



## INSPIRINGLY YOURS

CELEBRATIONS

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

**\$2,188++**

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

*Price is applicable to 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 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 \$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 (Saturday Dinner, eve of Public Holiday and Public Holiday)

#### **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
- Sliced Suckling Pig with Roasted Sweet Sauce
- Deep-fried Scallop stuffed with Yam and Truffle Paste
- Crispy Vietnamese Vegetarian Spring Roll
- Braised Fish Fillets in Old Shanghai Soya Sauce

#### **SOUP** *(Select one item)*

- Double-Boiled Baby Abalone, Dried Scallop with Ginseng Black Chicken Soup
- Braised Golden Seafood Soup with Shredded Abalone and Conpoy
- Double-Boiled Chicken Soup with Baby Abalone, Sea Cucumber, Dried Scallop and Bamboo Pith
- Braised Pumpkin Soup with Shredded Lobster and Japanese Dried Scallop

#### **MEAT** *(Select one item)*

- Roasted Pipa Chicken with Sesame Sauce
- Braised Pork Trotter with Chestnut in Oyster 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
- Wok-fried Lobster Meat with Asparagus and XO Sauce in Crispy Nest
- Deep-fried Lobster with Creamy Butter Sauce in Crispy Cup

#### **FISH** *(Select one item)*

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

#### **GREENS** *(Select one item)*

- Imperial Braised Baby Abalone with Homemade Tofu and Broccoli
- Slow-cooked Baby Abalone with White Flower Mushroom and Spinach
- Braised Fried Fish Maw and Japanese Dried Scallop with Hong Kong Spinach
- Slow-cooked Sea Cucumber with Dried Scallop and Nai Bai

#### **RICE/ NOODLES** *(Select one item)*

- 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
- Fragrant 'LAO GAN MA' Fried Rice with Seafood and Fried Conpoy

#### **DESSERT** *(Select one item)*

- 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)
- Chilled Sweetened Homemade Bean Curd with Gula Melaka and Bird's Nest

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