



GREEN MEETINGS



PARK HOTEL
CLARKE QUAY



GOING GREEN, EATING CLEAN

INTRODUCING THE BETTER WAY TO MEET

Park Hotel Clarke Quay's Green Meetings Experience gives you the opportunity to make a difference to our planet and your people.

MAXIMISE PERFORMANCE, MINIMISE WASTE

Build a more sustainable future, while enhancing the productivity and wellbeing of every participant.

ECO-FRIENDLY SETUP = REDUCED ENVIRONMENTAL IMPACT



SHARED STATIONERY HUB AND WHITEBOARDS

Save trees by using less paper and pencils. Take what you need, leave what you don't. Reusing stationery goes a long way in reducing unnecessary consumption and wastage.



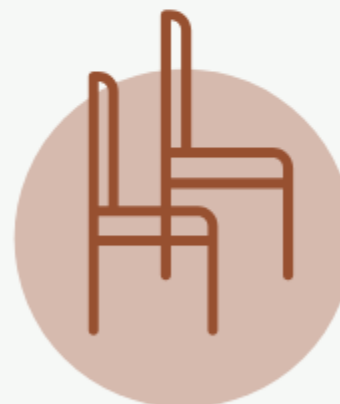
ENERGY-EFFICIENT AMBIENT LIGHTING

Stay energised in our contemporary meeting rooms lit by energy-saving light bulbs and an abundance of natural light.



WATER JUGS AND GLASSES

Say no to single-use plastics and disposable water bottles



CHAIRS WITHOUT SEAT COVERS

Sit easy in our cosy chairs and you've played your part in reducing water and energy used for laundering seat covers



HEALTHIER BITES = MORE ENERGISED PARTICIPANTS



NOURISHING THE BODY, NURTURING THE MIND

Our tea break and lunch menus are light, wholesome and nutrient-rich, so you can stay engaged and productive throughout your session. Heart-healthy olive oil is used in our dishes and deep-fried selections are kept to a minimum. No more midday slump!



FRESH PRODUCE, PURE FLAVOURS

We take great care to ensure that only the freshest premium ingredients are used. By applying gentle preparation and cooking techniques such as sous vide, our chefs bring out the natural essence, aroma and texture of each ingredient to create delicious culinary signatures that are good for you.

PLANT-BASED + CONSCIOUS DINING OPTIONS

Our menus offer plenty of choices for vegans, vegetarians and diners with special dietary needs, with scrumptious dishes made from Daiya dairy-free cheese and plant-based meat alternatives from Beyond (beef) and Heura (chicken). Enjoy customisable options ranging from whole-grain and multi-grain varieties, as well as nut-free and dairy-free delights.



GREEN MEETINGS

Full Day: \$75++ per person

Half Day: \$65++ per person

Minimum booking of 5 persons.

Prices quoted are in Singapore Dollars and are subject to 10% service charge and prevailing government tax.

VENUE

- Eco-friendly Meeting Room Setup
- Shared Stationery Hub with Eco Pens
- Whiteboard and Marker Pens
- Water Jugs and Glasses
- LCD Projector and Screen
- Unlimited WiFi

WELCOME

- Freshly-brewed coffee and tea

TEA BREAKS

- Selection of three items from our snack menu
- Freshly-brewed coffee and tea

LUNCH

- Three-course plant-based set lunch served at our modern European restaurant, PORTA, or at your meeting room area.
- Sumptuous buffet lunch for larger groups of 20 or more participants
- Freshly-brewed coffee, tea and soft drinks



SNACK MENU

Morning/Afternoon Tea Break:
Select three items from any category

DIM SUM

- Steamed Siew Mai
- Steamed Har Kow
- Steamed Scallop Dumpling
- Chicken Char Siew Pau
- Chicken Char Siew Soo

OVEN-BAKED

- Croissant with Egg Mayo
- Croissant with Tuna
- Chicken Pot Pie
- Sausage Roll
- Tuna Puff
- Danish Pastries
- Mushroom & Onion Quiche
- Mini Pizza

VEGETARIAN

- Fried Bee Hoon
- Soon Kueh
- Sandwiches
- Lotus Bun
- Red Bean Pau
- Kaya Pau

SWEET TREATS

- Apple Crumble
- Cream Puff
- Mini Pancakes
- Lemon Tartlet
- Fruit Tartlet
- French Pastries
- Cranberry Strudel
- Banana Muffin
- Chocolate Muffin
- Cheese Cake
- Banana Cake
- Chocolate Brownies
- Fruit Jelly in Glass

APPETISER

Soup of the Day

Garden Salad (VG) (D)
Mediterranean Heura - Mesclun - Cherry Tomato

MAIN

Tomato & Basil (V)
Penne Pasta - Tomato Cream Sauce – Parmigiano

Orecchiette Pasta (V)
Wild Mushroom - Spinach - Beyond Sausage

Heura Mediterranean Pasta (S) (D) (VG)
Spaghetti - Aglio Olio - Red Chilli

Club Sandwich (V)
Mediterranean Heura - Mesclun - French Fries

Beyond Sausage (V)
Jalapeño Salsa - Hot Dog Bun - French Fries

Beyond Burger (V)
Plant-based Daiya Cheddar Cheese - Housemade Ketchup - French Fries

DESSERT

Dessert of the Day

Fresh Cut Fruits

(S) Signature (D) Dairy-free (VG) Vegan (V) Vegetarian

LUNCH MENU

Select one item from each category

Make your next meeting a green one.

 (65) 6593 8825 / 8859

 bqt.phcq@parkhotelgroup.com



OUR GREEN ACCOLADES:

Singapore Hotel Association:
Singapore Green Hotel Award
(2015-2016, 2017-2018)

Singapore Hotel Association -
The National Environment Agency (SHA-NEA):
3R Awards for Hotels 2018 - Merit Award

ASEAN Tourism Standard:
Green Hotel Standard (2016-2018)

