



PARK HOTEL
CLARKE QUAY



Park Hotel Clarke Quay Wedding Western Set Package 2019

- * A delectable four-course Western menu specially prepared by our banquet culinary team
- * Free-flow of house pour beer during the pre-cocktail reception (1-hour)
- * 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
- * Exquisite champagne fountain with a bottle of champagne for toasting ceremony
- * Decorative-model wedding cake for cake cutting ceremony
- * Fresh floral arrangements for reception table and centerpieces for all dining tables
- * Exquisitely designed wedding signature book for your reception
- * Usage of contemporary designed Ang Pao Box
- * Complimentary elegant covers for all banquet chairs
- * Complimentary usage of one built-in LCD projector and screen
- * Complimentary usage of sound system with 2 cordless microphones
- * 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



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Western Set Menu I

S\$108.00++ per person (minimum 30 persons)

Pan-fried U.S Sea Scallop
Spicy Mango Salsa & Coriander Oil



Baked Portobello Mushroom Soup
with Parmesan Cheese Foam



Chicken Valentino
with Mozzarella Cheese & Roasted Red Pepper
Julienne Vegetables & Rosemary Jus

Or

Baked Red Coral Fish Fillet
with Clam Chowder, Fondant Potato & Baby Fennel



Lemon Meringue Pie
Mixed Berries Compote



Praline & Freshly Brewed Coffee / Tea

Price is quoted in Singapore Dollars and subject to 10% service charge and 7% GST



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Western Set Menu II

S\$118.00++ per person (minimum 30 persons)

Crab Meat & Avocado
with Tomato Gazpacho



Baked Portobello Mushroom Soup
with Parmesan Cheese Foam



Black Cod Fillet
with U.S Asparagus, Roasted Peppers & Cauliflower Espuma

Or

Tournedos Rossini
served with Foie Gras, Caramelized Shallot Red Wine Sauce



Strawberries Romanoff
with Vanilla Ice Cream



Praline & Freshly Brewed Coffee / Tea

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