



WEDDING 2024

Your celebration of the greatest love of them all begins at Pan Pacific Singapore as we set the stage to make your wedding dreams a reality.

Let your imagination wonder as our wedding specialists guide you every step of the way on this once-in-a-lifetime journey. From breath-taking settings to bespoke menus, specially curated and prepared by our team from the award winning Chinese Restaurant, Hai Tien Lo. We will take care of the finer details while you sit back and make memories.

LUNCH

Ocean Ballroom

Minimum 25 tables | Maximum 38 tables

Saturday, Sunday, Eve and Public Holiday

SGD1,868 per table of 10 guests

Pacific Ballroom

Minimum 35 tables | Maximum 65 tables

Saturday, Sunday, Eve and Public Holiday

SGD1,868 per table of 10 guests

DINNER

Ocean Ballroom

Minimum 25 tables | Maximum 38 tables

Monday - Thursday

SGD1,808 per table of 10 guests

Minimum 25 tables | Maximum 38 tables

Friday

SGD1,900 per table of 10 guests

Minimum 25 tables | Maximum 38 tables

Saturday, Sunday, Eve and Public Holiday

SGD2,090 per table of 10 guests

Pacific Ballroom

Minimum 35 tables | Maximum 65 tables

Monday - Thursday

SGD1,808 per table of 10 guests

Minimum 35 tables | Maximum 65 tables

Friday

SGD1,900 per table of 10 guests

Minimum 35 tables | Maximum 65 tables

Saturday, Sundays, Eve and Public Holiday

SGD2,090 per table of 10 guests



Exquisite eight-course Chinese menu

A full-course tasting menu for 10 persons

Free flow of beer, soft drinks, mixers and Chinese tea

A complimentary bottle of selected house pour wine per confirmed table *(exclusively for dinner only)*

A Champagne fountain inclusive of a bottle of Champagne

Corkage waived for duty-paid and sealed hard liquor

A choice of floral inspired wedding themes styled by artisanal florists

Fresh floral centrepieces for the bridal and guest tables

Seat covers for all chairs

A handcrafted wedding cake replica for the cake cutting ceremony

Wedding accessories set consisting of a red packet Box and a guest book

A choice of commemorative wedding favours

Exclusively designed invitation cards *(excludes printing costs; based on 70% of the guaranteed attendance)*

An overnight stay in the Bridal Suite inclusive of Champagne breakfast for two

An overnight stay in a suite for your anniversary

Complimentary car park for up to 20% of the guaranteed attendance

Two VIP car park lots at the hotel driveway for the bridal car

Use of LCD projector and screen

Use of Basic PA System & 2 Microphones

Fast tracked Pan Pacific DISCOVERY Titanium membership

For enquiries, please speak with us at **6826 8248** or email [**celebrate.ppsin@panpacific.com**](mailto:celebrate.ppsin@panpacific.com)

Prices are subject to 10% service charge and prevailing Goods and Services Tax.

Package prices are subject to change without prior notice.

Additional SGD100 surcharge per table for the eve and festive holidays in Singapore.

Customisable Wedding Lunch Menu

COMBINATION PLATTER (Select five items)

APPETISERS:	BARBECUED:	DEEP-FRIED:	COLD SELECTION:
<input type="checkbox"/> Fresh Fruits and Prawn Salad	<input type="checkbox"/> Roasted Pork Belly	<input type="checkbox"/> Five-Spice Seafood Ball	<input type="checkbox"/> Thai Style Smoked Duck
<input type="checkbox"/> California Maki Roll	<input type="checkbox"/> Roasted Suckling Pig	<input type="checkbox"/> Vietnamese Spring Roll	<input type="checkbox"/> Pacific Clam and Papaya Salad
	<input type="checkbox"/> Honey BBQ Pork	<input type="checkbox"/> Chicken Money Bag	<input type="checkbox"/> Hua Tiao Chicken Roll
		<input type="checkbox"/> Prawns with Japanese Sesame Sauce	<input type="checkbox"/> Marinated Jelly Fish with Ebiko

