



PARK HOTEL
CLARKE QUAY

Wedding Dinner Package 2020

(Minimum 3 tables)

A delectable 8-course Cantonese cuisine 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, 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

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



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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 Trillix* 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

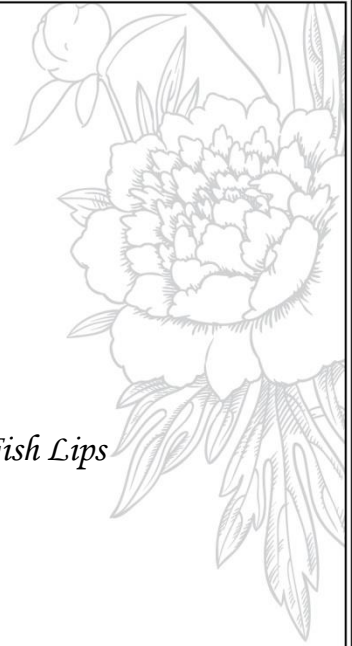
 *Deep-fried Money Bag* 海鲜球

 *Braised Soy Chicken* 豉油鸡





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

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

爆炒 XO 酱芦笋带子米粉篮
Stir-fried Asparagus & Scallop with XO Sauce in a Basket

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

S\$1,108.00++ 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

爆炒 XO 酱芦笋带子米粉篮

Stir-fried Asparagus & Scallop with XO Sauce in a Basket

药膳醉活虾

Double-boiled Drunken "Live" Prawn in Chinese Herbs

上汤海鲜泡饭

Seafood Rice with Superior Stock in Casserole

牛油果布丁

Chilled Avocado Pudding in Cream Sauce

S\$1,108.00++ per table of 10 persons

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

S\$1,138.00++ per table of 10 persons

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

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