

# WEDDING CELEBRATIONS

## LUNCH

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**PARKROYAL**  
ON BEACH ROAD  
SINGAPORE

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## WEEKDAYS AND WEEKENDS

*(includes eve of public holidays and public holidays)*

### **8-Course Lunch**

Weddings in 2013 | \$788++ per table of 10 persons

Weddings in 2014 | \$868++ per table of 10 persons

- Customised 8-course Cantonese lunch menu with free flow of soft drinks and Chinese tea
- Pre-event cocktail reception at the foyer with cocktail nuts
- Pre or post-lunch snacks for the bride and groom before or after the lunch celebration
- One 30-litre barrel of beer
- Waiver of corkage fee for duty paid hard liquor
- Customised wedding themes
- Dry ice effect for wedding march-in
- A specially-designed model wedding cake for the cake-cutting ceremony
- Elegant champagne fountain display with a bottle of champagne
- Choice of wedding favours
- Specially-designed guest signature book and invitation cards for 70% of your confirmed guests (excludes printing)
- Complimentary use of two LCD projectors
- Two VIP car park lots and complimentary parking coupons based on 20% of the guaranteed attendance
- One-night stay in our Deluxe room, inclusive of buffet breakfast for two at Plaza Brasserie

*Packages and pricing subject to change without prior notice.*





# CUSTOMISED LUNCH MENU SELECTIONS

*Choice of preferred dishes for each course.*

## APPETIZERS

**PARKROYAL Five Treasures Platter** *(Choice of five selections)*

**Marinated Sliced Octopus**

Cilantro | Thai Chilli

**Prawn Salad**

Mayonnaise | Fruit Salad

**Drunken Free Range Chicken**

Premium Chinese Wine | Wolfberries

**Braised Soya Chicken**

Cantonese Style

**Five Spice Prawns**

Beancurd Skin | Cilantro

**Stuffed Lychee**

Crabmeat | Breadcrumbs

**Fish Skin**

Salmon Skin | Kung Po Sauce

**Cantonese Roasted Duck**

Plum Sauce | Ancient Spices

**Silver Bait**

Spring Onions | Five-Spices

**Wok-Fried Mock Meat**

Gingko Nuts | Mushrooms

## SOUP *(Choice of one)*

**Shark's Fin Wrapped**

Blue Swimmer Crabmeat | Fish Maw

**Braised Shark's Fin**

Abalone | Superior Hokkaido Dried Scallops

**Double-Boiled American Wild Ginseng**

Farm Chicken Slices | Queen Scallops

## POULTRY *(Choice of one)*

**Steamed Farm Chicken**

Preserved Sausage | Premium Chinese Wine

**Boneless Wild Chicken**

Glutinous Rice | Gingko Nuts

## FISH *(Choice of one)*

**Pacific Groupa**

Fermented Black Beans | Cilantro

**Ocean Wild Seabass**

Superior Shoyu | Fragrant Cilantro Oil



# CUSTOMISED LUNCH MENU SELECTIONS

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*Choice of preferred dishes for each course.*

## SEAFOOD *(Choice of one)*

### **Stewed Superior Sea Cucumber**

Bai Ling Mushrooms | Seasonal Greens

### **Poached 'Live' Tiger Prawns**

American Wild Ginseng | Tang Gui

## VEGETABLES *(Choice of one)*

### **Braised Sliced Octopus**

Australia Celery | 'XO' Sauce

### **Sautéed Shimeiji Mushrooms**

Hokkaido Dried Scallops | Crispy Silver Fish | Broccoli

## NOODLES / RICE *(Choice of one)*

### **Stewed Japanese Udon**

Dried Shrimps | Yellow Chives

### **Wrapped Steamed Glutinous Rice**

Preserved Meat | Japanese Mushrooms

### **Braised Ee-Fu Noodles**

Atlantic Crabmeat | Premium Yellow Chives

### **Stir-Fried 'Mee Sua'**

Ocean Crabmeat | Trio of Peppers

## DESSERT *(Choice of one)*

### **Double-Boiled Snow Fungus**

Red Dates | Lotus Seeds

### **Sweetened Walnut Paste**

Rock Sugar | Glutinous Rice Balls

### **Chilled Aloe Vera**

Wolfberries | Wild Rock Sugar

### **Crispy Pumpkin Coins**

Cinnamon Infused