Select one course from each category below:

SOUP	<input type="checkbox"/> Double-boiled Chicken Soup with American Ginseng and Sea Whelk <input type="checkbox"/> Braised Fish Maw Soup with Seafood Treasures <input type="checkbox"/> Braised Lobster Broth with Shredded Scallop, Crab Meat and Sea Cucumber
PRAWN	<input type="checkbox"/> Deep-fried Prawns with Lemon Buttermilk Sauce <input type="checkbox"/> Wok-fried Prawns with Homemade X.O. Sauce and Seasonal Greens <input type="checkbox"/> Poached Live Prawns with Chinese Herbs
POULTRY	<input type="checkbox"/> Roasted Duck with Herbal Sauce <input type="checkbox"/> Roasted Chicken with Dried Scallions and Almond Flakes
FISH	<input type="checkbox"/> Szechuan Style Steamed Sea Perch Fillet <input type="checkbox"/> Teochew Style Steamed Pomfret <input type="checkbox"/> Hong Kong Style Steamed Sea Garoupa
BRAISED SEAFOOD	<input type="checkbox"/> Braised Sea Cucumber and Fragrant Mushrooms with Conpoy Sauce <input type="checkbox"/> Braised Baby Abalone and Fragrant Mushrooms with Superior Oyster Sauce
RICE / NOODLES	<input type="checkbox"/> Wok-fried Seafood Ramen with Black Pepper Sauce <input type="checkbox"/> Braised Ee Fu Noodles with Chives and Mixed Mushrooms <input type="checkbox"/> Fried Rice with Preserved Pork, Conpoy and Mushrooms Wrapped in Lotus Leaf <input type="checkbox"/> Fried Rice with Seafood, Silver Fish and Ebiko
DESSERT	<input type="checkbox"/> Chilled Mango Sago Cream with Pomelo <input type="checkbox"/> Hot Red Bean Soup with Sesame Glutinous Rice Dumplings and Lotus Seed <input type="checkbox"/> Sweetened Yam Paste with Pumpkin Sauce and Ginkgo Nuts <input type="checkbox"/> Hazelnut Royaltine Cake <input type="checkbox"/> Chocolate and Caramelised Banana Tart

Customisable Wedding Dinner Menu (Mondays to Thursdays)

COMBINATION PLATTER (Select five items)

APPETISERS:	BARBECUED:	DEEP-FRIED:	COLD SELECTION:
<input type="checkbox"/> Fresh Fruits and Prawn Salad	<input type="checkbox"/> Roasted Suckling Pig	<input type="checkbox"/> Five-Spice Seafood Ball	<input type="checkbox"/> Pacific Clam and Papaya Salad
<input type="checkbox"/> California Maki Roll	<input type="checkbox"/> Roasted Duck	<input type="checkbox"/> Vegetarian Spring Roll	<input type="checkbox"/> Hua Tiao Chicken Roll
	<input type="checkbox"/> Braised Soya Sauce Farm Chicken	<input type="checkbox"/> Chicken Money Bag	<input type="checkbox"/> Japanese Baby Octopus
	<input type="checkbox"/> Honey BBQ Pork	<input type="checkbox"/> Lobster Ngho Hiang	<input type="checkbox"/> Marinated Jelly Fish with Ebiko

Select one course from each category below:

