



## WEDDING & SOLEMNISATION



### Contact Us

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GRAND PARK  
CITY HALL

CREATE LASTING MEMORIES & EXCHANGE VOWS  
IN AN ARCHITECTURAL LANDMARK  
IN THE HEART OF CITY HALL



## Bridal Room

Begin the honeymoon in any of our luxurious rooms designed for an indulgent retreat. Our wedding packages include a one-night stay at the hotel.



Wedding couples looking for an elevated Suite experience may enjoy preferential rates. Experience the ultimate privacy and relaxation in our Oasis Junior Suite, Park Suite, and Coleman Suite, which are equipped with outdoor jacuzzis and surrounded by lush greenery.





Gatsby

## WEDDING PACKAGE



### PACKAGE INCLUSIONS:

- A choice of delectable Western or Chinese set menu
- Unlimited servings of soft drinks, coffee, tea or Chinese Tea
- A complimentary bottle of house wine (750ml) for every 10 paying adults
- Special prices for beer and house wine purchased from the hotel
- Corkage waiver for duty-paid and sealed hard liquors (Capped up to 3 bottles)
- Complimentary usage of the Rooftop Sky Garden for solemnisation with minimum guarantee of 50 persons. Rental fee starts from S\$1,800++ for less than 50 persons.
- Complimentary usage of Bluetooth speakers and microphones
- Solemnisation set-up comprising of wedding arch, theater-style seating and sash for aisle chairs
- Complimentary usage of ring pillow, feather pen, and wedding money box
- Fresh floral arrangements for the solemnisation table, reception table and dining tables
- Elegant table setting at Tablescape Restaurant
- Complimentary carpark passes based on 20% guaranteed attendance
- Complimentary one-night stay in the Bridal Room with breakfast for two in:
  - Deluxe Room for minimum booking of 50 persons
  - Premier Room for minimum booking of 80 persons
- A minimum guaranteed attendance of 30 guests is required for all weddings except on the eve of public holidays and public holidays and blackout dates, when a minimum guaranteed attendance of 50 guests is required.

Prices quoted are valid for new wedding bookings from now to 30 December 2027. A surcharge will apply during the Formula One period and selected auspicious wedding dates. Complimentary items are non-exchangeable. The hotel reserves the discretion to withdraw and/ or substitute any of item(s) in above package.



# Western Menu

4-COURSE | S\$158++ PER PERSON

## OCTOPUS

Mediterranean Octopus served with Potato, Celery and Black Olive

## RISOTTO

Carnaroli Risotto with Foie Gras, Cauliflower and Duck

## PORK

Slow Cooked Pork Belly, Cauliflower and Coffee Jus

or

## SEA BASS

Sea Bass Gratin with Aromatic Bread,  
Purple Mash Potato and Lemon Sauce

## CHEESECAKE

with Peach and Basil

# Chinese Set Menu

5-COURSE | S\$158++ PER PERSON

## APPETIZERS

- Marinated Octopus Salad
- Chilli Crab Pockets
- Traditional Peking Duck Crêpe
- Tempura Prawn with Mentaiko Mayonnaise

## SOUP

Double-boiled Herbal Chicken Consommé

## PRawn

King Prawns served with Scallops, Asparagus and XO Sauce

## SEABASS

Miso Seabass with Pak Choy, Seafood Broth

or

## PORK

Kurobuta Pork with Macadamia and Colourful Peppers

## YAM PASTE

Homemade Yam Paste with Gingko Nuts





# Western Menu

5- COURSE | S\$178++ PER PERSON

## ZUCCHINI

Green Zucchini, Ricotta and Basil

## LOBSTER

Poached Boston Lobster served with Tuscany "Panzanella",  
Burrata, Cucumber and Red Onion

## RISOTTO

Carnaroli Risotto, Smoked Beetroot, Parmesan and Rosemary

## BEEF

Wagyu Beef Cheek, Cauliflower and Red Wine Jus

or

## COD

Pan Seared Atlantic Black Cod served with Purple Potato Mash,  
Brown Anchovy-Lemon Sauce

## PANNA COTTA

Lemon Panna Cotta, Amalfi Lemon,  
Grand Marnier Marinated Berries, Lychee Rose Gelato



Rustic Dining Setting

# Chinese Set Menu

6-COURSE | S\$178++ PER PERSON

## APPETIZERS

- Marinated Octopus Salad
- Chilli Crab Pockets
- Traditional Peking Duck Crêpe
- Tempura Prawn with Mentaiko Mayonnaise

## SOUP

Double-boiled Fish Maw Soup with Cordyceps

## PRawn

King Prawns served with Seafood, Asparagus and XO Sauce

## COD

Miso Cod with Pak Choy in Seafood Broth

or

## PORK

Kurobuta Pork with Macadamia and Colourful Peppers

## NOODLES

Wok-fried Ee Fu Noodles with Seafood

## YAM PASTE

Homemade Yam Paste with Gingko Nuts



## SUITE GARDEN SOLEMNISATION PACKAGE



**PARK SUITE: S\$2,688++ | COLEMAN SUITE: S\$2,888++**

### PACKAGE INCLUSIONS:

- Intimate solemnisation at the private outdoor garden of Park Suite or Coleman Suite
- Choice of 3-Course Western Set Lunch or 4-Course Western Set Dinner for up to 10 persons. Additional guest is charged at S\$128++ for lunch or S\$148++ for dinner
- Solemnisation set-up comprising of a table with tablecloth and aisle chairs with sash
- Complimentary usage of ring pillow and feather pen
- Fresh floral arrangement for the solemnisation table
- Fresh floral hand bouquet for the bride
- Unlimited servings of soft drinks, coffee and tea during lunch/dinner reception
- + A complimentary bottle of Champagne (750ml)
- \* Guaranteed early check-in at 8:00am
- Complimentary carpark passes based on 30% guaranteed attendance, up to a maximum of 5 passes
- Complimentary one-night stay in Park Suite or Coleman Suite with breakfast for two and access to the Crystal Club Lounge.

+ Applicable for dinner bookings only.

\* Applicable for lunch bookings only.

Prices quoted are valid for new wedding bookings held from now to 30 December 2027.

A surcharge will apply during the Formula One period and selected auspicious wedding dates.

Complimentary items are non-exchangeable.

The hotel reserves the discretion to withdraw and/ or substitute any of item(s) in above package.



*Floral illustration borders the top and bottom of the menu.*

# Western Menu

3-COURSE LUNCH

**APPETIZER**

Pan-Roasted Foie Gras with Braised Turnip, Lotus Root Chips and Cherries

**BEEF**

Black Angus Beef Cheek with Carrot, Celery and Onion

or

**RISOTTO**

Carnaroli Risotto with Eggplant, Tomato and Burrata Sauce

or

**CHICKEN**

Organic Chicken, with Bacon, Parmigiano, Baby Romaine and Cardini Dressing

**DESSERT**

Cheese Cake with Peach and Basil



Gatsby Dining Setting

# Western Menu

## 4-COURSE DINNER

### AMUSE BOUCHE

### BOTANIC GARDEN

Seasonal Vegetables, Fruits, Herbs and Flower Salad served with Lapsang Souchong Tea and Chef's Secret Dressing

### GNOCCHI

Potato Dumpling served with Mussels, Broccoli and Wasabi

### BEEF

Black Angus Beef Cheek with Carrot, Celery and Onion

or

### RISOTTO

Carnaroli Risotto with Eggplant, Tomato and Burrata Sauce

or

### COD

Black Cod with Purple Potato and Anchovy-Lemon Sauce

### DESSERT

Champagne Jelly with Mascarpone and Fresh Berries





Rustic