



The Ballrooms at PARKROYAL on Beach Road 2016 Wedding Dinner Package

Minimum Requirement

Grand Ballroom - 30 tables (maximum 45 tables)

Sky Ballroom - 22 tables (maximum 30 tables)

WEEKENDS

(Friday, excludes eve of public holidays and public holidays)

\$1,188.00 per table of 10 persons

WEEKENDS

(Saturday and Sunday, includes eve of public holidays and public holidays)

\$1,288.00 per table of 10 persons

Package

- Customized 8-course Cantonese dinner menu with free flow of soft drinks and Chinese Tea
- Pre-dinner cocktail reception at the foyer with cocktail nuts
- Pre-dinner for the bride and groom on the night of the wedding celebration
 - One 30-litre barrel of beer
 - A bottle of house-pour wine for every confirmed table
 - Waiver of corkage fee for sealed and duty-paid hard liquor
 - Customized 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
 - A choice of wedding favors
- Specially-designed guest signature book and invitation cards for 70% of your confirmed guests (excludes printing)
 - Complimentary usage of two LCD projectors
 - Food tasting session for a table of ten persons
 - Two VIP car park lots at the hotel drive-way for bridal cars
 - Complimentary parking coupons based on 20% of the guaranteed attendance
- One-night stay in our luxurious Suite with breakfast for two persons in Orchid Club Lounge
- An overnight stay in Deluxe Room for Helpers (maximum 2 occupants for overnight stay)
- Spa treatment for two at St. Gregory (validity 3 months from wedding date)
- A personalized Wedding Butler for the couple

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

*** Prices displayed are subject to 10% service charge and 7% Goods and Services Tax (GST)*



CUSTOMISED MENU SELECTIONS FOR WEEKEND DINNERS

Appetizers

PARKROYAL Eight Treasures Platter

Prawn Salad
Mayonnaise | Fruit Salad

Cantonese Roast Duck
Plum Sauce | Ancient Spices

Fish Skin
Salmon Skin | Kung Po Sauce

Drunken Free Range Chicken
Premium Chinese Wine |
Wolfberries

California Maki Roll
Soya Sauce | Wasabi

Pacific Clam
Cilantro | Thai Chilli

Silver Bait
Spring Onions | Five-Spices

Gyoza
Seafood | Chive

Soup *(Choice of one)*

Shark's Fin Wrapped

Blue Swimmer Crabmeat | Fish Maw

Braised Shark's Fin

Abalone | Superior Hokkaido Dried Scallop

Five Treasure Fin

Shark's Fin | Conpoy | Crabmeat | Salmon Roe | Flower Wild Mushroom

Double Boiled Fin

Sea cucumber | Imperial Crabmeat

Eight Treasures Seafood Soup

Abalone | Sea cucumber | Imperial Crabmeat | Japanese Flower Mushroom |
Fish Maw | Hokkaido Dried Scallop | Squid | Shark's Fin

(Non-Shark's Fin Soup)

Double Boiled American Wild Ginseng

Farm Chicken | Queen Scallop

Superior Broth

Crystal Melon | Hokkaido Dried Scallop

Slow Braised Eight Treasures

Crabmeat | Fish Skin | Chicken Slice | Sea Cucumber | Black Mushroom | Scallop | Fish Maw | Squid



Poultry and Meat *(Choice of one)*

Steamed Farm Chicken

Preserved Sausage | Premium Chinese Wine

Boneless Wild Chicken

Glutinous Rice | Ginkgo Nuts

Traditional Roasted Chicken

Spiced Salt | Crackers

Stewed Five Treasure Duck

Forest Mushroom | Preserved Meat

Seared Wagyu

Salted Egg | Chives

Oriental Pork Ribs

Capsicum | Cilantro

Fish *(Choice of one)*

Pacific Garoupa

Fermented Black bean | Cilantro

Deep-Sea Red Garoupa

Japanese Shiro Miso | Cilantro

Atlantic Black Cod

Premium Teriyaki Sauce | Chive

Crispy Marble Goby

Superior Stock | Fragrant Oil

Ocean Wild Seabass

Superior Shoyu | Fragrant Cilantro Oil

Steamed Imperial Snow White Pomfret

Preserved Salted Vegetable | Japanese Mushroom

Seafood *(Choice of one)*

Stewed Superior Sea Cucumber

Bai Ling Mushroom | Seasonal Green

Wok-Fried Sea-Water Prawn

Hot Bean Paste | Chive

Wok-Fried Sea-Water Prawn

Salted Egg | Chives

Wok-Fried Sea-Water Prawn

Wasabi | Mayonnaise

Atlantic Sea Prawn

Hokkaido Dried Scallop | 'XO' Sauce

Poached 'Live' Tiger Prawn

American Wild Ginseng | Tang Gui



Vegetables *(Choice of one)*

Braised Sliced Octopus

Australia Celery | 'XO' Sauce

Sautéed Shimeiji Mushroom

Hokkaido Dried Scallop | Crispy Silver Fish | Broccoli

Braised Sliced Abalone

Tian Jin Cabbage | Black Mushroom | Superior Sauce

Sautéed Queen Scallop

Broccoli | Japanese Flower Mushroom

Baby Abalone

Chinese Spinach | Dried Scallop

Noodles | Rice *(Choice of one)*

Stewed Japanese Udon

Dried Shrimps | Yellow Chives

Wrapped Steamed Glutinous Rice

Preserved Meat | Japanese Mushroom

Braised Ee-Fu Noodles

Atlantic Crabmeat | Premium Yellow Chive

Stir-fried 'Mee Sua'