SOUP	<input type="checkbox"/> Double-boiled Chicken Soup with American Ginseng and Sea Whelk <input type="checkbox"/> Braised Fish Maw Soup with Seafood Treasures <input type="checkbox"/> Braised Lobster Broth with Shredded Scallop, Crab Meat and Sea Cucumber
PRAWN	<input type="checkbox"/> Deep-fried Prawns with Lemon Buttermilk Sauce <input type="checkbox"/> Wok-fried Prawns with Homemade X.O. Sauce and Seasonal Greens <input type="checkbox"/> Poached Live Prawns with Chinese Herbs
FISH	<input type="checkbox"/> Baked Sea Perch with Honey and Pepper Sauce <input type="checkbox"/> Teochew Style Steamed Pomfret <input type="checkbox"/> Hong Kong Style Steamed Soon Hock
POULTRY	<input type="checkbox"/> Roasted Pipa Duck with Special Barbecue Sauce <input type="checkbox"/> Roasted Chicken with Dried Scallions and Almond Flakes
BRAISED SEAFOOD	<input type="checkbox"/> Braised Sea Cucumber and Bai Ling Mushrooms with Conpoy Sauce <input type="checkbox"/> Braised Baby Abalone and Fragrant Mushrooms with Superior Oyster Sauce
RICE / NOODLES	<input type="checkbox"/> Wok-fried Seafood Ramen with Black Pepper Sauce <input type="checkbox"/> Braised Ee Fu Noodles with Chives and Mixed Mushrooms <input type="checkbox"/> Fried Rice with Preserved Pork, Conpoy and Mushrooms Wrapped in Lotus Leaf <input type="checkbox"/> Fried Rice with Seafood and Sakura Ebi
Dessert	<input type="checkbox"/> Chilled Mango Sago Cream with Pomelo <input type="checkbox"/> Hot Red Bean Soup with Sesame Glutinous Rice Dumplings and Lotus Seed <input type="checkbox"/> Sweetened Yam Paste with Pumpkin Sauce and Ginkgo Nuts <input type="checkbox"/> Hazelnut Royaltine Cake <input type="checkbox"/> New York Cheesecake

Customisable Wedding Dinner Menu (Fridays)

COMBINATION PLATTER (Select five items)

APPETISERS:

- Boston Lobster and Fresh Fruits Salad
- California Maki Roll

BARBECUED:

- Suckling Pig
- Roasted Pork Belly
- Honey BBQ Pork
- BBQ Chicken Coin

DEEP-FRIED:

- Mini Seafood Beancurd Roll
- Vietnamese Spring Roll
- Chicken Money Bag

COLD SELECTION:

- Thai Styled Smoked Duck
- Marinated Jelly Fish
- Japanese Baby Octopus
- Hua Tiao Chicken Roll
- Pacific Clam and Papaya Salad

Select one course from each category below:

SOUP	<input type="checkbox"/> Double-boiled Chicken Soup with Sea Treasures and Cordyceps Flowers <input type="checkbox"/> Braised Crab Soup with Dried Scallops and Lobster Strips
PRAWN	<input type="checkbox"/> Fresh Tiger Prawns with Hua Tiao Wine <input type="checkbox"/> Deep-fried Salted Egg Yolk Tiger Prawn with Almond Flakes <input type="checkbox"/> Wok-fried Fresh Scallops and Prawns with Homemade X.O. Sauce
FISH	<input type="checkbox"/> Teochew Style Steamed Pomfret <input type="checkbox"/> Baked Sea Perch with Honey and Pepper Sauce <input type="checkbox"/> Cantonese Style Steamed Sea Garoupa <input type="checkbox"/> Hong Kong Style Steamed Soon Hock
POULTRY	<input type="checkbox"/> Roasted Duck with Plum Sauce <input type="checkbox"/> Spicy Mala Roasted Chicken <input type="checkbox"/> Roasted Pipa Duck with Special Barbecue Sauce
BRAISED SEAFOOD	<input type="checkbox"/> Braised Sea Cucumber and Fragrant Mushrooms with Conpoy Sauce <input type="checkbox"/> Braised Whole Baby Abalone and Fragrant Mushrooms with Brown Sauce
RICE / NOODLES	<input type="checkbox"/> Wok-fried Ramen with Shredded Pork and Black Pepper Sauce <input type="checkbox"/> Braised Ee Fu Noodles with Chives and Mixed Mushrooms <input type="checkbox"/> Fried Rice with Preserved Pork, Conpoy and Mushrooms Wrapped in Lotus Leaf <input type="checkbox"/> X.O. Fried Rice with Char Siew topped with Chicken Floss
DESSERT	<input type="checkbox"/> Hot Red Bean Soup with Lily Bulb and Lotus Seed <input type="checkbox"/> Chilled Mango Sago Cream with Pomelo <input type="checkbox"/> Sweetened Yam Paste with Pumpkin Sauce and Ginkgo Nuts <input type="checkbox"/> Hazelnut Royaltine Cake <input type="checkbox"/> New York Cheesecake

