



PARK HOTEL
CLARKE QUAY

Wedding Lunch Package 2021-2022

(Minimum 3 tables)

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

Complimentary use of Pool Deck for Pre-event reception (01 hour)

Unlimited servings of soft drinks, Chinese tea and mixers

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



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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



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

鱼鳔金针菇海参鱼唇
Braised Fish Maw Soup with Enoki Mushroom, Sea Cucumber & Fish Lips

港式蒸金目露
Hong Kong-Style Steamed Sea Bass in Soy Sauce

甘香咸蛋炒虎虾
Stir-fried Tiger Prawn in Salted Egg

豆酥大肥鸡
Poached Chicken with Yellow Bean Crumbs

香菇扒菠菜
Braised Black Mushroom with Chinese Spinach

双菇韭黄干烧伊面
Braised Ee-fu Noodles with Assorted Mushroom & Chives

榴莲布丁
Chilled Durian Pudding in Cream Sauce

S\$1,038.00++ per table of 10 persons
(Monday to Thursday, excluding Eves of & Public Holidays)

S\$1,068.00++ per table of 10 persons
(Friday, Saturday, Sunday, Eves of & Public Holidays)

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

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

清甜海鲜蔬菜羹
(鱼, 带子, 干贝, 吊片, 淡菜, 萝卜, 西芹)
Seafood & Vegetables in Thick Broth
(Fish, Scallop, Conpoy, Squid, Mussel, Carrot & Celery)

港式蒸海红斑
Hong Kong-Style Steamed Red Garoupa in Soy Sauce

芥末炸虾球
Deep-fried Tiger Prawn with Wasabi Mayo

梅子酱烤鸭
Roast Duck with Plum Sauce

灵芝菇西兰花配松子
Braised Ling Zhi Mushroom with Broccoli & Pine Nuts

雪菜虾仁焖生面
Cantonese Fried Wonton Noodles with Shrimp and Preserved Vegetables

香桃布丁
Chilled Peach Pudding in Cream Sauce

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

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

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