



PARK HOTEL
CLARKE QUAY

Solemnization Lunch Package 2019

(Minimum 3 tables)

A delectable 8-course Cantonese cuisine specially prepared by our banquet culinary team

Unlimited servings of soft drinks, Chinese tea and mixers

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

Complimentary usage of Pool Deck as solemnization area

Solemnization setting with Wedding Arch, theater-style sitting arrangement and sash for aisle chairs.

Complimentary usage of ring pillow and feather pen

Fresh floral arrangements for the solemnization table and couple chair

Fresh floral arrangements for reception table and centerpieces for all dining tables

Complimentary elegant covers for all banquet chairs

Complimentary usage of one built-in LCD projector and screen

A VIP parking lot reserved at the entrance of the hotel for the 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



PARK HOTEL
CLARKE QUAY

百乐大拼盆

(沙拉虾, 小章鱼, 麻辣海蜇, 海鲜球, 金钱肉)

Park Combination Platter

*(Mayonnaise Prawn Cocktail, Baby Octopus, Seasoned Jellyfish,
Deep-fried Money Bag & Chicken Gold Coin)*

红烧八宝羹

(蟹肉, 干贝, 鱼鳔, 海参, 鲍鱼, 鱼唇, 金针菇, 冬菇)

Eight Treasures Soup

(Crab Meat, Conpoy, Fish Maw, Sea Cucumber, Abalone, Fish Lips, Golden Mushroom & Chinese Mushroom)

港式蒸金目露

Hong Kong-Style Steamed Sea Bass in Soy Sauce

甘香咸蛋炒虎虾

Stir-fried Tiger Prawn in Salted Egg

豆酥大肥鸡

Poached Chicken with Yellow Bean Crumbs

香菇扒菠菜

Braised Black Mushroom with Chinese Spinach

双菇韭黄干烧伊面

Braised Ee-fu Noodles with Assorted Mushroom & Chives

榴莲布丁

Chilled Durian Pudding in Cream Sauce

S\$868.00++ per table of 10 persons

(Monday to Thursday, excluding Eves of & Public Holidays)

S\$898.00++ per table of 10 persons

(Friday, Saturday, Sunday, Eves of & Public Holidays)

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



PARK HOTEL
CLARKE QUAY

百乐大拼盆

(沙拉虾, 小章鱼, 麻辣海蜇, 海鲜球, 金钱肉)

Park Combination Platter

*(Mayonnaise Prawn Cocktail, Baby Octopus, Seasoned Jellyfish,
Deep-fried Money Bag & Chicken Gold Coin)*

红烧干贝蟹肉翅

Braised Shark's Fin Soup with Crab Meat & Conpoy

港式蒸海红斑

Hong Kong-Style Steamed Red Garoupa in Soy Sauce

芥末炸虾球

Deep-fried Tiger Prawn with Wasabi Mayo

梅子酱烤鸭

Roast Duck with Plum Sauce

灵芝菇西兰花配松子

Braised Ling Zhi Mushroom with Broccoli & Pine Nuts

上汤海鲜泡饭

Seafood Rice with Superior Stock in Casserole

香桃布丁

Chilled Peach Pudding in Cream Sauce

S\$898.00++ per table of 10 persons

(Monday to Thursday, excluding Eves of & Public Holidays)

S\$938.00++ per table of 10 persons

(Friday, Saturday, Sunday, Eves of & Public Holidays)

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