



# PARK HOTEL

CLARKE QUAY



## Park Hotel Clarke Quay Solemnisation Buffet Package 2017

- \* A sumptuous buffet menu specially prepared by our banquet culinary team
- \* Unlimited serving of soft drinks, coffee, tea and mixers for the celebration
- \* Complimentary one bottle of house wine (750ml) per confirmed table of 10 persons  
\*Special price for beer and house wine purchased from hotel
- \* Corkage waiver for duty-paid sealed hard liquors
- \* Fresh floral arrangement for reception and solemnisation table, centerpiece 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 Deluxe Room with breakfasts for two persons

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

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

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



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**Solemnisation International High Tea Buffet Menu**

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

**Appetisers**

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

**Hot Selections**

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

**Desserts**

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



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**Solemnisation International Buffet Lunch Menu**

**Lunch Package: S\$3288.00++ package for 30 persons**

*(Additional at S\$78.00++ per person)*

**Appetisers**

Grilled squid with mix 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 topped with hollandaise sauce  
Australia broccoli with braised mushroom  
Sambal chilli fried rice with shrimps  
Baked penne pasta with melted mozerella

**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 Menu**

***Dinner Package: S\$3688.00++ package 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 Soya 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

Creame Catalana

Assorted desserts in shot glass

New York cheese cake

Chocolate & raspberry mousse

Fresh fruit platter