



PARK HOTEL  
CLARKE QUAY

## *Solemnization Dinner Package 2020*

*(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*

*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*

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\$948.00++ per table of 10 persons***

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

***S\$988.00++ 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\$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*