓜奶虾球
- Deep Fried Wasabi Prawn / 芥末虾球
- Roasted Crispy Chicken with Crackers / 脆皮烧鸡

Fish

- Steamed Sea Bass in Hong Kong Style / 港蒸金目鲈
- Steamed Sea Bass in Teochew Style / 潮式金目鲈

Delicacies

- Braised Flower Mushroom & Shimeji Mushroom with Seasonal Greens / 松菇花菇扒时蔬
- Braised Flower Mushroom & Beancurd Stick with Seasonal Greens / 豆根花菇扒时蔬

Rice and Noodles

- Braised Ee-Fu Noodles with Straw Mushroom & Yellow Chives / 干烧韭王伊面
- Braised Ee-Fu Noodles with Flower Mushroom & Enoki / 双菇伊面

Dessert

- Chilled Cream of Mango with Sago & Pomelo / 杨枝甘露
- Chilled Mango Pudding with Fresh Cream / 芒果布丁

(Please note that shark's fin is only available upon request)

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PARKROYAL
ON KITCHENER ROAD
SINGAPORE

Wedding Dinner Package 2015 / 2016

Minimum 25 tables, Maximum 45 tables

The Menu

A delicious 8-course Cantonese Menu prepared by our Master Chef priced from S\$808.00++ per table

Beverages

Free flow of soft drinks and Chinese tea

2 barrels of 20-litre Tiger Draught beer

Complimentary 1 house wine (RED) per confirmed table (weekend only)

Waiver of corkage charge for all duty-paid hard liquor, excluding beer, wine, white spirits and champagne

Cocktail Reception

Pre-event cocktails with nuts at the foyer

Easels stand for wedding portrait at the foyer

The Emerald Ballroom

An exclusive wedding theme with floral arrangement and decoration on stage

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

Elegantly designed wedding model cake for cake cutting ceremony

One complimentary bottle of Champagne with a glass fountain on stage for toasting

With Compliments

A memorable one night stay in our Bridal Suite with a complimentary fruit basket

Day Use Helper Room from 2.00pm to 8.00pm

A sumptuous breakfast or lunch on the following day after your wedding night

Pre or Post refreshments with two drinks for wedding couple in room

Choice of two invitation card designs for up to 80% of your invited guests, excluding printing

Complimentary "In-laws Get Together" lunch or dinner for 10 persons based on confirmed menu

An elegant guest signature book & ang bao box

Elegant wedding gift for all guests

Complimentary use of LCD Projector for a visually enticing evening

Complimentary parking for 20% of guaranteed attendance
(Farrer Park MRT provides convenient access for your non-driving guests)

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PARKROYAL
ON KITCHENER ROAD
SINGAPORE

Sapphire Package

8 Course Cantonese Menu

WEEKDAY PACKAGE

Monday to Thursday
\$808.00++ per table

WEEKEND PACKAGE

Friday, Saturday & Sunday, Eve of and on Public Holiday
\$888.00++ per table

Cold Dish Combination / 锦绣五福大拼盘 (Choice of any five items)

- Roasted Duck / 广东烧鸭
- Jelly Fish with Pacific Clams / 海蜇鲍贝
- Salad Prawn / 沙律虾
- Vietnamese Spring Roll / 越南春卷
- Thai Style Top Shell / 泰式螺头
- Sliced Mock Abalone in Spicy Sauce / 凉拌斋鲍鱼
- Honey Glazed Char Siew / 蜜汁叉烧

(Choice of one item from each category)

Soup

- Braised Chicken Broth with Fish Maw / 黄焖鱼鳔羹
- Braised Three Treasure Chicken Broth / 京式三宝鸡汤

Prawn

- Poached Live Tiger Prawn with Chinese Herbs
药材虎虾
- Poached Live Tiger Prawn with Ginger & Scallion in Chinese Hua Tiao Wine
姜葱花雕虾

Chicken

- Roasted Crispy Chicken with Deep Fried Garlic / 脆皮蒜香鸡
- Roasted Crispy Chicken with Crackers / 脆皮烧鸡

Fish

- Steamed Live Garoupa in Hong Kong Style / 港蒸海石斑
- Steamed Live Garoupa with Minced Garlic / 金银蒜蒸石斑

