



INSPIRINGLY YOURS

CELEBRATIONS

Year 2027	
Monday to Thursday	
Buffet Dinner (Package A)	SGD 138.80++
Buffet Dinner (Package B)	SGD 158.80++

	Minimum Requirement	Maximum Capacity
William Pickering Ballroom	200 persons	240 persons
Alexander Room	80 persons	100 persons

- Sumptuous buffet menu prepared by our banquet culinary team
- Unlimited servings of coffee, tea, soft drinks and mixers at your wedding lunch (12pm to 4pm) or wedding dinner (7pm to 11pm)
- 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
- Basic wedding theme with floral arrangements (only for Package B)
- 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 token box wedding accessory
- Complimentary use of LED Screens for the wedding montage showcase
- One-night stay in the Urban Deluxe Room with buffet breakfast at Lime Restaurant and SGD 88nett worth of Food and Beverage credits to be utilised during your wedding stay
- 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

Price is applicable on a per person basis.

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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BUFFET MENU A

APPETISER

Thai Mango Salad with Top Shell
Poached Chicken in Spicy Sichuan Chilli Pepper Sauce
Cucumber Salad with Black Fungus and Pacific Clam
Chilled Scallop with Tobiko Mayo
Assorted Japanese Maki

SOUP

Double-boiled Herbal Chicken Soup with Fish Maw, Conpoy and Black Mushroom

MAIN DISH

Stir-fried Lotus Root with Celery, Asparagus, Black Fungus and Capsicum
Wok-fried Broccoli with Crab Meat and Egg White Sauce
Roast Chicken with Shredded Egg and Plum Sauce
Hong Kong-style Steamed Fish Fillet with Superior Soya Sauce
Stir-fried Chilli Prawn with Crispy Bun
Seafood Fried Rice

DESSERT

Chilled Mango Sago with Grass Jelly
Chilled Peach Gum with Longan and Red Date
Soya Milk Pudding with Black Sesame Paste
Chilled Aloe Vera with Lemongrass Aiyu Jelly
Tropical Fruit Platter

BUFFET MENU B

APPETISER

Composition Platter of Jellyfish and Cucumber
Drunken Chicken with Shaoxing Wine
Scallop, Black Fungus and Cucumber Salad
Spicy Marinated Fish Skin with Thai Mango Chilli Dressing
Assorted Japanese Maki

SOUP

Braised Seafood Treasure Soup

MAIN DISH

Spicy Stir-fried Mala Pot
(Lotus Root, Black Fungus, Asparagus, Bean curd, Broccoli and Mushroom)
Twice-cooked Pork with Leek and Capsicum
Oven-baked Fish Fillet with Honey Soya Sauce
Roast Duck with Cucumber and Plum Sauce
Braised Flower Mushroom with Hong Kong Nai Bai
Steamed Lotus Leaf Rice with Seafood

DESSERT

Teochew Yam Paste with Gingko Nut, Chestnut and Coconut Cream
Chilled Peach Gum with Longan and Red Date
Chilled Aloe Vera with Lemongrass Aiyu Jelly
Crispy Sesame Ball
Tropical Fruit Platter

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