



Wedding  
celebrations

DINNER		
MONDAY TO THURSDAY	FRIDAY AND SUNDAY	SATURDAY,EVE OF PUBLIC HOLIDAY AND PUBLIC HOLIDAY
\$1238 <sup>++</sup>	\$1438 <sup>++</sup>	\$1538 <sup>++</sup>

William Pickering Ballroom:	Minimum 20 tables		Maximum 30 tables
Conference One and Two:	Minimum 8 tables		Maximum 12 tables

Prices are applicable to a table of 10 guests. A surcharge of \$500<sup>++</sup> applies during the Formula One period.

parkroyalhotels.com

PARKROYAL on Pickering, a PARKROYAL Collection hotel  
3 Upper Pickering Street, Singapore 058289

Tel: +65 6809 8888  
Email: celebrate.prsp@parkroyalhotels.com

Prices quoted are in Singapore dollars and are subject to service charge and goods and services tax.  
Prices and menus are subject to change without prior notice.  
Prices quoted are applicable for weddings held between 1 January and 31 December 2017.

DINNER

- 8-course set menu with free flow Chinese tea, soft drinks and mixers
- Unlimited servings of beer from 7pm to 11pm
- One complimentary bottle of house wine per confirmed table
- Complimentary food tasting for a table of up to 10 persons
- Waiver of corkage charge for duty-paid and sealed hard liquor
- House red/white wines available at a promotional rate
- Choice of a unique wedding theme and seat covers for all chairs
- Fresh floral arrangements for all guest tables
- Specially-designed wedding cake replica for the cake-cutting ceremony and a complimentary cake for the wedding couple
- An exquisite champagne fountain with a complimentary bottle of champagne
- A choice of memorable wedding favours
- Wedding invitation cards for up to 70% of the confirmed attendance (excludes printing costs)
- Wedding accessory set comprising a token box and a guestbook
- Complimentary use of LCD projector and screen for wedding montage showcase
- One-night stay in the Bridal Suite inclusive of breakfast for two at Lime Restaurant
- Two VIP car park lots at the hotel driveway for the bridal cars
- SGD 88 nett worth of Food and Beverage credits to be utilised during your wedding stay
- Complimentary car park passes for up to 20% of the confirmed attendance



customise  
your menu

- APPETISER (Select five Items)**
- Deep-Fried Kataifi Prawns
  - Honey BBQ Pork
  - Jelly Fish with Mesclun
  - Marinated Baby Octopus with Sesame Seeds
  - Sliced Honey-Baked Smoked Duck Breast
  - Teochew Style Soya Chicken with Rose Wine
  - Thai Style Mango Salad with Scallops
  - Crispy Roasted Pork Belly
  - Crispy Taro Paste with Scallops

(Select one dish from each category below)

- SOUP**
- Braised Sea Treasures with Shredded Abalone in Golden Broth
  - Double-Boiled Cordyceps Flower with Fish Maw, Chicken and Japanese Dried Scallops
  - Double-Boiled Superior Soup with Sea Cucumber, Fish Maw, Dried Scallops and Black Truffle Slices

- MEAT**
- Crispy Roasted Chicken with Five-Spiced Fleur De Sel and Jumbo Prawn Crisps
  - Oven-Baked Prime Pork Ribs, Mongolian Style
  - Crispy Roasted Duck with Angelica Sauce
  - Crispy Roasted Pipa Duck in Sweet Sesame Sauce
  - Imperial Herbal Chicken wrapped in Lotus Leaves
- SEAFOOD**
- Drunken Herbal "Live" Prawns with Wolfberries in Superior Broth
  - Spicy Szechuan Prawns with U.S. Asparagus and Capsicum
  - Stir-Fried Scallops and Prawns with Macadamia Nuts and Celery
  - Crispy Lobster with Salted Egg Yolk and Lemon Butter Cream
  - Stir-Fried Scallops with Coral Clam and Broccoli in X.O. Sauce
  - Stir-Fried Scallops with Celery and Asparagus in Taro Ring

- FISH**
- Steamed Red Garoupa in Superior Soya Sauce
  - Steamed Red Garoupa with Chinese Luffa and Wolfberries
  - Crispy Cod Fillet, Hong Kong Style
  - Steamed Cod Fillet with Garlic in Superior Soya Sauce
  - Oven-Baked Cod Fillet with Japanese Shoyu and Bonito Sauce

- GREENS**
- Braised Baby Abalone with Flower Mushrooms and Hong Kong Spinach
  - Slow-Cooked Baby Abalone with Conpoy and "Nai Bai"
  - Braised "Bai Ling" Mushrooms with Superior Sea Cucumber and Spinach
  - Imperial Baby Abalone with Homemade Tofu and Broccoli
- RICE & NOODLES**
- Golden Fried Japanese Ramen with Seafood
  - Steamed Fragrant Rice with Seafood wrapped in Lotus Leaves
  - Golden Fried Rice with Black Olives, Diced Duck and Shrimps
  - Braised Ee-Fu Noodles with Crab Meat, Conpoy and Yellow Chives

- DESSERT**
- Double-Boiled Hashima with Lotus Seeds and Red Dates (Chilled or Hot)
  - Chilled Mango Puree served with Pomelo Sago and Mango Sorbet
  - Double-Boiled Bird's Nest with Ginseng and Wolfberries (Chilled or Hot)
  - Double-Boiled Bird's Nest with Chinese Pear and Wolfberries (Chilled or Hot)