



INSPIRINGLY YOURS
CELEBRATIONS

Lunch
Saturday,
Eve of Public Holiday,
Public Holiday

SGD1,988++

*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 lunch (12pm – 4pm)
- 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

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 Chicken Soup with Fish Maw, 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
- 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 Black Truffle Paste, Milky Egg White and Asparagus
- Poached Live Prawn with Kimchi Miso Clam Broth
- Stir-fried Sze Chuan King Prawn with Crispy Man Tao
- Stir-fried Scallop with XO Sauce and Asparagus in Crispy Nest

FISH *(Select one item)*

- Steamed Greenland Halibut Fillet with Dried Orange Skin and Ginger
- Oven-baked Sustainable Greenland Halibut Fillet with Japanese Bonito Sauce
- Steamed Sea Garoupa in Hong Kong Style
- Steamed Sea Garoupa with Sze Chuan Pepper and Fermented Rice

VEGETABLE *(Select one item)*

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

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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