

Sapphire Wedding Dinner Package 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 01 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)

Prices are subject to 10% service charge and 7% GST
Prices & Package are subject to change without prior notice

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 (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

(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

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

Chicken

- Roasted Crispy Chicken with Crackers / 脆皮烧鸡
- Soya Sauce Chicken / 香滑鼓油鸡

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 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

- Braised Ee-Fu Noodles with Assorted Seafood in Black Pepper
黑椒海鲜焖伊面
- Stir-fried Wu Dong Noodles with Assorted Seafood in Black Pepper
黑椒海鲜炒乌东面

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)

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

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PARKROYAL
ON KITCHENER ROAD
SINGAPORE

Emerald Wedding Dinner Package 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)

Prices are subject to 10% service charge and 7% GST
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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 (Choice of any five items)

- Salad Prawn with Fresh Fruits / 鲜果沙律虾
- Thai Style Top Shell / 泰式螺头
- Smoked Chicken / 太爷鸡
- Deep-fried Shrimp on Toast with Sesame / 芝麻虾多士
- Jelly Fish with Pacific Clams / 海蜇鲍贝
- Japanese Baby Octopus in Spicy Sauce / 香辣红墨鱼
- Deep-fried Noodle Fish / 金沙白饭鱼

(Choice of one item from each category)

Soup

- Double-boiled Chicken with Long Cabbage in Clear Chicken Soup / 京式鸡羹
- Braised Lobster Meat & Shredded Abalone Soup / 龙皇鲍丝羹

Scallops

- Stir-fried Canada Scallops with Shimeji & Capsicum / 松菇杞子彩衣炒加洲带子
- Stir-fried Canada Scallops & Capsicum in X.O Sauce / X.O 酱炒加洲带子

Duck

- Roasted Duck / 挂炉烧鸭
- Roasted Crispy Chicken with Crackers / 脆皮烧鸡

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 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

Rice and Noodles

- Pan Fried Glutinous Rice with Chinese Sausages / 港式腊味饭
- Braised Ee-fu Noodles with Straw Mushroom & Yellow Chives / 草菇韭王干烧伊面

Dessert

- Chilled Lily Bud with Gingko Nut & Snow Fungus / 鲜百合白果炖雪耳 (冻)
- Chilled Red Dates with Snow Fungus & Pear / 红莲炖双雪 (冻)

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

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