



INSPIRINGLY YOURS  
CELEBRATIONS

**Dinner**  
**Monday to Friday**

**SGD1,688++**

*Price quoted is applicable for new wedding to be held between  
1 August 2023 to 31 December 2024*

*Price is applicable for a table of 10 guests.  
A surcharge of SGD800++ applies during blackout dates.*

**William Pickering Ballroom: Min. 20 tables | Max. 30 tables**

**Alexander Room: Min. 8 tables | Max. 12 tables**

- ♥ Signature Champagne Wedding Breakfast Experience
- ♥ One complimentary night stay for Anniversary Celebration at PARKROYAL COLLECTION Pickering
- ♥ Titanium tier of Pan Pacific DISCOVERY Loyalty Programme

- 8-course Chinese set menu prepared by our banquet culinary team
- Complimentary food tasting One (1) session for a table of up to 10 persons
- Unlimited servings of beer, Chinese tea, soft drinks and mixers at your wedding dinner (7pm to 11pm)
- One (1) bottle of house-pour wine (red and/or white) per confirmed table
- Waiver of corkage charge for duty-paid and sealed hard liquor, corkage charge for wine brought in at SGD30++ per bottle
- House red/white wines available at a promotional rate
- Choice of a unique wedding theme with floral arrangements
- 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 projection for wedding montage showcase
- One-night stay in the Bridal Suite with SGD88nett worth of Food and Beverage credits to be utilized 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

*Price quoted is in Singapore dollars and is subject to 10% service charge and prevailing goods and services tax.*

*Package is subject to change without prior notice.*

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

**PARKROYAL  
COLLECTION**

PICKERING, SINGAPORE



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### Customise your menu (Weekday Dinner)

#### **APPETISERS** *(Select five items)*

- Chicken Cutlet with Mongolian Mayo
- Chilled Lobster with Organic Red Quinoa, Salad Ice Plant and Roasted Sesame Dressing
- Marinated Spicy Pacific Clam with Japanese Cucumber
- Thai Style Sweet Mango with Sliced Top Shell
- Marinated Jellyfish with Homemade Sesame Sauce
- Honey Glazed Pork Belly Char Siew
- Crispy Roasted Pork Belly with Dijon Mustard
- Deep-fried Crab Meat Roll with Black Truffle Mayo
- Crispy Vietnamese Vegetarian Spring Roll
- Crispy Fish Fillets in Old Shanghai Style

#### **SOUP** *(Select one item)*

- Braised Golden Seafood Soup with Shredded Abalone and Conpoy
- Braised Pumpkin Soup with Shredded Lobster and Japanese Dried Scallop
- Double-Boiled Fish Maw, Dried Scallop with Ginseng Black Chicken Soup
- Double-Boiled Chicken Soup with Conch Meat, Kim Wah Ham, Conpoy and Bamboo Pith

#### **MEAT** *(Select one item)*

- Roasted Pipa Chicken with Sesame Sauce
- Braised Pork Trotter with Chestnut in Oyster Sauce
- Traditional Roasted Pipa Duck with XO Sauce
- Oven-baked Pork Prime Rib Marinated with America Barbeque Sauce

#### **SEAFOOD** *(Select one item)*

- Deep-fried King Prawn with Portuguese Sauce and Crispy Steamed Bun
- Poached Live Prawn with Kimchi Miso Clam
- Deep-fried King Prawn with Creamy Golden Egg Yolk and Crispy Enoki
- Stir-fried Scallop with Spicy Bean Sauce and Asparagus and Shimeiji Mushroom

#### **FISH** *(Select one item)*

- Steamed Seabass or Red Snapper with Dried Orange Skin and Ginger
- Deep-fried Seabass or Red Snapper in Thai Style Mango Salsa
- Steamed Seabass or Red Snapper in "Hong Kong Style"
- Deep-fried Seabass or Red Snapper Fillet with Spicy Padang Sauce

#### **GREENS** *(Select one item)*

- Braised Flower Mushroom with Fried Fish Maw and Seasonal Vegetable
- Braised Fried Fish Maw and Japanese Dried Scallop with Hong Kong Spinach
- Imperial Braised Fried Fish Maw with Homemade Tofu and Broccoli
- Braised Bean Curd Skin with Top Shell Abalone, Conpoy in Truffle Abalone Sauce and Hong Kong Spinach

#### **RICE/ NOODLES** *(Select one item)*

- Fragrant XO Fried Rice with Crab Meat, Otak-otak and Pine Nut
- Braised Ee-fu Noodle with Crab Meat, Conpoy, Mushroom and Yellow Chives
- Wok-fried Japanese Ramen with Seafood
- Steamed Fragrant Rice with Seafood in Lotus Leaf

#### **DESSERT** *(Select one item)*

- Teochew Sweetened Taro Paste with Gingko Nut, Chestnut and Corn Cream
- Chilled Sweetened Homemade Bean Curd with Gula Melaka and Berries
- Chilled Mango Puree with Pomelo and Sago accompanied Mango Pudding
- Double-boiled Peach Gum with Hosui Pear and Honey (Chilled or Hot)

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