

Where your petite love story begins Individually Plated Wedding Package

Grand Ballroom: minimum 200 persons | maximum 270 persons
Sky Ballroom: minimum 120 persons | maximum 168 persons

SGD238.00++ per person

Delectable Cuisine

- Specially crafted individually plated 6-course menu by Master Chef Chong and his culinary team.
- Tasting session for 8 persons on selected menu.
(Mondays to Thursdays only, excluding eve and day of public holidays).

Beverages

- Unlimited serving of soft drinks and Chinese tea throughout the event.
- Complimentary one thirty litres barrel of beer, for consumption during banquet.
- Complimentary one bottle of house pour wine for every 10 paying guests, for consumption during wedding banquet.
- Waiver of corkage for sealed, duty-paid hard liquor and wine brought in on Wedding day.
- Complimentary one bottle of champagne for toasting ceremony.

Embellishments

- Exclusively curated wedding decorations and centerpieces for the tables, including two VIP tables.
- Enhance your wedding march-in with a stunning misty effect.
- Exquisite Model Wedding Cake tailored for your memorable cake-cutting ceremony.
- Elegant champagne fountain display.
- Complimentary usage of LED wall and basic in-house sound system.

Wedding Privileges

- A selection of wedding favours for all guests.
- Elegantly crafted red packet gift box.
- Wedding invitation cards for 70% of your confirmed guests (excludes printing).
- One VIP car park lot at the hotel driveway for bridal car.
- Complimentary parking coupons based on 30% of the guaranteed attendance.

Pampering Treats

- One-night stay in our PARKROYAL Club Premier Room with breakfast for two persons.
- One-night stay in our PARKROYAL Superior Room for helpers with breakfast for two persons.
- Pre or post lunch for the bride and groom before or after the celebration.
- Spa treatment for two at St. Gregory (valid 3 months from wedding date).

Terms & Conditions apply:

- Prices quoted are applicable to weddings held from now till 31 December 2027.
- Prices quoted are subject to 10% service charge and prevailing government taxes, unless otherwise stated as nett.
- Minimum guaranteed tables may change, depending on prevailing guidelines from Singapore Government on maximum permissible attendance for weddings events.
- The Management reserves the right to change the information or menu items without prior notice.

6-Course Individually Plated Menu

PARKROYAL COMBINATION PLATTER

賓樂雅龍蝦沙律拼盆

Chilled Lobster with Mango Mayonnaise Dressing with Tobiko |
Deep-fried Almond Seafood Ball | Scallop with Black Truffle |
Smoked Duck Breast with Passion Fruit Dressing

SOUP

羊肚菌花膠竹筴干貝燉雞湯

Double-boiled Fish Maw Soup
with Morel Mushroom, Wild Bamboo Pith, Hokkaido Conpoy

FISH

黑蒜豉油皇虫草花蒸鱸魚件

Steamed Chilean Sea Perch Fillet in
Superior Black Garlic First Pressed Soya sauce
Garnished with Coriander Spring

VEGETABLES

原粒鮑魚炆豬肋排五穀黃金汁翠園蔬

Whole Abalone and Pork Ribs in Grains Golden Broth
with Seasonal Vegetables

MAIN

辣椒蚬醬配特制手功面花卷

Chilli Crab Sauce Served Special Home Made Flower Bun

DESSERT

柚子香芒慕斯蛋糕

Mango and Yogurt Mousse Cake