Ocean Crabmeat | Trio Pepper

Dessert *(Choice of one)*

Double-Boiled Snow Fungus

Red Dates | Lotus Seeds

Sweetened Yam Paste

Pumpkin | Ginkgo Nut

Chilled Aloe Vera

Wolfberries | Wild Rock Sugar

Glutinous Rice Dumplings in Syrup

Red Dates | Longan | Lotus Seed

Sweet Coconut Tarts

Gratinated Coconut | Honey

Cream of Sweetened Pumpkin

Butternut Pumpkin | Forest Rock Sugar

Chilled Hasma

Red Dates | Lotus Seeds

Strawberry Shortcake

Premium Strawberry | Pastry Cream



The Ballrooms at PARKROYAL on Beach Road 2016 Wedding Dinner Package

Minimum Requirement

Grand Ballroom - 30 tables (maximum 45 tables)

Sky Ballroom - 22 tables (maximum 30 tables)

WEEKDAYS

(Monday to Thursday, excludes eve of public holidays and public holidays)

\$988.00 per table of 10 persons

Package

- Customized 8-course Cantonese dinner menu with free flow of soft drinks and Chinese Tea
- Pre-dinner cocktail reception at the foyer with cocktail nuts
- Pre-dinner for the bride and groom on the night of the wedding celebration
 - One 30-litre barrel of beer
 - A bottle of house-pour wine for every confirmed table
- Waiver of corkage fee for sealed and duty-paid hard liquor
- Customized 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
 - A choice of wedding favors
- Specially-designed guest signature book and invitation cards for 70% of your confirmed guests (excludes printing)
 - Complimentary usage of two LCD projectors
 - Food tasting session for a table of ten persons
 - Two VIP car park lots at the hotel drive-way for bridal cars
- Complimentary parking coupons based on 20% of the guaranteed attendance
- One-night stay in our luxurious Suite with breakfast for two persons in Orchid Club Lounge
- An overnight stay in Deluxe Room for Helpers (maximum 2 occupants for overnight stay)
- Spa treatment for two at St. Gregory (validity 3 months from wedding date)
- A personalized Wedding Butler for the couple

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The Ballrooms at PARKROYAL on Beach Road 2016 Wedding Lunch Package

Minimum Requirement

Grand Ballroom - 30 tables (maximum 45 tables)

Sky Ballroom - 22 tables (maximum 30 tables)

WEEKDAYS AND WEEKENDS

(Includes eve of public holidays and public holidays)

\$988.00 per table of 10 persons

Package

Customized 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

Customized 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 favors

Specially-designed guest signature book and invitation cards for 70% of your confirmed guests

(excludes printing)

Complimentary usage of two LCD projectors

Food tasting session for a table of ten persons

Two VIP car park lots at the hotel drive-way for bridal cars

Complimentary parking coupons based on 20% of the guaranteed attendance

One-night stay in our Orchid Club Room with breakfast for two persons in Orchid Club Lounge

A Day-Use Room for Helpers

Spa treatment for two at St. Gregory (validity 3 months from wedding date)

A personalized Wedding Butler for the couple

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CUSTOMISED MENU SELECTIONS FOR LUNCH & WEEKDAY DINNERS

Appetizers

PARKROYAL Five Treasures Platter

Prawn Salad Mayonnaise Fruit Salad	Cantonese Roast Duck Plum Sauce Ancient Spices	Drunken Free Range Chicken Premium Chinese Wine Wolfberries
Pacific Clam Cilantro Thai Chilli	California Maki Roll Soya Sauce Wasabi	

Soup *(Choice of one)*

Shark's Fin Wrapped

Blue Swimmer Crabmeat | Fish Maw

Braised Shark's Fin

Abalone | Superior Hokkaido Dried Scallop

(Non Sharks Fin Soup)

Double Boiled American Wild Ginseng

Farm Chicken | Queen Scallop

Poultry and Meat *(Choice of one)*

Steamed Farm Chicken

Preserved Sausage | Premium Chinese Wine

Boneless Wild Chicken

Glutinous Rice | Gingko Nuts

Traditional Roasted Chicken

Spiced Salt | Crackers

Fish *(Choice of one)*

Pacific Garoupa

Fermented Black Bean | Cilantro

Ocean Wild Seabass

Superior Shoyu | Fragrant Cilantro Oil



Seafood *(Choice of one)*

Stewed Superior Sea Cucumber

Bai Ling Mushroom | Seasonal Green

Poached 'Live' Tiger Prawn

American Wild Ginseng | Tang Gui

Wok-Fried Sea-Water Prawn

Hot Bean Paste | Chive

Vegetables *(Choice of one)*

Braised Sliced Octopus

Australia Celery | 'XO' Sauce

Sautéed Shimeiji Mushroom

Hokkaido Dried Scallop | Crispy Silver Fish | Broccoli

Noodles / Rice *(Choice of one)*

Stewed Japanese Udon

Dried Shrimps | Yellow Chives

Wrapped Steamed Glutinous Rice

Preserved Meat | Japanese Mushroom

Braised Ee-Fu Noodles

Atlantic Crabmeat | Premium Yellow Chive

Stir-fried 'Mee Sua'

Ocean Crabmeat | Trio Pepper

Dessert *(Choice of one)*

Double-Boiled Snow Fungus

Red Dates | Lotus Seeds

Sweetened Yam Paste

Pumpkin | Ginkgo Nut

Chilled Aloe Vera

Wolfberries | Wild Rock Sugar

Strawberry Shortcake

Premium Strawberry | Pastry Cream