



Park Hotel Clarke Quay Wedding Western Set Package 2021-2022

- * A delectable four-course Western menu specially prepared by our banquet culinary team
- * Complimentary use of Pool Deck for Pre-event reception (01 hour)
- * Unlimited servings of soft drinks, coffee, tea and mixers for the celebration
- * Complimentary one jug of draught beer per confirmed table of 10 persons
- * 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 display during the celebration
- * 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
- * Elegant table setting with table cloth and 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

Western Set Menu I

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

Angel Hair

Avruga Caviar - Truffle Oil - Crab Meat



Hokkaido Scallop

Vichyssoise - Onion Slaw - Chive Oil



Atlantic Halibut

Beans - Tomato - Herb Crust

Or

Confit Duck Leg

Red Wine Sauce - Lyonnaise Potato - Herb



Strawberries

Chantilly Cream - Strawberry Compute - Victoria Crumble



Praline & Freshly Brewed Coffee / Tea

Price is quoted in Singapore Dollars and subject to 10% service charge & prevailing goods and services tax

Western Set Menu II

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

Tuna Tartare
Avocado - Cilantro - Lime



Seafood Bouillabaisse
Seasonal Seafood - Fennel - Dill



Black Cod
Haricot - Cauliflower Purée - Herb Crust

Or

Beef Tenderloin
Foie Gras - Pommes Mousseline - Red Wine Sauce



Texture of Chocolate



Praline & Freshly Brewed Coffee / Tea

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