



INSPIRINGLY YOURS

CELEBRATIONS

Year 2027				
Package Pricing	Monday to Thursday	Friday	Saturday, Eve of and on Public Holidays	Sunday
Lunch	SGD 1,688++	SGD 1,788++	SGD 2,398++	SGD 2,398++
Dinner	SGD 1,688++	SGD 1,788++	SGD 2,398++	SGD 1,988++

	Minimum Requirement	Maximum Capacity
William Pickering Ballroom	20 tables	24 tables
Alexander Room	8 tables	10 tables

- 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 Lunch and Dinner, and Sunday Lunch Packages
- Waiver of corkage charge for duty-paid and sealed hard liquor, corkage charge for wine brought in at SGD 30++ 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 LED Screens for the wedding montage showcase
- One-night stay in the Bridal Suite with Signature Champagne Wedding Breakfast experience and SGD 88nett worth of Food and Beverage credits to be utilised during your wedding stay
- One (1) complimentary night stay in the 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 SGD 800++ applies during blackout dates.

(1 January, 6 to 8 February, 31 December 2027 and 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



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Monday to Thursday Dinner Menu A

APPETISER *(preset on table)*

Chuka Wakame – Japanese Seaweed Salad with Pickled Takuwan and Edamame
Spicy Marinated Fish Skin with Thai Mango Chilli Dressing
Fried Hokkien “Hae Zhor” Crabmeat Ball
Honey Sesame Popcorn Chicken
Spicy Shredded Roast Chicken and Black Fungus Salad

SOUP

Double-boiled Herbal Chicken Soup with Fish Maw and Morel Mushroom

MAIN COURSE ONE

Oven-baked Fish Fillet with Japanese Bonito Sauce
Crispy Stuffed Phoenix Wings
Braised Fish Maw Stuffed with Shrimp and Broccoli

MAIN COURSE TWO

Stir-fried King Prawn with Capsicum and XO Sauce
Steamed Scallop with Vermicelli and Minced Garlic
Lotus Leaf-wrapped Lobster Ee-fu Noodle

DESSERT

Double-boiled Peach Gum with Hosui Pear and Honey (Chilled or Hot)

Monday to Thursday Dinner Menu B

APPETISER *(preset on table)*

Sliced Pork with Coriander and Sesame Seed Salad
Crab Salad with Grilled Tiger Prawn
Crispy Fish Fillet with Pickled Ginger and Old Shanghai Sauce
Crispy Honey Baby Squid
Crispy Chongqing Popcorn Chicken

SOUP

Braised Four Sea Treasures in Golden Broth

MAIN COURSE ONE

Steamed Fish Fillet with Tangy Nyonya Sauce
Roast Duck with Mango Salsa
Stir-fried Asparagus with Conpoy and Fish Maw

MAIN COURSE TWO

Braised King Prawn in Superior Broth
Stir-fried Scallop with Asparagus and Truffle Paste
Mini Lotus Leaf Rice with Conpoy

DESSERT

Chilled Mango Pudding with Mango Puree, Pomelo and Sago

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Friday Dinner Menu A

APPETISER *(preset on table)*

Sliced Pork with Coriander and Sesame Seed Salad
Chilled King Prawn with Wasabi Mayo
Crispy Fish Fillet with Pickled Ginger and Old Shanghai Sauce
Shredded Roast Duck with Thai Green Mango and Sliced Garlic
Crispy Chongqing Popcorn Chicken

SOUP

Double-boiled Chicken Soup with Fish Maw and Japanese Dried Scallop

MAIN COURSE ONE

Steamed Hong Kong-style Rock Garoupa Fish Fillet
Oven-baked Peking-style Pork Rib
Braised Sea Cucumber with Hong Kong Nai Bai

MAIN COURSE TWO

Braised Live Prawn in Superior Broth
Stir-fried Scallop with Asparagus and Truffle Paste
Braised Crab Meat and Conpoy with Somen

DESSERT

Double-boiled Peach Gum with Snow Lotus Seeds (Chilled or Hot)

Friday Dinner Menu B

APPETISER *(preset on table)*

Crab Salad with Grilled Tiger Prawn
Honey Sesame Popcorn Chicken
Spicy Marinated Fish Skin with Thai Mango Chilli Dressing
Crispy Honey Baby Squid
Crispy Salt and Pepper Whitebait

SOUP

Braised Golden Seafood Soup with Shredded Abalone and Conpoy

MAIN COURSE ONE

Steamed Rock Garoupa Fish Fillet with Dried Orange Skin and Ginger
Chicken Ball with Conpoy and Locally Farmed Mushroom
Stir-fried Asparagus with Conpoy and Fish Maw

MAIN COURSE TWO

Deep-fried King Prawn with Tobiko Lychee Mayo
Stir-fried Scallop with Asparagus and Truffle Paste
Angel Hair Pasta with Jumbo Crab Meat and Truffle Paste

DESSERT

Double-boiled Peach Gum with Hosui Pear and Honey (Chilled or Hot)

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Saturday Lunch and Dinner, and Sunday Lunch Menu A

