



Park Palace
Mezzanine Level, Grand Park City Hall

10 Coleman Street Singapore 179809

Tel: (65) 6336 3456

Fax: (65) 6339 9311

Email: parkpalace.gpch@parkhotelgroup.com

WEDDING DINNER PACKAGE 2012

Treats Include...

- ☞ Scrumptious 8 course dinner menu specially prepared by our Master Chef of Park Palace
- ☞ Free flow of soft drinks, Chinese tea and mixers throughout your wedding reception
- ☞ One barrel of Beer for a minimum of 15 tables
- ☞ Waiver of corkage charge for all duty paid hard liquor and wines brought into the hotel
- ☞ Mystical Champagne Fountain with a bottle of champagne for toasting
- ☞ Pre dinner snack Amenities for newly weds in the deluxe room
- ☞ Specially designed wedding cake for cake cutting

Ambiance...

- ☞ Specially designed wedding theme to enhance the ambience of your wedding reception
- ☞ Fresh flower centre-piece and selection of overlay for two VIP tables
- ☞ Fresh flower pedestals & a romantic mist heralding your Grand entrance
- ☞ Specially designed multi-tier model wedding cake for Cake cutting ceremony

Accommodation...

- ☞ Complimentary 1 night stay in Deluxe Room for the wedding couple
- ☞ Additional night stay can be arranged at a discounted rate and will be subject to availability

Extra Perks

- ☞ Complimentary food tasting for a table of 10 persons
- ☞ One Parking for Bridal Car at Porte cochere
- ☞ Choice of wedding favours for all the guests
- ☞ Complimentary parking for 20% guaranteed attendance of your guests
- ☞ A Elegant guest book for wedding reception
- ☞ Usage of One LCD projector with screen
- ☞ Exquisitely designed wedding invitation cards of your choice for 70% of your guaranteed attendance (inclusive printing and accessories)



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8 COURSE CHINESE MENU A

乐宫五彩拼盘
Park Palace Combination

蚶肉金汤鱼翅
Braised Shark's Fin with Crab Meat in Pumpkin Sauce

日式芥茉虾球
Deep Fried Prawns with Wasabi-mayo Sauce

香蒜蒸银曹
Steamed Sea Bass with Garlic

脆皮炸子鸡
Roasted Chicken

竹笙北菇扒时蔬
Braised Black Mushroom and Bamboo Pith with Vegetables

干烧伊面
Braised Ee Fu Noodles

杨枝甘露
Chilled Mango Sago Cream with Peel Pomelo

S\$848.00nett per table of 10 persons
(Minimum 12 tables, Maximum 20 tables)



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8 COURSE CHINESE MENU B

乐宫五式拼盘
Park Palace Combination

生拆蚧肉鱼鳔翅
Braised Shark's Fin Soup with Crab Meat Fish Maw

黄金万两大虾球
Deep Fried Prawns with Salted Egg Yolk Sauce

荷塘蒸冰海雪鱼
Steamed Cod Fish Filled with Preserved Vegetables

明炉烧鸭
Roasted Duck

海参白灵菇扒西兰花
Braised Sea Cucumber with Bai Ling Mushroom and Broccoli

二崧海鲜荷叶饭
Fried Rice with Pine Nuts and Seafood in Lotus Leaf

冰镇万星杏脯
Chilled Double Boiled Apricot with Almond

S\$968.00nett per table of 10 persons
(Minimum 12 tables, Maximum 20 tables)



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8 COURSE CHINESE MENU C

乐宫乳猪大拼盘

Park Palace Suckling Pig Combination

生拆蚬皇鱼翅

Braised Shark's Fin with Crab Meat and Crab Roe

极品酱花枝玉带

Sauteed Sliced Cuttlefish ,Scallops with Vegetables and XO Sauce

清蒸海星斑

Steamed Star Garoupa "Hong Kong Style"

招牌鸳鸯鸡

Chicken in "Twin Styles"

(Poached Chicken in Chinese Wine and Chicken in Soy Sauce)

蚝皇鲍片野菌扒时蔬

Braised Sliced Abalone with Fresh Mushroom and Vegetables

家乡焖面线

Fried Rice Vermicelli with Honey Pork and Prawns

南天琼芝露

Sweetened Pumpkin Cream with Sea Coconut

S\$1078.00nett per table of 10 persons
(Minimum 12 tables, Maximum 20 tables)



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PREMIUM PACKAGE

鲜果龙虾沙律

Lobster Salad with Fresh Fruit

生拆蟹皇翅

Braised Shark's Fin with Crab Roe

极品酱炒带子螺片

Sauteed Scallop, Sea Whelk with Vegetables and XO Sauce

蚝皇原只四头鲍鱼配北菇

Braised 4 Head Whole Abalone, Dried Oyster with Black Mushroom

化皮斩件乳猪全体

Roasted Whole Suckling Pig

家乡蒸星斑

Steamed Red Garoupa with Black Fungus and Preserved Vegetables

干烧伊府面

Braised Ee Fu Noodles

南天雪蛤

Sweetened Hasma with Pumpkin Cream

S\$1538.00nett per table of 10 persons

(Minimum 12 tables, Maximum 20 tables)