



INSPIRINGLY YOURS  
CELEBRATIONS

**Dinner**  
**Saturday,**  
**Eve of Public Holiday,**  
**Public Holiday**

**SGD2,298++**

*Price quoted is applicable for new wedding to be held between  
1 September 2025 to 31 December 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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