



**INSPIRINGLY YOURS**  
CELEBRATIONS

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

**SGD1,718++**

*Price quoted is applicable for new wedding to be held between  
1 January 2025 to 31 August 2025*

*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)*

- Chilled Japanese Scallop with Cucumber Salad in Mild Garlic Dressing
- Chilled Lobster with Organic Red Quinoa, Salad Ice Plant and Roasted Sesame Dressing
- Composition Spicy Jellyfish with Pacific Clam and Japanese Cucumber
- Marinated Spicy Sliced Top Shell with Thai Mango Chili Dressing
- Poached Chicken with Chongqing Chili Pepper Sauce
- California Maki Mini
- Crispy Roasted Pork Belly with Dijon Mustard
- Deep Fried Fish Roe Fortune Bag
- Crispy Prawn Ball stuffed with Lychee and Cheese
- Crispy Fish Fillets in Old Shanghai Style
- Crispy Seafood Water Chestnut Roll Five Spiced
- Fried Hokkien "Hae Zhor" Crabmeat Ball

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

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

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

- Roasted Chicken with Nyonya Plum Sauce and Shredded Egg
- Traditional Roasted Duck with XO Sauce
- Braised Pork Trotter with Chestnut in Oyster Sauce
- Oven-baked Pork Prime Rib marinated with American BBQ Sauce

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

- Stir-fried Scallop with Macadamia Nut, Capsicum and Celery in Crispy Nest
- 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

#### **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
- Steamed Seabass or Red Snapper with "Pu Ning" Preserved Bean and Fried Garlic

#### **VEGETABLE** *(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
- Slow-cooked Sea Cucumber with Homemade Tofu and Broccoli in Conpoy Sauce
- Braised Sea Cucumber with Hericium Mushroom with 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
- Wok-fried Hokkien Mee Sua with Seafood and Capsicum

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

- Teochew Sweetened Taro Paste with Gingko Nut, Chestnut and Coconut Cream
- Sweetened Red Bean Soup with Dried Orange Skin and Sesame Glutinous Ball
- 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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