



PARK HOTEL  
CLARKE QUAY

## *Wedding Lunch 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 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





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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\$988.00++ per table of 10 persons***

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

***S\$1,018.00++ 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*

上汤海鲜泡饭

*Seafood Rice with Superior Stock in Casserole*

香桃布丁

*Chilled Peach Pudding in Cream Sauce*

***S\$1,018.00++ per table of 10 persons***

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

***S\$1,058.00++ 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*