



INSPIRINGLY YOURS
CELEBRATIONS

Dinner
Saturday,
Eve of Public Holiday,
Public Holiday

SGD2,188++

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

*Price is applicable to 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)
- Two (2) bottles 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 (Saturday Dinner, eve of Public Holiday and Public Holiday)

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
- Sliced Suckling Pig with Roasted Sweet Sauce
- Deep-fried Scallop stuffed with Yam and Truffle Paste
- Crispy Vietnamese Vegetarian Spring Roll
- Braised Fish Fillets in Old Shanghai Soya Sauce

SOUP *(Select one item)*

- Double-Boiled Baby Abalone, Dried Scallop with Ginseng Black Chicken Soup
- Braised Golden Seafood Soup with Shredded Abalone and Conpoy
- Double-Boiled Chicken Soup with Baby Abalone, Sea Cucumber, Dried Scallop and Bamboo Pith
- Braised Pumpkin Soup with Shredded Lobster and Japanese Dried Scallop

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)*

- Stir-fried Scallop with Black Truffle Paste, Milky Egg White and Broccoli
- Poached Live Prawn with Kimchi Miso Clam Broth
- Wok-fried Lobster Meat with Asparagus and XO Sauce in Crispy Nest
- Deep-fried Lobster with Creamy Butter Sauce in Crispy Cup

FISH *(Select one item)*

- Hong Kong Style Steamed Red Garoupa with Superior Soya Sauce
- Deep-fried Greenland Halibut Fillet with Spicy Padang Sauce
- Oven-baked Sustainable Greenland Halibut Fillet with Japanese Bonito
- Steamed Red Garoupa with Dried Orange Skin and Ginger

GREENS *(Select one item)*

- Imperial Braised Baby Abalone with Homemade Tofu and Broccoli
- Slow-cooked Baby Abalone with White Flower Mushroom and Spinach
- Braised Fried Fish Maw and Japanese Dried Scallop with Hong Kong Spinach
- Slow-cooked Sea Cucumber with Dried Scallop and Nai Bai

RICE/ NOODLES *(Select one item)*

- 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
- Fragrant 'LAO GAN MA' Fried Rice with Seafood and Fried Conpoy

DESSERT *(Select one item)*

- Chilled Mango Puree with Pomelo and Sago accompanied Bird's Nest
- Double-boiled Bird's Nest with Dried Orange Skin and Turkish Dried Fig (Chilled or Hot)
- Double-boiled Bird's Nest with Hosui Pear and Honey (Chilled or Hot)
- Chilled Sweetened Homemade Bean Curd with Gula Melaka and Bird's Nest

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