



LUNCH
DAILY
\$1188⁺⁺

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⁺⁺ applies during the Formula One period.

parkroyalhotels.com

PARKROYAL on Pickering, a PARKROYAL Collection hotel
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*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.*

LUNCH

- 8-course set menu with free flow Chinese tea, soft drinks and mixers
- Unlimited servings of beer from 12pm to 4pm
- 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



celebration
package
2017
Weddings^{AT}
PARKROYAL on Pickering

customise your menu

APPETISER (Select five items)

- Crispy Vietnamese Vegetarian Spring Roll
- Drunken Chicken with "Shao Xing" Wine
- Jelly Fish with Mesclun
- Marinated Baby Octopus with Sesame Seeds
- Prawn and Rockmelon Salad
- Salt and Pepper Crab Meat Ball with Chicken Floss
- Sliced Honey-Baked Smoked Duck Breast
- Thai Style Mango Salad with Pacific Clams

(Select one dish from each category below)

SOUP

- Imperial Pumpkin Broth with Fish Maw, Crab Meat and Dried Scallops
- Braised Superior Sea Treasures Soup with Bamboo Pith
- Double-Boiled Chicken Consommé with Flower Mushroom and Fish Maw

MEAT

- Crispy Roasted Chicken with Five-Spiced Fleur De Sel and Jumbo Prawn Crisps
- Crispy Roasted Duck with Spicy Nonya Plum Sauce
- Oven-Baked Prime Pork Ribs, Mongolian Style

SEAFOOD

- Crispy Prawns with Salted Egg Yolk and Lemon Butter Cream
- Drunken Herbal "Live" Prawns with Wolfberries in Superior Broth
- Stir-Fried Scallops with Celery and Capsicum
- Stir-Fried Scallops with Shrimp and Broccoli in Spicy Black Bean Sauce

FISH

- Steamed Rock Garoupa with Chinese Luffa and Wolfberries
- Steamed Rock Garoupa, Hong Kong Style
- Steamed Rock Garoupa with Garlic
- Deep-Fried Red Snapper with Sweet Mango in Spicy Thai Sauce

GREENS

- Braised Sea Cucumber with Hoshimeiji Mushrooms and Seasonal Vegetables
- Braised Treasures of the Sea with Flower Mushrooms and Seasonal Vegetables
- Slow-Cooked 'Bai Ling' Mushrooms with Beancurd and Seasonal Vegetables in Dried Scallop Sauce

RICE & NOODLES

- Golden Fried Rice with Black Olives, Diced Duck and Shrimps
- Steamed Fragrant Rice with Seafood wrapped in Lotus Leaves
- Braised Ee-fu Noodles with Crab Meat and Yellow Chives

DESSERT

- Chilled Honey Melon Purée with Black and White Pearls
- Chilled Mango Puree with Pomelo Sago
- Double-Boiled Papaya with White Fungus and Dried Longans
- Sweetened Taro Paste with Gingko Nuts and Coconut Cream