

Ginger

Wedding Packages 2024 & 2025

Packages	June 2024 to December 2025
Grand (Lunch from 12.00pm to 3.00pm)	SGD108.00++ per person (Monday - Thursday) SGD118.00++ per person (Friday - Sunday)
Luxury (Dinner from 6.00pm to 10.00pm)	SGD128.00++ per person (Monday - Thursday) SGD138.00++ per person (Friday - Sunday)

Minimum Spending Requirements

Weekday Lunch (Monday – Thursday) : SGD10,000++
Weekend Lunch (Friday – Sunday) : SGD12,000++

Weekday Dinner (Monday – Thursday) : SGD14,000++
Weekend Dinner (Friday – Sunday) : SGD16,000++

Delectable Cuisine

♥ Sumptuous Halal-certified Malay Wedding Buffet menu.

Beverages

♥ Grand Package : Unlimited serving of soft drinks, chilled juices, coffee and tea.
♥ Luxury Package : Unlimited serving of soft drinks, chilled juices, signature earl grey pandan, fruit soda, coffee and tea.

Wedding Services

♥ A selection of wedding favours for all guests.
♥ One (1) Complimentary VIP parking for bridal car.
♥ Complimentary parking for 20% of attended guests.

Pampering Treats

♥ Grand Package : 2D1N stay in PARKROYAL Deluxe Room with daily breakfast for two (2) persons.
♥ Luxury Package : 2D1N stay in PARKROYAL Club Premier Room with daily breakfast for two (2) persons.

^Terms & Conditions apply:

- Prices quoted are applicable to weddings held from June 2024 to December 2025.
- 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.



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Grand Package - Buffet Menu

Salad Bar

Romaine, Rocket, Mixed Greens, Baby Spinach, Carrot, Cucumber, Cherry Tomato, Olive, Corn, Parmesan Cheese, Walnuts, Pine Nuts, Pumpkin Seeds, Sunflower Seeds

Dressing: Italian, Sesame, Caesar, Ranch, Thousand Island

Seafood on Ice

- Vongole Clams
- Cooked Prawns
- Shell-on Scallops
- Half-shell Green Mussels

Sushi

- Inari Sushi
- Tamago Egg
- Mini California Maki
- Futo Maki

Sashimi

- Tuna
- Salmon
- Octopus

Combination Salad

- Nyonya Achar
- Marinated Jellyfish
- Greek Salad with Feta Cheese
- Antipasto with Chickpea Salad

Dim Sum

- Har Gow
- Vegetarian Dumplings
- Chicken Char Siew Pau

Double-boiled Soup & Western Soup

- Cream Of Wild Mushroom
- American Ginseng Chicken

Action Corner

- Singapore Rojak
- Whole-baked Barramundi with Local Spices and Pickle


BBQ Highlights

- Otak-otak
- Lamb Chop
- Chicken and Lamb Satay with Condiments
- Chicken Wings Percik

Western

- Prawns Aglio Olio
- Roasted Pumpkin
- Spanish Style Lamb Leg & Tripe, Baked Salmon with Seafood Saffron Sauce

Local

- Stir Fried Tiger
 - Prawn with White pepper Sauce
 - Braised Beef Brisket with Sweet Soy Sauce
 - Seafood Fried Rice
 - Thai Style Fish Fillet
 - Stir-fried Seasonal Green
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Food items may contain traces of nuts or shellfish. Please inform our associates in advance if you have any special dietary requirements, food allergies or food intolerances.



