



PARK HOTEL
CLARKE QUAY

Solemnization Dinner Package 2021-2022

(Minimum 3 tables)

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

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

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 and sound system with 02 Mics

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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百乐大拼盆

(沙拉虾, 小章鱼, 麻辣海蜇, 海鲜球, 金钱肉)

Park Combination Platter

*(Mayonnaise Prawn Cocktail, Baby Octopus, Seasoned Jellyfish,
Deep-fried Money Bag & Chicken Gold Coin)*

红烧海参干贝鱼唇蟹肉羹

Crab Meat Soup with Braised Sea Cucumber, Conpoy & Fish Lips

豉油王蒸海红斑

Steamed Red Garoupa in Superior Soy Sauce

黄金炸子鸡

Deep-fried Golden Crispy Chicken

红烧海参鲍鱼拌西兰花

Braised Sea Cucumber, Abalone & Broccoli

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\$998.00++ per table of 10 persons

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

S\$1,038.00++ 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



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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)*

红烧八宝羹

(蟹肉, 干贝, 鱼鳔, 海参, 鲍鱼, 鱼唇, 金针菇, 冬菇)

Eight Treasures Soup

(Crab Meat, Conpoy, Fish Maw, Sea Cucumber, Abalone, Fish Lips, Golden Mushroom & Chinese Mushroom)

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

红烧海参鲍鱼拌西兰花

Braised Sea Cucumber, Abalone & Broccoli

药膳醉活虾

Double-boiled Drunken "Live" Prawn in Chinese Herbs

雪菜虾仁焖生面

Cantonese Fried Wonton Noodles with Shrimp and Preserved Vegetables

牛油果布丁

Chilled Avocado 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)

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