



INSPIRINGLY YOURS
CELEBRATIONS

Dinner
Saturday,
Eve of Public Holiday,
Public Holiday

SGD2,238++

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

*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)*

- Chilled Mini Abalone with Japanese Cucumber Salad
- 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
- Sliced Suckling Pig with Roasted Sweet Sauce
- 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 Chicken Soup with Baby Abalone, Black Garlic, Japanese Dried Scallop 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 Black Chicken Soup

MEAT *(Select one item)*

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

SEAFOOD *(Select one item)*

- Stir-fried Scallop with Black Truffle Paste, Capsicum and Asparagus in Crispy Nest
- Poached Live Prawn with Kimchi Miso Clam Broth
- Wok-fried Lobster Meat with Asparagus and XO Sauce in Crispy Nest
- Stir-fried Lobster with Milky Egg White and Asparagus in Shredded Pastry

FISH *(Select one item)*

- Hong Kong Style Steamed Red Garoupa with Superior Soya Sauce
- Steamed Greenland Halibut Fillet with Dried Orange Skin and Ginger
- Oven-baked Sustainable Greenland Halibut Fillet with Japanese Bonito Sauce
- Steamed Red Garoupa in Hong Kong Style with Luffa
- Steamed Collagen Giant Garoupa Fillet with Tangy Nonya Sauce

VEGETABLE *(Select one item)*

- Imperial Braised Baby Abalone with Homemade Tofu and Broccoli
- Slow-cooked Sea Cucumber with Fish Maw and Seasonal Vegetable
- Braised Baby Abalone and Japanese Dried Scallop with Hong Kong Spinach
- Braised Sea Cucumber with Flower Mushroom, Truffle Conpoy Sauce and Seasonal Vegetable

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 Bird's Nest
- 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)

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