



INSPIRINGLY YOURS  
CELEBRATIONS

Lunch | Daily            \$1,568++  
Dinner | Sunday

Price is applicable to a table of 10 guests.  
A surcharge of \$800++ applies during blackout dates.

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

**Conference One and Two: 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 with free flow Chinese Tea, Soft drinks and mixers
- Unlimited servings of beer at your wedding lunch (12pm to 4pm) or 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
- Complimentary food tasting One (1) session 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

Price quoted is in Singapore dollars and is subject to 10% service charge and prevailing goods and services tax. Price quoted is applicable for weddings held between 1 January 2023 and 30 April 2024 and 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.

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PICKERING, SINGAPORE



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### Customise your menu (Lunch / Sunday Dinner)

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

- Chilled Sliced Tako with Ginger Puree
- Chilled Lobster with Organic Red Quinoa, Ice Plant and Roasted Sesame Dressing
- Marinated Spicy Pacific Clam with Jellyfish Salad
- Teochew Braised Soya Sliced Duck
- Poached Yellow Chicken with Scallion and Shallot Oil
- 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)

- Double-Boiled Chicken Soup with Fish Maw, Black Garlic, Kim Wah Ham, Conpoy and Bamboo Pith
- 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 and Black Chicken Soup

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

- Imperial Herbal Chicken wrap in Carta-fata and Lotus Leaf
- Roasted Chicken with Nonya Plum Sauce and Shredded Egg
- Crispy Roasted Duck with Angelica Sauce
- Traditional Roasted Pipa Duck with XO Sauce
- Oven-baked Pork Prime Rib Marinated with Mongolian BBQ Sauce

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

- Stir-fried Scallop with Black Truffle Paste, Milky Egg White and Broccoli
- Poached Live Prawn with Kimchi Miso Clam Broth
- Stir-fried Sze Chuan King Prawn with Crispy Man Tao
- Deep-fried King Prawn with Creamy Golden Egg Yolk and Crispy Enoki
- Stir-fried Scallop with XO Sauce and Asparagus in Crispy Nest

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

- Steamed Sea Garoupa with Dried Orange Skin and Ginger
- Steamed Greenland Halibut Fillet with "Pu Ning" Preserved Bean and Fried Garlic
- Oven-baked Sustainable Greenland Halibut Fillet with Japanese Bonito Sauce
- Steamed Sea Garoupa in Hong Kong Style with Luffa
- Steamed Sea Garoupa with Sze Chuan Pepper and Fermented Rice Wine

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

- Braised Flower Mushroom with Fried Fish Maw and Seasonal Vegetable
- Slow-cooked Sea Cucumber with Bai Ling Mushroom and Nai Bai
- Braised Fried Fish Maw and Japanese Dried Scallop with Spinach
- Imperial Braised Sea Cucumber with Homemade Tofu and Broccoli
- Braised Dou Kee with Hericium Mushroom in Truffle Abalone Sauce and 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
- Fragrant Wok-fried Japanese Ramen with Seafood
- Steamed Fragrant Rice with Seafood in Lotus Leaf
- Wok-fried Hokkien Mee Sua with Seafood and Capsicum

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

- Teochew Sweetened Taro Paste with Gingko Nut, Chestnut and Corn Cream
- Chilled Mango Puree with Pomelo and Sago accompanied Mango Pudding
- Double-boiled Peach Gum with Dried Longan and African Sea Coconut (Chilled or Hot)
- Double-boiled Peach Gum with Hosui Pear and Honey (Chilled or Hot)

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