



LUNCH
DAILY
\$1288⁺⁺

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/pickering

PARKROYAL on Pickering, a PARKROYAL Collection hotel
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*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.*

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



customise
your menu

APPETISER (Select five items)

SURF

- Braised Fish Fillets in Old Shanghai Soya Sauce
- Crispy Prawn wrapped with Katafi Filo
- Hokkigai Clam with Cucumber Salad in Mild Garlic Dressing
- Jellyfish Salad with Shredded Chicken and Cucumber
- Marinated Sliced Tako with Ginger and Scallion Oil Dressing
- Thai Mango Salad with Sliced Rock Lobster

TURF

- Crispy Vietnamese Vegetarian Spring Roll
- Honey Glazed Pork Belly Char Siew
- Poached Chicken with Spicy Chongqing Chilli Pepper Sauce
- Sliced Honey Glazed Smoked Duck Breast

(Select one dish from each category below)

SOUP

- Braised Shredded Abalone and Conpoy in Seafood Broth
- Double-boiled Fish Maw and Conpoy in Cordyceps Flower Chicken Soup
- Imperial Pumpkin Broth with Fish Maw, Crab Meat and Conpoy
- Double-boiled Sea Conch with Dried Scallops and Black Mushroom in Herbal Chicken Soup

MEAT

- Boneless Crispy Salted Duck with Hoisin Sauce and Momo Skin
- Crispy Roasted Duck with Spicy Nonya Plum Sauce
- Imperial Herbal Chicken wrapped in 'Carta Fata'
- Roasted Chicken with Five-Spiced Fleur De Sel and Jumbo Prawn Crisps
- Slow-roasted Prime Pork Rib marinated with Hoisin Sauce

SEAFOOD

- Crispy King Prawn Meat with Golden Egg Yolk and Lemon Butter Cream
- Deep-fried Tiger King Prawn with Sichuan Hot Sauce
- Drunken 'Live' Prawn with Superior Herbal Broth and Wolfberries
- Stir-fried Scallop with Broccoli in Spicy Black Bean Garlic Sauce

FISH

- Oven-baked Arctic Halibut Fillet with Bonito Shoyu Glaze
- Steamed Arctic Halibut Fillet with Scallion and Garlic
- Steamed Pearl Garoupa with Chinese Lufa and Wolfberries
- Steamed Pearl Garoupa with Miso Kimchi Clam Broth

GREENS

- Braised Sea Cucumber with Bai Ling Mushroom and Seasonal Vegetables
- Sous-vide Sliced Jade Abalone and Conpoy with Baby Nai Bai
- Traditional Braised Sea Cucumber with Broccoli and Tofu

RICE & NOODLES

- Braised Ee-fu Noodles with Crab Meat and Yellow Chives
- Steamed Seafood Rice in Abalone Sauce wrapped in Lotus Leaves
- Wok-fried Japanese Ramen with Seafood
- Wok-fried Jiangxi Black Olive Rice with Roasted Duck and Shrimp

DESSERT

- Chilled Mango Pomelo and Sago Crème with Mango Pudding
- Doubled-boiled African Sea Coconut with Peach Gum and Dried Longan (Chilled or Hot)
- Sweet Taro Paste with Golden Pumpkin, Gingko Nut and Coconut Cream