



DINNER • WEEKDAY

MONDAY TO FRIDAY

\$988⁺⁺

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.*

- 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)

SURF

- Braised Fish Fillet 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

TURF

- Crispy Roasted Pork Belly with Dijon Mustard
- 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 Superior Seafood Soup with Crab Meat and Bamboo Pith
- Braised Golden Seafood Soup with Shredded Abalone and Conpoy
- Double-boiled Chicken Consommé with African Sea Coconut, Fish Maw and Conpoy

MEAT

- Crispy Roasted Duck with Spicy Nonya Plum Sauce
- Crispy Roasted Pipa Duck with Sesame Hoisin Sauce
- Roasted Chicken with Five-Spiced Fleur De Sel and Jumbo Prawn Crisps
- Tender Roasted Chicken with Rose Wine and Himalayan Salt

SEAFOOD

- Crispy King Prawn Meat with Golden Egg Yolk and Lemon Butter Cream
- Drunken 'Live' Prawn with Superior Herbal Broth
- Stir-fried Scallop with Broccoli in Spicy Black Bean Garlic Sauce
- Wok-fried Scallop with Asparagus and Crispy Milk in a Potato Nest

FISH

- Oven-baked Arctic Halibut Fillet with Bonito Shoyu Glaze
- Steamed Arctic Halibut Fillet with Scallion and Garlic
- Steamed Seabass with Superior Soya Sauce in Hong Kong Style
- Thai Style Crispy Seabass with Mango Salsa

GREENS

- Braised Mushroom and Conpoy with Seasonal Vegetables
- Braised Flower Black Mushroom with Homemade Tofu and Broccoli
- Sous-vide Sliced Jade Abalone and Conpoy with Baby Nai Bai

RICE & NOODLES

- Braised Ee-fu Noodles with Crab Meat, Conpoy and Yellow Chives
- Wok-fried Hokkien Mee Sua with Seafood and Capsicum
- 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