Delicacies

- Braised Bai Ling Mushroom & Snow Fungus with Seasonal Greens
百灵菇雪耳扒时蔬
- Braised Flower Mushroom & Snow Fungus with Seasonal Greens
花菇雪耳扒时蔬

Rice and Noodles

- Braised Ee-Fu Noodles with Assorted Seafood in Black Pepper
黑椒海鲜焖伊面
- Pan Fried Glutinous Rice with Sausages
港式糯米饭

Dessert

- Chilled Mango Pudding with Mango Cream / 芒果布丁
- Chilled Lemon Grass Jelly with Fresh Fruit / 鲜果香茅冻

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PARKROYAL
ON KITCHENER ROAD
SINGAPORE

Wedding Dinner Package 2015 / 2016

Minimum 25 tables, Maximum 45 tables

The Menu

A delicious 8-course Cantonese Menu prepared by our Master Chef priced at S\$908.00++ per table

Beverages

Free flow of soft drinks and Chinese tea

Free Flow of Tiger Draught beer

Complimentary 1 house wine (RED) per confirmed table (weekend only)

Waiver of corkage charge for all duty-paid hard liquor, excluding beer, wine, white spirits and champagne

Cocktail Reception

Pre-event cocktails with nuts at the foyer

Easels stand for wedding portrait at the foyer

The Emerald Ballroom

An exclusive wedding theme with floral arrangement and decoration on stage

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

Elegantly designed wedding model cake for cake cutting ceremony

One complimentary bottle of Champagne with a glass fountain on stage for toasting

With Compliments

A memorable two nights' stay in our Bridal Suite with a complimentary fruit basket

Day Use Helper Room from 2.00pm to 8.00pm

A sumptuous breakfast or lunch on the following day after your wedding night

Pre or Post refreshments with two drinks for wedding couple in room

Choice of two invitation card designs for up to 80% of your invited guests, excluding printing

Complimentary "In-laws Get Together" lunch or dinner for 10 persons based on confirmed menu

An elegant guest signature book & ang bao box

Elegant wedding gift for all guests

Complimentary use of LCD Projector for a visually enticing evening

Complimentary parking for 20% of guaranteed attendance
(Farrer Park MRT provides convenient access for your non-driving guests)

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PARKROYAL
ON KITCHENER ROAD
SINGAPORE

Emerald Package

8 Course Cantonese Menu

WEEKDAY PACKAGE

Monday to Thursday
\$908.00++ per table

WEEKEND PACKAGE

Friday, Saturday & Sunday, Eve of and on Public Holiday
\$968.00++ per table

Cold Dish Combination / 花团锦簇大拼盘 (Choice of any five items)

- Salad Prawn / 沙律虾
- Vietnamese Spring Roll / 越南春卷
- Thai Style Top Shell / 泰式螺头
- Suckling Pig / 乳猪件
- Deep Fried Cheese Prawn Rolls / 芝士蛋卷
- Jelly Fish with Pacific Clams / 海蜇鲍贝
- Sliced Mock Abalone in Spicy Sauce / 凉拌斋鲍鱼

(Choice of one item from each category)

Soup

- Braised Fish Broth with Fish Maw / 沙鱼骨炖花胶汤
- Braised Chicken Broth with Abalone / 鲍鱼鸡汤

Scallops

- Stir Fried Scallop with Macadamia & Celery / 夏果彩椒带子
- Stir Fried Scallop & Celery in XO Sauce / X.O 酱炒西芹带子

Duck

- Roasted Duck / 挂炉烧鸭
- Roasted Pipah Duck / 琵琶烧鸭

Fish

- 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

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

Rice and Noodles

- Pan Fried Glutinous Rice with Sausages / 港式腊味饭
- Fried Rice with Seafood Wrapped in Lotus Leaf / 干贝海鲜荷叶饭

Dessert

- Chilled Lemon Grass Jelly with Fresh Fruit
鲜果香茅冻
- Double Boiled Red Dates & Lotus Seeds with Snow Fungus & Snow Pear
红莲双雪

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PARKROYAL
ON KITCHENER ROAD
SINGAPORE