APPETISER *(preset on table)*

Select five items:

Chilled Lobster Money Bag with Organic Red Quinoa and Roasted Sesame Dressing
Crab Salad with Grilled Tiger Prawn
Poached Mala-style Lobster Dumpling with Tobiko
Chilled Mini Abalone with Japanese Cucumber Salad
Spicy Marinated Fish Skin with Thai Mango Chilli Dressing
Chilled King Prawn with Wasabi Mayo
Chilled Australian Scallop with XO Sauce
Sliced Pork with Coriander and Sesame Seed Salad
Crispy Chongqing Popcorn Chicken
Crispy Fish Fillet with Pickled Ginger and Old Shanghai Sauce
Crispy Salt and Pepper Whitebait
Fried Hokkien "Hae Zhor" Crabmeat Ball
Baked Otah Scallop with Crab Meat
Crispy Honey Baby Squid
Crispy Prawn Dumpling with Tobiko Mayo

SOUP

Double-boiled Chicken Soup with Sea Cucumber and Fish Maw

MAIN COURSE ONE

Oven-baked Greenland Cod with Japanese Bonito Sauce
Crispy Stuffed Phoenix Wings
Braised Sea Cucumber Stuffed with Prawn and Broccoli

MAIN COURSE TWO

Lobster Bisque with Braised Lobster Meat
Stir-fried Scallop and Bell Pepper
Braised Crab Meat and Conpoy with Somen

DESSERT

Double-boiled Bird's Nest with Hosui Pear and Honey (Chilled or Hot)

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Saturday Lunch and Dinner, and Sunday Lunch Menu B

APPETISER *(preset on table)*

Select five items:

- Chilled Lobster Money Bag with Organic Red Quinoa and Roasted Sesame Dressing
- Crab Salad with Grilled Tiger Prawn
- Poached Mala-style Lobster Dumpling with Tobiko
- Chilled Mini Abalone with Japanese Cucumber Salad
- Spicy Marinated Fish Skin with Thai Mango Chilli Dressing
- Chilled King Prawn with Wasabi Mayo
- Chilled Australian Scallop with XO Sauce
- Sliced Pork with Coriander and Sesame Seed Salad
- Crispy Chongqing Popcorn Chicken
- Crispy Fish Fillet with Pickled Ginger and Old Shanghai Sauce
- Crispy Salt and Pepper Whitebait
- Fried Hokkien "Hae Zhor" Crabmeat Ball
- Baked Otah Scallop with Crab Meat
- Crispy Honey Baby Squid
- Crispy Prawn Dumpling with Tobiko Mayo

SOUP

- Mini Buddha Jumps Over the Wall

MAIN COURSE ONE

- Steamed Red Garoupa Fillet with Tangy Nyonya Sauce
- Oven-baked Peking-style Pork Rib
- Braised Baby Abalone with Hong Kong Nai Bai

MAIN COURSE TWO

- Stir-fried Lobster Meat with Capsicum and XO Sauce
- Stir-fried Scallop with Capsicum and Sarawak Pepper
- Mini Lotus Leaf Rice with Conpoy

DESSERT

- Double-boiled Peach Gum with Snow Lotus Seeds (Chilled or Hot)

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Sunday Dinner Menu A

APPETISER *(preset on table)*

Crispy Prawn Dumpling with Tobiko Mayo
Chilled Mini Abalone with Japanese Cucumber Salad
Crispy Fish Fillet with Pickled Ginger and Old Shanghai Sauce
Crab Salad with Grilled Tiger Prawn
Spicy Marinated Fish Skin with Thai Mango Chilli Dressing

SOUP

Braised Lobster with Five Treasures Soup

MAIN COURSE ONE

Cantonese-style Almond-crusted Halibut Fillet
Oven-baked Peking-style Pork Rib
Braised Baby Abalone with Asparagus and Crispy Lotus Root Chips

MAIN COURSE TWO

Deep-fried King Prawn with Tobiko Lychee Mayo
Stir-fried Scallop with Asparagus and Truffle Paste
Mini Lotus Leaf Rice with Conpoy

DESSERT

Chilled Mango Pudding with Mango Puree, Pomelo and Sago

Sunday Dinner Menu B

APPETISER *(preset on table)*

Chilled King Prawn with Wasabi Mayo
Chilled Australian Scallop with XO Sauce
Crispy Salt and Pepper Whitebait
Crispy Honey Baby Squid
Fried Hokkien "Hae Zhor" Crabmeat Ball

SOUP

Double-boiled Herbal Chicken Soup with Fish Maw and Morel Mushroom

MAIN COURSE ONE

Hong Kong-style Steamed Soon Hock Fish Fillet
Truffle Chicken Ball with Morel Mushroom
Braised Baby Abalone with Hong Kong Nai Bai

MAIN COURSE TWO

Braised King Prawn in Superior Broth
Steamed Scallop with Vermicelli and Minced Garlic
Lotus Leaf-wrapped Lobster Ee-fu Noodle

DESSERT

Double-boiled Peach Gum with Snow Lotus Seeds (Chilled or Hot)

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