



PARK HOTEL  
CLARKE QUAY

## *Wedding Dinner Package 2019-2020*

*(Minimum 3 tables)*

*A delectable 8-course Cantonese cuisine specially prepared by our banquet culinary team*

*Free-flow of house pour beer during the pre-cocktail reception (1-hour)*

*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*

*Exquisite champagne fountain with a bottle of champagne for toasting ceremony*

*Decorative-model wedding cake for cake cutting ceremony*

*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*

*Selection for Park Combination Platter (please select 5 items)*

✿ *Deep-fried Scallop with Yam Paste* 带子芋泥

✿ *Seasoned Cuttlefish* 墨鱼

✿ *Deep-fried Seafood Roll* 炸海鲜卷

✿ *Deep-fried Prawn Trillis* 虾卷

✿ *Mayonnaise Prawn Cocktail* 沙拉虾

✿ *Cantonese-style Roast Duck* 广式烤鸭

✿ *Drunken Chicken* 醉鸡

✿ *Deep-fried Wasabi Roll* 炸芥末卷

✿ *Pipa Beancurd* 琵琶豆腐

✿ *You Tiao with Squid Paste* 百花酿油条

✿ *Maki Sushi* 寿司

✿ *Seasoned Jellyfish* 麻辣海蜇

✿ *Red Octopus* 小章鱼

✿ *Chicken Gold Coin* 金钱肉

✿ *Deep-fried Money Bag* 海鲜球

✿ *Braised Soy Chicken* 豉油鸡



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百乐大拼盆 (自选五款)  
*Park Combination Platter (Choice of 5 items)*

金瓜蟹肉鱼翅  
*Braised Shark's Fin, Crab Meat in Pumpkin Soup*

豉油王蒸海红斑  
*Steamed Red Garoupa in Superior Soy Sauce*

黄金炸子鸡  
*Deep-fried Golden Crispy Chicken*

爆炒 XO 酱芦笋带子米粉篮  
*Stir-fried Asparagus & Scallop with XO Sauce in a Basket*

牛油炸活虾  
*Deep-fried Butter "Live" Prawn*

飘香荷叶腊味鸭粒饭  
*Steamed Fragrant Rice with Chinese Chicken Sausage  
& Diced Duck Meat in Lotus Leaf*

生滚花生糊芝麻汤丸  
*Double-boiled Peanut Cream Soup with Black Sesame Glutinous Rice Ball*

***S\$1,068.00++ per table of 10 persons***  
*(Monday to Thursday, excluding Eves of & Public Holidays)*

***S\$1,108.00++ per table of 10 persons***  
*(Friday, Saturday, Sunday, Eves of & Public Holidays)*

*Prices are quoted in Singapore Dollars and subject to 10% service charge and 7% GST*



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百乐龙虾拼盆

(龙虾, 炸海鲜卷, 麻辣海蜇, 金钱肉, 广式烤鸭)

*Lobster Combination Platter*

*(Lobster, Deep-fried Seafood Roll, Seasoned Jellyfish, Chicken Gold Coin  
& Cantonese-style Roast Duck)*

浓汤蟹肉翅配毛瓜虾丸

*Braised Shark's Fin Crab Meat Soup & Hairy Gourd Prawn Ball*

豆酥清蒸海红斑

*Steamed Red Garoupa in Superior Soy Sauce with Yellow Bean Crumbs*

避风塘式炸鸡

*Deep-fried Chicken in "Bi Feng Tang" Style*

爆炒 XO 酱芦笋带子米粉篮

*Stir-fried Asparagus & Scallop with XO Sauce in a Basket*

药膳醉活虾

*Double-boiled Drunken "Live" Prawn in Chinese Herbs*

上汤海鲜泡饭

*Seafood Rice with Superior Stock in Casserole*

牛油果布丁

*Chilled Avocado Pudding in Cream Sauce*

***S\$1,108.00++ per table of 10 persons***

*(Monday to Thursday, excluding Eves of & Public Holidays)*

***S\$1,138.00++ per table of 10 persons***

*(Friday, Saturday, Sunday, Eves of & Public Holidays)*

*Prices are quoted in Singapore Dollars and subject to 10% service charge and 7% GST*