

Weekday

Dinner • Weekday

Monday to Friday

William Pickering Ballroom : Min. 20 tables | Max. 30 tables
Conference One and Two : Min. 8 tables | Max. 12 tables

\$1,168++

Price is applicable to a table of 10 guests. A surcharge of \$500++ applies during the Formula One period.

YOUR

Wedding Privileges

- 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
- Waiver of corkage charge for duty-paid and sealed hard liquor
- Complimentary food tasting for a table of up to 10 persons*
- House red/white wines available at a promotional rate
- Choice of a unique wedding theme and seat covers for all chairs
- 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
- SGD 88 nett worth of Food and Beverage credits to be utilised during your wedding stay
- One VIP car park lot at the hotel driveway for the bridal car
- Complimentary car park passes for up to 20% of the confirmed attendance

**PARKROYAL
COLLECTION**

PICKERING, SINGAPORE

Price quoted is in Singapore dollars and is subject to 10% service charge and 7% goods and services tax. Price quoted is applicable for weddings held between 1 May 2022 and 30 April 2023 and menus are subject to change without prior notice.

**Valid with minimum guest requirements and subject to Safe Management Measures as stipulated by the local authorities.*

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Customise your menu

APPETISERS (Select five items)

SURF

- Braised Fish Fillet in Old Shanghai Soya Sauce
- Crispy Prawn wrapped in Kataifi Filo
- Pacific 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 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 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 and Mango Pudding
- Double-boiled African Sea Coconut with Peach Gum and Dried Longan (Chilled or Hot)
- Sweet Taro Paste with Golden Pumpkin, Gingko Nut, and Coconut Cream