



INSPIRINGLY YOURS

CELEBRATIONS

1 January to 31 August 2026			
Package Pricing	Monday to Friday	Sunday	Saturday, Eve of and on Public Holidays
Lunch	SGD1,788++	SGD1,998++	SGD2,098++
Dinner	SGD1,788++	SGD1,998++	SGD2,298++

1 September to 31 December 2026			
Package Pricing	Monday to Friday	Sunday	Saturday, Eve of and on Public Holidays
Lunch	SGD1,888++	SGD2,098++	SGD2,198++
Dinner	SGD1,888++	SGD2,098++	SGD2,398++

	Minimum Requirement	Maximum Capacity
William Pickering Ballroom	20 tables	30 tables
Alexander Room	8 tables	12 tables

- 8-course Chinese set menu prepared by our banquet culinary team
- One (1) complimentary food tasting session for a table of up to 10 persons
- Unlimited servings of beer, chinese tea, soft drinks and mixers at your wedding lunch (12pm to 4pm) or wedding dinner (7pm to 11pm)
- One (1) bottle of house-pour wine (red or white) per confirmed table; or Two (2) bottles of house-pour wine (red and/or white) per confirmed table for the Saturday Dinner Package
- Waiver of corkage charge for duty-paid and sealed hard liquor, corkage charge for wine brought in at SGD30++ per bottle
- House red and 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 one (1) 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 screens for the wedding montage showcase
- One-night stay in the Bridal Suite with Signature Champagne Wedding Breakfast experience and SGD88nett worth of Food and Beverage credits to be utilised during your wedding stay
- One (1) complimentary night stay at our Urban Deluxe Room with Breakfast for Two for your anniversary celebration at PARKROYAL COLLECTION Pickering
- One (1) VIP car park lot at the hotel driveway for the bridal car
- Complimentary car park passes for up to 20% of the confirmed attendance
- New Pan Pacific DISCOVERY (PPD) members will enjoy immediate Titanium tier benefits for one year; Existing PPD members will enjoy Titanium tier benefits for one year upon conclusion of the wedding banquet

Price is applicable for a table of 10 guests.

A surcharge of SGD800++ applies during blackout dates. (17 to 18 February, 31 December 2026 & Singapore Grand Prix dates to be advised)

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



INSPIRINGLY YOURS

CELEBRATIONS

Customise your menu

Monday to Friday (Lunch and Dinner)

APPETISERS *(Select five items)*

- Chilled Japanese Scallop with Cucumber Salad in Mild Garlic Dressing
- Chilled Lobster with Organic Red Quinoa, Ice Plant Salad and Roasted Sesame Dressing
- Composition of Spicy Jellyfish with Pacific Clam and Japanese Cucumber
- Spicy Marinated Sliced Top Shell with Thai Mango Chilli Dressing
- Poached Chicken with Chongqing Chilli Pepper Sauce
- Mini California Maki
- Crispy Roasted Pork Belly with Dijon Mustard
- Deep-Fried Fish Roe Fortune Bag
- Crispy Prawn Ball stuffed with Lychee and Cheese
- Shanghainese-Style Crispy Fish Fillet
- Crispy Five-Spiced Seafood Water Chestnut Roll
- 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 Shredded Egg and Nyonya Plum Sauce
- Traditional XO-Sauce Roasted Duck
- 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 and Clam Miso Broth
- Stir-Fried Sze Chuan King Prawn with Crispy Man Tou
- 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 with Thai Style Mango Salsa
- Steamed Hong Kong-Style Seabass or Red Snapper
- 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 with Japanese Dried Scallop and Hong Kong Spinach
- Slow-Cooked Sea Cucumber with Homemade Tofu and Broccoli in Conpoy Sauce
- Braised Sea Cucumber with Hericium Mushroom and Hong Kong Spinach in Truffle Abalone Sauce

RICE/ NOODLES *(Select one item)*

- 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 Seafood Ramen
- Steamed Lotus Leaf Rice with Seafood
- 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 with Mango Pudding
- Double-Boiled Peach Gum with Hosui Pear and Honey (Chilled or Hot)

