



## **Park Hotel Clarke Quay Solemnization Western Set Package 2019-2020**

- \* A delectable four-course Western 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

## **Western Set Menu I**

S\$98.00++ per person (minimum 30 persons)

Pan-fried U.S Sea Scallop  
Spicy Mango Salsa & Coriander Oil



Baked Portobello Mushroom Soup  
with Parmesan Cheese Foam



Chicken Valentino  
with Mozzarella Cheese & Roasted Red Pepper  
Julienne Vegetables & Rosemary Jus

**Or**

Baked Red Coral Fish Fillet  
with Clam Chowder, Fondant Potato & Baby Fennel



Lemon Meringue Pie  
Mixed Berries Compote



Praline & Freshly Brewed Coffee / Tea

*Price is quoted in Singapore Dollars and subject to 10% service charge and 7% GST*

## Western Set Menu II

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

Crab Meat & Avocado  
with Tomato Gazpacho



Baked Portobello Mushroom Soup  
with Parmesan Cheese Foam



Black Cod Fillet  
with U.S Asparagus, Roasted Peppers & Cauliflower Espuma

Or

Tournedos Rossini  
served with Foie Gras, Caramelized Shallot Red Wine Sauce



Strawberries Romanoff  
with Vanilla Ice Cream



Praline & Freshly Brewed Coffee / Tea

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