



PARK HOTEL
CLARKE QUAY



Park Hotel Clarke Quay Solemnization Buffet Package 2019-2020

- * A sumptuous buffet menu specially prepared by our banquet culinary team
- * Unlimited servings of soft drinks, coffee, tea and mixers for the celebration
- * 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 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 arrangements for reception table and centerpieces for all dining tables
- * Elegant table setting with table cloth and covers for all banquet 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 Executive Suite with breakfast for two persons



PARK HOTEL
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Solemnization International High Tea Buffet

S\$2888.00++ for 30 persons
(Additional at S\$68.00++ per person)

Appetizers

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

Hot Selections

Fried chicken pockets
Steamed prawn dumplings
Fried fish fingers with garlic mayonnaise
Steamed red bean pau
Penne pasta with clam & fresh tomato sauce
Seafood Fried Rice
Prawn Laksa

Desserts

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

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



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Solemnization International Buffet Lunch

S\$3288.00++ for 30 persons

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

Appetizers

Grilled squid with mixed pepper salad
Prawn with melon in cocktail sauce
Roasted potatoes & onion with parmesan cheese
Long bean, French bean 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 with hollandaise sauce
Australian broccoli with braised mushroom
Sambal chili fried rice with shrimps
Baked penne pasta with melted mozzarella

Desserts

Assorted Nyonya kueh
Assorted French Pastries
Classic bread & butter pudding
Chilled almond & longan beancurd
Fresh fruit platter

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Solemnization International Buffet Dinner

S\$3688.00++ for 30 persons

(Additional at S\$88.00++ per person)

Appetizers

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 soy 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

Crema Catalana

Assorted shooter desserts

New York cheesecake

Chocolate & raspberry mousse

Fresh fruit platter

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