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CELEBRATIONS

Customise your menu

Saturday (Lunch)

Sunday (Lunch and Dinner)

APPETISERS *(Select five items)*

- Chilled Japanese Scallop with Cucumber Salad in Mild Garlic Dressing
- Chilled Lobster with Organic Red Quinoa, Ice Plant Salad and Roasted Sesame Dressing
- Composition of Spicy Jellyfish with Pacific Clam and Japanese Cucumber
- Spicy Marinated Sliced Top Shell with Thai Mango Chili Dressing
- Poached Chicken with Chongqing Chilli Pepper Sauce
- Mini California Maki
- Crispy Roasted Pork Belly with Dijon Mustard
- Deep-Fried Fish Roe Fortune Bag
- Crispy Prawn Ball stuffed with Lychee and Cheese
- Shanghainese-Style Crispy Fish Fillet
- Crispy Five-Spiced Seafood Water Chestnut Roll
- 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 Ginseng Black Chicken Soup with Fish Maw and Dried Scallop

MEAT *(Select one item)*

- Roasted Chicken with Shredded Egg and Nyonya Plum Sauce
- Traditional XO-Sauce Roasted Duck
- 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 and Clam Miso Broth
- Stir-Fried Sze Chuan King Prawn with Crispy Man Tou
- 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 Hong Kong-Style Sea Garoupa
- 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 with Hong Kong Spinach and Japanese Dried Scallop
- Imperial Braised Sea Cucumber with Homemade Tofu and Broccoli

RICE/ NOODLES *(Select one item)*

- 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 Seafood Ramen
- Steamed Lotus Leaf Rice with Seafood
- Wok-Fried Hokkien Mee Sua with Seafood and Capsicum

DESSERT *(Select one item)*

- Teochew Sweetened Taro Paste with Ginkgo 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 with Mango Pudding
- Double-Boiled Peach Gum with Hosui Pear and Honey (Chilled or Hot)

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Customise your menu

Saturday (Dinner)

APPETISERS *(Select five items)*

- Chilled Mini Abalone with Japanese Cucumber Salad
- Chilled Lobster with Organic Red Quinoa, Ice Plant Salad and Roasted Sesame Dressing
- Composition of Spicy Jellyfish with Pacific Clam and Japanese Cucumber
- Spicy Marinated Sliced Top Shell with Thai Mango Chili Dressing
- Poached Chicken with Chongqing Chilli Pepper Sauce
- Mini California Maki
- Sliced Suckling Pig with Roasted Sweet Sauce
- Deep-Fried Fish Roe Fortune Bag
- Crispy Prawn Ball stuffed with Lychee and Cheese
- Shanghainese-Style Crispy Fish Fillet
- Crispy Five-Spiced Seafood Water Chestnut Roll
- 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 Ginseng Black Chicken Soup with Fish Maw and Dried Scallop

MEAT *(Select one item)*

- Roasted Chicken with Shredded Egg and Nyonya Plum Sauce
- Traditional XO-Sauce Roasted Duck
- 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, Capsicum and Asparagus in Crispy Nest
- Poached Live Prawn with Kimchi and Clam Miso Broth
- Wok-Fried Lobster Meat with Asparagus and XO Sauce in Crispy Nest
- Stir-Fried Lobster with Asparagus and Milky Egg White 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 Hong Kong-Style Red Garoupa with Luffa
- Steamed 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 with Hong Kong Spinach and Japanese Dried Scallop
- Braised Sea Cucumber with Flower Mushroom, Seasonal Vegetable in Truffle Conpoy Sauce

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 Seafood Japanese Ramen
- Steamed Lotus Leaf Rice with Seafood
- Wok-Fried Hokkien Mee Sua with Seafood and Capsicum

DESSERT *(Select one item)*

- Teochew Sweetened Taro Paste with Bird's Nest, Ginkgo Nut and Chestnut
- Chilled Mango Puree with Pomelo and Sago, accompanied with 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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