



INSPIRINGLY YOURS

CELEBRATIONS

Lunch | Daily
Dinner | Sunday

\$1,918++

*Price quoted is applicable for new wedding to be held between
1 August 2023 to 31 December 2024*

*Price is applicable for a table of 10 guests.
A surcharge of \$800++ applies during blackout dates.*

William Pickering Ballroom: Min. 20 tables | Max. 30 tables

Conference One and Two: 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) or 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 \$30++ per bottle
- House red/white wines available at a promotional rate
- Choice of a unique wedding theme with floral arrangements and seat covers for all chairs
- 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 LCD projector and screen for wedding montage showcase
- One-night stay in the Bridal Suite with SGD 88 nett 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 (Lunch / Sunday Dinner)

APPETISERS *(Select five items)*

- Chicken Cutlet with Mongolian Mayo
- Chilled Lobster with Organic Red Quinoa, Salad Ice Plant and Roasted Sesame Dressing
- Marinated Spicy Pacific Clam with Japanese Cucumber
- Thai Style Sweet Mango with Sliced Top Shell
- Marinated Jellyfish with Homemade Sesame Sauce
- Honey Glazed Pork Belly Char Siew
- Crispy Roasted Pork Belly with Dijon Mustard
- Deep-fried Crab Meat Roll With Black Truffle Mayo
- Crispy Vietnamese Vegetarian Spring Roll
- Braised Fish Fillets In Old Shanghai Soya Sauce

SOUP *(Select one item)*

- Double-boiled Chicken Soup with Fish Maw, Sea Cucumber, 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 Pipa Chicken with Sesame Sauce
- Crispy Roasted Duck with Angelica Sauce
- Traditional Roasted Pipa Duck with XO Sauce
- Oven-baked Pork Prime Rib Marinated with America Barbeque Sauce

SEAFOOD *(Select one item)*

- Stir-fried Scallop with Black Truffle Paste, Milky Egg White and Broccoli
- Poached Live Prawn with Kimchi Miso Clam Broth
- Deep-fried King Prawn with Creamy Golden Egg Yolk and Crispy Enoki
- Deep-fried King Prawn with Portuguese Sauce and Crispy Steamed Bun

FISH *(Select one item)*

- Steamed Sea Garoupa with Dried Orange Skin and Ginger
- Deep-fried Greenland Halibut Fillet with Spicy Padang Sauce
- Oven-baked Sustainable Greenland Halibut Fillet with Japanese Bonito
- Steamed Sea Garoupa "Hong Kong Style"

GREENS *(Select one item)*

- Braised Flower Mushroom with Fried Fish Maw and Seasonal Vegetable
- Slow-cooked Sea Cucumber with Dried Scallop and Nai Bai
- Braised Fried Fish Maw 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
- Fragrant Wok-fried Japanese Ramen with Seafood
- Steamed Fragrant Rice with Seafood in Lotus Leaf

DESSERT *(Select one item)*

- Teochew Sweetened Taro Paste with Gingko Nut, Chestnut and Corn Cream
- Chilled Mango Puree with Pomelo and Sago accompanied Glutinous Ball
- Double-boiled Peach Gum with Hosui Pear and Honey (Chilled or Hot)
- Chilled Sweetened Homemade Bean Curd with Gula Melaka and Berries

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