

Lunch • Daily

Dinner • Sunday

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

\$1,388++

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 at your wedding lunch from 12pm to 4pm) or wedding dinner (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
- 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 from each category below)

SOUP

- Braised Shredded Abalone and Conpony in Seafood Broth
- Double-boiled Fish Maw and Conpony in Cordyceps Flower Chicken Soup
- Imperial Pumpkin Broth with Fish Maw, Crab Meat, and Conpony
- 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 Minced Ginger and Golden Garlic

GREENS

- Braised Sea Cucumber with Bai Ling Mushroom and Seasonal Vegetables
- Sous-vide Sliced Jade Abalone and Conpony 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
- 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