



PARK HOTEL
CLARKE QUAY



Park Hotel Clarke Quay Solemnisation Buffet Package 2018

- * A sumptuous buffet menu specially prepared by our banquet culinary team
- * Unlimited servings of soft drinks, coffee, tea and mixers for the celebration
- * Complimentary one bottle of house wine (750ml) per confirmed table of 10 persons
*Special prices for beer and house wine purchased from hotel
- * Corkage waiver for duty-paid, sealed hard liquors
- * Fresh floral arrangements for reception and solemnisation table, centerpieces on all dining tables
- * Complimentary elegant covers for all chairs
- * Complimentary usage of one built-in LCD projector and screen
- * Complimentary usage of ring pillow and feather pen
- * A VIP parking lot reserved at the entrance of the hotel for Bridal car
- * Car park passes for immediate family members and friends
*Based on 30% of guaranteed attendance, up to a maximum of 25 pieces
- * Complimentary one-night stay in our Executive Suite with breakfast for two persons

High-Tea Package: S\$2888.00++ for 30 persons
(Additional at S\$68.00++ per person)

Lunch Package: S\$3288.00++ for 30 persons
(Additional at S\$78.00++ per person)

Dinner Package: S\$3688.00++ for 30 persons
(Additional at S\$88.00++ per person)

Prices are quoted in Singapore Dollars and subject to 10% service charge and 7% GST





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Solemnisation International High Tea Buffet

S\$2888.00++ for 30 persons
(Additional at S\$68.00++ per person)

Appetisers

Seasoned jellyfish & cucumber salad
Celery, apple, chicken & walnut salad
Slow-baked cherry tomatoes with cheese
Assorted finger sandwiches

Hot Selections

Fried chicken pockets
Steamed prawn dumplings
Fried fish fingers with garlic mayonnaise
Steamed red bean pau
Penne pasta with clam & fresh tomato sauce
Seafood fried rice
Prawn laksa

Desserts

Assorted Nyonya kueh
Assorted French pastries
Chilled sea coconut & fruit cocktail
Cream puff with chocolate stuffing
Fresh fruit platter

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Solemnisation International Buffet Lunch

S\$3288.00++ for 30 persons
(Additional at S\$78.00++ per person)

Appetisers

Grilled squid with mixed pepper salad
Prawn with melon in cocktail sauce
Roasted potatoes & onion with parmesan cheese
Long bean, French bean & bacon salad
Fresh fennel & citrus salad

Soup

Crème of mushroom

Baked Bread

Selection of freshly baked breads
Full cream butter, balsamic vinegar, olive oil

Hot Selections

Spanish-style boneless chicken
Wok-fried tiger prawns with butter & curry leaves
Baked red snapper with hollandaise sauce
Australian broccoli with braised mushroom
Sambal chilli fried rice with shrimps
Baked penne pasta with melted mozzarella

Desserts

Assorted Nyonya kueh
Assorted fresh pastries
Classic bread & butter pudding
Chilled almond & longan beancurd
Fresh fruit platter

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Solemnisation International Buffet Dinner

S\$3688.00++ for 30 persons
(Additional at S\$88.00++ per person)

Appetisers

Cold cut platter
Prawn, mixed pepper and avocado salad
Butternut pumpkin with dried cranberry salad in balsamic dressing
Red cabbage, carrot and raisin in red wine vinaigrette dressing
Assorted sushi and maki (wasabi, pickled young ginger & Japanese soy sauce)

Salads

Mixed garden green, romaine lettuce
(Thousand Island, balsamic vinaigrette & Italian dressings)

Soup

New England clam chowder

Baked Bread

Selection of freshly baked breads
Full cream butter, balsamic vinegar, olive oil

Hot Selections

Kung po prawn
Red snapper with roasted tomato & garlic sauce
Roasted Angus beef with red wine sauce
Baked chicken with field mushroom & herbs
Hong Kong kai lan with oyster sauce
Yang Chow fried rice

Desserts

Opera cake
Crema Catalana
Assorted shooter desserts
New York cheesecake
Chocolate & raspberry mousse
Fresh fruit platter

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