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Noodles

- Mee Siam
- Singapore Laksa

Hong Kong Roasts

- Chicken Rice
- Roasted Duck

Permier

- Singapore Chilli Crab
- Cereal River Prawn

Sambal, Dips & Dressings

- Mayonnaise
- Tartar Sauce
- Green Belado
- Dijon Mustard
- Kicap Manis AC
- Lime Calamansi
- Thai Sweet Chilli Sauce
- Sambal Pineapple Basil
- Chincalok with Dried Onion and Chilli
- Green Sambal with Crispy Salted Fish
- Sambal Belacan with Shredded Young Mango

Coconut Soft Serve

Condiments: Almond Flakes, Chocolate Chips, Marshmallow, Corn, Grass Jelly, Green Chendol, Candied Atap Seeds

Nyonya Kueh

- Talam Sago
- Talam Ketan
- Kueh Pisang
- Lemper Udang


Dessert

- Fruits Tartlets
- Tiramisu Cake
- Durian Pengat
- Peach Jalousies
- Hazelnut Feuilletine Cake
- Hot Pulut Hitam

Cut Fruits

- Pineapple
- Rose Apple
- Rock Melon
- Watermelon
- Pomegranate

Whole Fruits

- Guava
 - Red Plum
 - Dragon Fruits
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Luxury Package - Buffet Menu

Salad Bar

Romaine, Rocket, Mixed Greens, Baby Spinach, Carrot, Cucumber, Cherry Tomato, Olive, Corn, Parmesan Cheese, Walnuts, Pine Nuts, Pumpkin Seeds, Sunflower Seeds

Dressing: Italian, Sesame, Caesar, Ranch, Thousand Island

Seafood on Ice

- Snow Crab Legs
- Vongole Clams
- Cooked Prawns
- Shell-on Scallops
- Chilean Mussels

Sushi

- Inari Sushi
- Tamago Egg
- Mini California Maki
- Futo Maki

Sashimi

- Tuna
- Salmon
- Sword Fish
- Octopus

Combination Salad

- Kerabu Mangga Salad
- Smoked Duck Breast with Mixed Bean
- Prawn Vermicelli Salads

Dim Sum

- Har Gow
- Vegetarian Dumplings
- Chicken Char Siew Pau

Double-boiled Soup & Western Soup

- Cream Of Wild Mushroom
- American Ginseng Chicken

Action Corner

- Singapore Rojak
- Whole-baked Barramundi with Local Spices and Pickle

BBQ Highlights

- Otak-otak
- Lamb Chop
- Grilled Squid
- Chicken and Lamb Satay with Condiments
- Boneless Chicken Marinated with Herbs and Kicap Manis

Carving Station

- Premium Roasted Beef Round

Western

- Prawns Aglio Olio
- Roasted Pumpkin
- Braised Lamb Shank & Tripe Stew
- En Papillote Barramundi

Local

- Stir Fried Tiger
- Prawn with White pepper Sauce
- Beef Cheek Rendang
- Seafood Fried Rice
- Roti Prata with Chicken Curry
- Thai Style Fish Fillet
- Stir-fried Seasonal Green

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Noodles

- Mee Siam
- Singapore Laksa

Hong Kong Roasts

- Chicken Rice
- Roasted Duck

Permier

- Salted Egg Yolk Crab
- Singapore Chilli Crab
- Cereal River Prawn
- Baked Boston Lobster

Sambal, Dips & Dressings

- Mayonnaise
- Tartar Sauce
- Green Belado
- Dijon Mustard
- Kicap Manis AC
- Lime Calamansi
- Thai Sweet Chilli Sauce
- Sambal Pineapple Basil
- Chincalok with Dried Onion and Chilli
- Green Sambal with Crispy Salted Fish
- Sambal Belacan with Shredded Young Mango

Coconut Soft Serve

Condiments: Almond Flakes, Chocolate Chips, Marshmallow, Corn, Grass Jelly, Green Chendol, Candied Atap Seeds

Nyonya Kueh

- Talam Sago
- Talam Ketan
- Kueh Pisang
- Lemper Udang

Dessert

- Fruits Tartlets
- Tiramisu Cake
- Durian Pengat
- Peach Jalousies
- Hazelnut Feuilletine Cake

Cut Fruits

- Pineapple
- Rose Apple
- Rock Melon
- Watermelon
- Pomegranate

Whole Fruits

- Guava
 - Red Plum
 - Dragon Fruits
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