



LUNCH OR DINNER  
DAILY  
\$1999<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/pickering](http://parkroyalhotels.com/pickering)**

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

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Email: [celebrate.prsp@parkroyalhotels.com](mailto:celebrate.prsp@parkroyalhotels.com)

*Prices quoted are in Singapore dollars and are subject to 10% service charge and 7% 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 2018.*

- 8-course set menu with free flow Chinese tea, soft drinks and mixers
- Unlimited servings of beer at your wedding lunch (12 pm to 4pm) or wedding dinner (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
- Two-night stay in the Bridal Suite inclusive of breakfast for two at Lime Restaurant
- SGD188 nett worth of Food and Beverage credits to be utilised during your wedding stay
- Two VIP car park lots at the hotel driveway for the bridal cars
- Complimentary car park passes for up to 20% of the confirmed attendance



## customise your menu

**APPETISER**

Sustainable Atlantic Cold Smoked Sturgeon  
and Poached Alaskan Swimmer Crab Tartar  
with Seaweed Caviar and Mexican Guacamole

*Featuring sustainably-sourced seafood from fisheries that employ responsible harvesting practices and technological advancements in contained fish farming.*

**SOUP**

Cantonese Double-Boiled Four Treasures Soup  
with Australian Baby Abalone, Organic U.S. Eberly Chicken,  
Sea Cucumber and Flower Mushrooms

*Featuring organic free-range chicken fed with non-genetically modified grain grown using organic fertilisers and humus, resulting in a leaner and healthier meat.*

**GREENS**

Braised Chinese Monkey Head and Flower Mushrooms  
with Australian Flown-In Organic Broccoli  
and Crispy Japanese Enoki, Truffle-Scented

*Featuring organically-grown greens free from chemical fertilisers and synthetic pesticides.*

**MEAT**

Rhug Estate Sweet Organic Pork Belly  
with Chinese Steamed “Man Tou”

*Favoured by top Michelin-star chefs in Britain, Rhug Estate’s organic free-range pork is full of flavour, winning the Soil Association Best UK Meat Award for its superior taste and texture.*

Australian Organic Beef Medallion  
with Celery and Leek, Sarawak Black Pepper Style

*Featuring organically-farmed meat without the routine use of drugs, growth hormones and antibiotics, from farms that pay full regard to the evolutionary adaptations and behavioural needs of farm animals, as well as animal welfare issues with respect to their health, nutrition, housing and breeding.*

**SEAFOOD**

Crispy Fried Black Qwehli Mozambique Prawns  
with Organic Golden Egg Yolk and Aromatic Curry Leaves

*An exceptional variety of prawns from the coasts of Mozambique, these Black Qwehli prawns are raised in low-density levels that replicate conditions in the open sea and are farmed in a 10-hectare lagoon with a maximum of eight prawns per square metre.*

**FISH**

Oven-Baked Fine Aquacultured Deutschesee Salmon Fillet  
with Organic Spinach and Basil Pesto Dressing

*Featuring organic salmon on a special diet of organic and natural ingredients, free from genetically-modified products.*

**NOODLES**

Homemade Fish Noodles with Organic Rhug Estate Minced Pork  
and Yellow Bean Sauce, Szechuan Style

*Favoured by top Michelin-star chefs in Britain, Rhug Estate’s organic free-range pork is full of flavour, winning the Soil Association Best UK Meat Award for its superior taste and texture.*

**DESSERT**

Australian Organic Avocado-Crème with Kapiti’s Premium  
New Zealand Vanilla Bean Ice Cream and Tapioca Pearls

*Featuring organically-grown produce free from chemical fertilisers and synthetic pesticides.*