



Park Hotel Clarke Quay Wedding Western Set Package 2019-2020

- * A delectable four-course Western menu 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, 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
- 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



Western Set Menu I

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

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

78 78 78

Baked Portobello Mushroom Soup with Parmesan Cheese Foam

JA JA JA

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

<u>Or</u>

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\$118.00++ 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

<u>Or</u>

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

#

Strawberries Romanoff with Vanilla Ice Cream

78 78 78

Praline & Freshly Brewed Coffee / Tea

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