



PARK HOTEL
CLARKE QUAY

Solemnization Dinner Package 2016
(Minimum 03 tables)

A Sumptuous Chinese menu specially prepared by our Executive Chef



Unlimited serving of soft drinks, Chinese tea and mixers for the celebration



Corkage waiver for duty-paid & sealed hard liquors



Fresh floral arrangement for reception table, solemnization table and centerpiece for all dining tables



Complimentary elegant cover for all 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 Superior Room with breakfasts for two



PARK HOTEL
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Solemnization Dinner Menu 1

黄金全体乳猪

Golden Whole Suckling Pig



鸡丝金瓜翅

Braised Shark's Fin Soup with Shredded Chicken & Pumpkin



潮式蒸大红斑

Steamed Red Garoupa in "Teochew" Style



清炒西兰大虾仁

Stir-fried Prawns with Broccoli



豉香蒸鲜扇贝

Steamed Whole Scallop in Black Bean Sauce



猛火焗纸包肥鸡

Oven Baked Chicken wrapped in Paper



蟹肉干烧伊面

Braised Ee-fu Noodle glazes with Crabmeat Sauce



莲子豆腐花

Chilled Tofu Fa with Lotus Seed

S\$918.00++ per table of 10 persons

(Monday to Thursday, excluding Eve of Public Holidays & Public Holiday)

S\$958.00++ per table of 10 persons

(Friday, Saturday, Sunday, Eve of Public Holidays & Public Holiday)

Price subject to 10 % services charge and prevailing government taxes, unless otherwise stated



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Solemnization Dinner Menu 2

百乐龙虾拼盆

(龙虾, 炸海鲜卷, 麻辣海蜇, 寿司, 金钱肉)

Lobster Combination

(Lobster, Deep-fried Seafood Roll, Seasoning Jelly Fish, California Roll & Chicken Gold Coin)



上汤鱼丝鱼翅羹

Shredded Fish & Shark's Fin Soup in Superior Stock



港式蒸大红斑

Steamed Red Garoupa in "Hong Kong" Style



红烧鲍鱼配香菇西兰花

Braised Whole Baby Abalone with Mushroom & Broccoli



黄金龙须虾

Deep-fried Prawn Roll with Peach in Dragon Beard



金龙吐火凤球

Deep-fried Salted Egg wrapped in Chicken, coated with Bread Crumbs



海鲜芝士焗饭

Oven-baked Seafood Rice with Cheese



芒果西米露

Chilled Cream Mango with Sago

S\$958.00++ per table of 10 persons

(Monday to Thursday, excluding Eve of Public Holidays & Public Holiday)

S\$988.00++ per table of 10 persons

(Friday, Saturday, Sunday, Eve of Public Holidays & Public Holiday)

Price subject to 10 % services charge and prevailing government taxes, unless otherwise stated