Customisable Wedding Dinner Menu (Saturdays, Sundays, Eve of & on Public Holidays)

COMBINATION PLATTER (Select five items)

APPETISERS:	BARBECUED:	DEEP-FRIED:	COLD SELECTION:
<input type="checkbox"/> Boston Lobster and Fresh Fruits Salad	<input type="checkbox"/> Suckling Pig	<input type="checkbox"/> Prawn with Japanese Sesame Sauce	<input type="checkbox"/> Thai Style Smoked Duck
<input type="checkbox"/> California Maki Roll	<input type="checkbox"/> Roasted Pork Belly	<input type="checkbox"/> Mini Seafood Beancurd Roll	<input type="checkbox"/> Marinated Jelly Fish
	<input type="checkbox"/> Honey BBQ Pork	<input type="checkbox"/> Vietnamese Spring Roll	<input type="checkbox"/> Hua Tiao Chicken Roll
		<input type="checkbox"/> Chicken Money Bag	<input type="checkbox"/> Pacific Clam and Papaya Salad

Select one course from each category below:

SOUP	<input type="checkbox"/> Double-boiled Baby Abalone, Conpoy, Fish Maw and Cordyceps Flowers <input type="checkbox"/> Braised Lobster Broth with Dried Scallops, Sea Cucumber and Crab Meat <input type="checkbox"/> Braised Conpoy with Shredded Abalone and Crab Meat
PRAWN	<input type="checkbox"/> Wok-fried Australian Scallops with Homemade X.O. Sauce and Macadamia Nuts <input type="checkbox"/> Deep-fried Tiger King Prawns with Japanese Soy and Sake Sauce <input type="checkbox"/> Wasabi Prawns and Lemon Buttermilk Prawns
FISH	<input type="checkbox"/> Teochew Style Steamed Pomfret <input type="checkbox"/> Cantonese Style Steamed Sea Garoupa <input type="checkbox"/> Hong Kong Style Steamed Soon Hock <input type="checkbox"/> Baked Sea Perch with Honey and Pepper Sauce
POULTRY	<input type="checkbox"/> Roasted Duck with Angelica Sinensis and Wolfberries <input type="checkbox"/> Roasted Chicken with Shallots and Spicy Garlic Vinaigrette <input type="checkbox"/> Roasted Pipa Duck with Special Barbecue Sauce
BRAISED SEAFOOD	<input type="checkbox"/> Braised Sea Cucumber and Mushrooms with Conpoy Sauce <input type="checkbox"/> Braised Sliced Abalone and Mushrooms with Oyster Sauce <input type="checkbox"/> Braised Eight-Head Baby Abalone and Mushrooms with Homemade Brown Sauce
RICE / NOODLES	<input type="checkbox"/> Wok-fried Seafood Ramen with Black Pepper Sauce <input type="checkbox"/> Fried Rice with Preserved Pork, Conpoy and Mushrooms Wrapped in Lotus Leaf <input type="checkbox"/> Braised Ee Fu Noodles with Shredded Chicken and Enoki Mushrooms <input type="checkbox"/> Hai Tien Lo Signature Seafood Fried Rice
DESSERT	<input type="checkbox"/> Chilled Mango Sago Cream with Pomelo <input type="checkbox"/> Sweetened Yam Paste with Ginkgo Nuts and Coconut Milk <input type="checkbox"/> Hot Sweetened Walnut Cream with Sesame Glutinous Rice Dumplings <input type="checkbox"/> Hazelnut Royaltine Cake <input type="checkbox"/> New York Cheesecake <input type="checkbox"/> Chocolate and Caramelised Banana Tart