

WEDDING & SOLEMNISATION

GRAND PARK
CITY HALL

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

Contact Us

Grand Park City Hall
10 Coleman Street,
Singapore 179809
T: +65 6336 3456
E: sales.gpch@parkhotelgroup.com
parkhotelgroup.com/grandparkcityhall

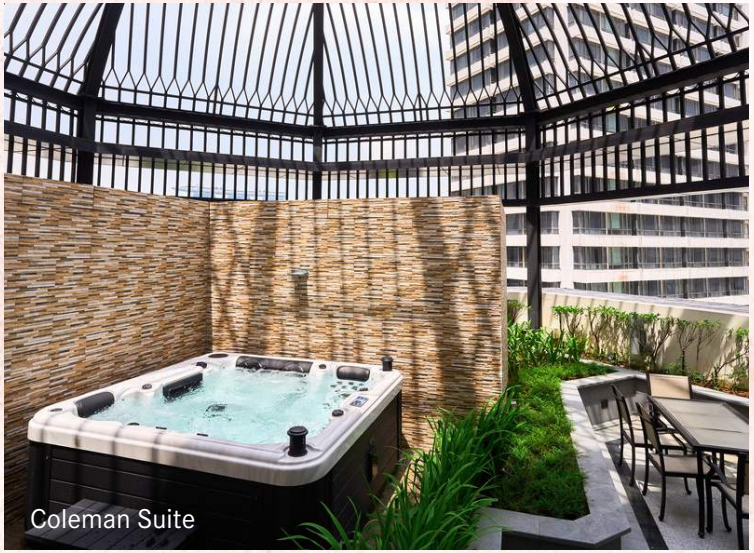






Bridal Room

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.


Bride
Groom



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 1 January to 30 December 2028.
Prices quoted are based on per person and rates are subjected to changes without prior notice
A surcharge will apply during the Formula One period and selected auspicious wedding dates.
Promotion cannot be combined with any other offers, discounts, and privileges
Rates are subject to 10% service charge and prevailing government taxes
The hotel reserves the discretion to withdraw and/ or substitute any of item(s) in above package.



Western Menu

4-COURSE | S$178++ 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$178++ 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$198++ 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$198++ 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$2,888++ | COLEMAN SUITE: S$3,088++

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$148++ for lunch or S$168++ 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 from 1 January – 30 December 2028
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

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