



PARK HOTEL  
CLARKE QUAY

## *Intimate Solemnization Package 2021*

*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 or Separate Indoor Venue 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 centerpieces for dining table*

*Elegant table setting with table cloth and covers for all banquet chairs*

*Complimentary usage of one built-in LCD projector and screen and sound system with 02 Mics*

*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*

***Lunch Package at S\$1,368++ for 10 persons***

***(Additional table for 10 persons at S\$998.00++ per table)***

***Dinner Package at S\$1,418++ for 10 persons***

***(Additional table for 10 persons at S\$1,048++ per table)***



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**PARK COMBINATION PLATTER**

百乐大拼盆

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

*(沙拉虾, 小章鱼, 麻辣海蜇, 海鲜球, 金钱肉)*

**Select one (1) dish from each category below:**

**SOUP**

- |  |   |
|--|---|
| <input type="checkbox"/> <i>Braised Fish Maw Soup with Enoki Mushroom, Sea Cucumber &amp; Fish Lips</i><br>鱼鳔金针菇海参鱼唇 | <input type="checkbox"/> <i>Seafood &amp; Vegetables in Thick Broth</i><br><i>(Fish, Scallop, Conpoy, Squid, Mussel, Carrot &amp; Celery)</i><br>清甜海鲜蔬菜羹<br>(鱼, 带子, 干贝, 吊片, 淡菜, 萝卜, 西芹) |
|--|---|

**FISH**

- |  |  |
|--|--|
| <input type="checkbox"/> <i>Hong Kong-Style Steamed Red Garoupa in Soy Sauce</i><br>港式蒸海红斑 | <input type="checkbox"/> <i>Steamed Red Garoupa in Superior Soy Sauce with Yellow Bean Crumbs</i><br>豆酥清蒸海红斑 |
|--|--|

**SEAFOOD**

- |   |  |
|---|--|
| <input type="checkbox"/> <i>Stir-fried Tiger Prawn in Salted Egg</i><br>甘香咸蛋炒虎虾 | <input type="checkbox"/> <i>Deep-fried Tiger Prawn with Wasabi Mayo</i><br>芥末炸虾球 |
|---|--|

**POULTRY**

- |  |   |
|--|---|
| <input type="checkbox"/> <i>Deep-fried Chicken in "Bi Feng Tang" Style</i><br>避风塘式炸鸡 | <input type="checkbox"/> <i>Deep-fried Golden Crispy Chicken</i><br>黄金炸子鸡 |
|--|---|

**VEGETABLE**

- |  |  |
|--|--|
| <input type="checkbox"/> <i>Braised Black Mushroom with Chinese Spinach</i><br>香菇扒菠菜 | <input type="checkbox"/> <i>Braised Ling Zhi Mushroom with Broccoli &amp; Pine Nuts</i><br>灵芝菇西兰花配松子 |
|--|--|

**NOODLES & RICE**

- |   |   |
|---|---|
| <input type="checkbox"/> <i>Braised Ee-fu Noodles with Assorted Mushroom &amp; Chives</i><br>双菇韭黄干烧伊面 | <input type="checkbox"/> <i>Steamed Fragrant Rice with Chinese Chicken Sausage &amp; Diced Duck Meat in Lotus Leaf</i><br>飘香荷叶腊味鸭粒饭 |
|---|---|

**DESSERT**

- |  |   |
|--|---|
| <input type="checkbox"/> <i>Chilled Durian Pudding in Cream Sauce</i><br>榴莲布丁                                      | <input type="checkbox"/> <i>Chilled Peach Pudding in Cream Sauce</i><br>蜜桃布丁    |
| <input type="checkbox"/> <i>Double-boiled Peanut Cream Soup with Black Sesame Glutinous Rice Ball</i><br>生滚花生糊芝麻汤丸 | <input type="checkbox"/> <i>Chilled Avocado Pudding in Cream Sauce</i><br>牛油果布丁 |