

# Lunch or Dinner

## Daily

William Pickering Ballroom : Min. 20 tables | Max. 30 tables  
Conference One and Two : Min. 8 tables | Max. 12 tables

**\$1999++**

*Price is applicable to a table of 10 guests. A surcharge of \$500++ applies during the Formula One period.*

YOUR

## Wedding Privileges

- 8-course set menu with free flow Chinese tea, soft drinks and mixers
- Unlimited servings of beer at your wedding lunch (12pm to 4pm) or wedding dinner (7pm to 11pm)
- One complimentary bottle of house wine per confirmed table
- Waiver of corkage charge for duty-paid and sealed hard liquor
- Complimentary food tasting for a table of up to 10 persons\*
- House red/white wines available at a promotional rate
- Choice of a unique wedding theme and seat covers for all chairs
- Floral arrangements for all guest tables
- 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
- Two-night stay in the Bridal Suite inclusive of breakfast for two at Lime Restaurant
- SGD 188 nett worth of Food and Beverage credits to be utilised 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

**PARKROYAL  
COLLECTION**

PICKERING, SINGAPORE

Price quoted is in Singapore dollars and is subject to 10% service charge and 7% goods and services tax.  
Price quoted is applicable for weddings held by 30 April 2022 and menus are subject to change without prior notice.  
\*Valid with minimum guest requirements and subject to Safe Management Measures as stipulated by the local authorities.

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## Customise your menu

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### APPETISER

Sustainable Atlantic Cold Smoked Sturgeon and Poached Alaskan Swimmer Crab Tartar with Seaweed Caviar and Mexican Guacamole

*Featuring sustainably-sourced seafood from fisheries that employ responsible harvesting practices and technological advancements in contained fish farming.*

### SOUP

Cantonese Double-Boiled Four Treasures Soup With Australian Baby Abalone, Organic U.S. Eberly Chicken, Sea Cucumber and Flower Mushrooms

*Featuring organic free-range chicken fed with non-genetically modified grain grown using organic fertilisers and humus, resulting in a leaner and healthier meat.*

### GREENS

Braised Chinese Monkey Head and Flower Mushrooms with Australian Flown-In Organic Broccoli and Crispy Japanese Enoki, Truffle-Scented

*Featuring organically-grown greens free from chemical fertilisers and synthetic pesticides.*

### MEAT

Rhug Estate Sweet Organic Pork Belly with Chinese Steamed "Man Tou"

*Favoured by top Michelin-star chefs in Britain, Rhug Estate's organic free-range pork is full of flavour, winning the Soil Association Best UK Meat Award for its superior taste and texture.*

Australian Organic Beef Medallion with Celery and Leek, Sarawak Black Pepper Style

*Featuring organically-farmed meat without the routine use of drugs, growth hormones and antibiotics, from farms that pay full regard to the evolutionary adaptations and behavioural needs of farm animals, as well as animal welfare issues with respect to their health, nutrition, housing and breeding.*

### SEAFOOD

Crispy Fried Black Qwehli Mozambique Prawns with Organic Golden Egg Yolk and Aromatic Curry Leaves

*An exceptional variety of prawns from the coasts of Mozambique, these Black Qwehli prawns are raised in low-density levels that replicate conditions in the open sea and are farmed in a 10-hectare lagoon with a maximum of eight prawns per square metre.*

### FISH

Oven-Baked Fine Aquacultured Deutschesee Salmon Fillet with Organic Spinach and Basil Pesto Dressing

*Featuring organic salmon on a special diet of organic and natural ingredients, free from genetically-modified products.*

### NOODLES

Homemade Fish Noodles with Organic Rhug Estate Minced Pork and Yellow Bean Sauce, Szechuan Style.

*Favoured by top Michelin-star chefs in Britain, Rhug Estate's organic free-range pork is full of flavour, winning the Soil Association Best UK Meat Award for its superior taste and texture.*

### DESSERT

Australian Organic Avocado-Crème with Kapit's Premium New Zealand Vanilla Bean Ice Cream and Tapioca Pearls

*Featuring organically-grown produce free from chemical fertilisers and synthetic pesticides.*