

Jade Wedding Lunch Package 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
decorations 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 subject to 10% service charge and 7% GST
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 / (Choice of any five items)

- Roasted Duck / 广东烧鸭
- Salad Prawn with Fresh Fruit / 鲜果沙律虾
- Top Shell in Thai Style / 泰式螺头
- Japanese Baby Octopus in Spicy Sauce / 香辣红墨鱼
- Stir Fried Egg Fu Yong / 桂花蛋
- Honey Glazed Char Siew / 蜜汁叉烧
- Soya Sauce Chicken / 玫瑰鼓油鸡

(Choice of one item from each category)

Soup

- Lobster Meat with Seafood in Superior Broth / 龙皇海鲜羹
- Braised Fish Maw Soup with Five Treasures / 五宝鱼鳔羹

Prawn/ Chicken

- Deep Fried Prawn in Pumpkin Sauce / 金瓜奶虾球
- Poached Live Tiger Prawn with Chinese Herbs / 药材醉生虾
- Roasted Crispy Chicken with Deep Fried Garlic / 蒜香烧鸡

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

Delicacies

- Braised Flower Mushroom & Beancurd Stick with Seasonal Greens / 花菇豆根扒时蔬
- Braised Bai Ling Mushroom & Beancurd Stick with Seasonal Greens / 百灵菇豆根扒时蔬

Rice and Noodles

- Braised Ee-Fu Noodles with Straw Mushroom & Yellow Chives / 干烧韭王伊面
- Braised Ee-Fu Noodles with Dried Scallops & Enoki Mushroom / 金菇瑶柱焖伊面

Dessert

- 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

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

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