



PARK HOTEL
CLARKE QUAY

Solemnization Buffet Package 2016

(Based on a maximum of 30 persons)

A Sumptuous buffet menu specially prepared by our Executive Chef



Unlimited serving of soft drinks, coffee, 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 covers 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

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

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

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



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Solemnization High-Tea Menu

Appetizer

Tofu Goreng with Peanut Sauce
Smoked Chicken with Celery & Apple
Roasted Mushroom with Garlic & Thyme
Australia New Potato, Ham & Mustard



Hot Selection

Crispy Prawn Roll
Steamed Siew Mai
Steamed Char Siew Pau
Thai Fish Cake with Sweet Chili Sauce
Nasi Goreng with Ikan Bilis
Brizo Prawn Laksa



Dessert

Assorted Nyonya Kueh
Array of French Pastries
Barley & Gingko Nut
Fresh Fruit Platter



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Solemnization Buffet Lunch Menu

Appetizer

Marinated Squid with Glass Noodle Salad
Tiger Prawn with Roma Tomato, Pickled Chili & Coriander
Potato Salad with Chive & Smoked Turkey Roll
Grapefruit, Orange, Fennel
Gado-gado Salad



Hot Selection

Wok-fried Prawn, Celery & Cashew Nut
Roasted Spring Chicken with Portobello Mushroom
Grilled Red Snapper with Roasted Tomato Sauce
Australia Broccoli with Braised Bean Curd
Braised Ee-fu Noodle
Seafood Fried Rice



Dessert

Crème Brule
Assorted Nyonya Kueh
Array of French Pastries
Chilled Sea Coconut & Logan
Fresh Fruit Platter



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Solemnization Buffet Dinner Menu

Appetizer

Smoked Salmon with Chive Crème Fraîche
Prawn, Pomelo, Pickled Chili & Tomato Salad
Grilled Zucchini with Semi-dried Tomato
Classic American Coleslaw
Assorted Sushi & Maki
(Wasabi, Pickled Young Ginger & Japanese Soya Sauce)



Healthy Green

Mixed Garden Green, Romaine Lettuce
Thousand Island, French & Italian Dressings



Soup

Crème of Fresh Button Mushroom
Freshly Baked Rolls & Butter



Hot Selection

Red Snapper with Garlic Pesto Sauce
Strip Loin of Beef Crusted with Black Pepper
Wok-fried Tiger Prawn with Fragrant Cereal
Spanish Style Stew Chicken with Pimento
Australia Broccoli with Braised Mushroom
Yong Chow Fried Rice



Dessert

Array of French Pastries
Apple & Pear Tart
Dessert in Shot Glass
Brizo Mango Pudding
Fresh Fruit Platter