

Poolside Chic

Wedding Lunch and Dinner 2017

For an idyllic resort chic wedding celebration, the sheltered outdoor patio by the poolside is the perfect venue for solemnisation or intimate wedding lunch or dinner. The rejuvenated swimming pool provides a picturesque backdrop as you celebrate the wonderful moments in life.

- Sumptuous buffet spread prepared by team of chefs
- Unlimited soft drinks, mixers, coffee and tea
- Exquisite Champagne fountain with complimentary bottle of Champagne
- Corkage charge waived for duty-paid and sealed hard liquor
- Privileged rates for wines purchased from the hotel (applicable with a minimum purchase of two cases)
- Stage decoration, four aisle stands and fresh floral arrangements for all guest tables
- Distinctive fresh flower centrepieces for the VIP and bridal tables with specially adorned chairs
- Ivory seat cover for all chairs
- A handcrafted wedding cake model for the cake cutting ceremony
- A complimentary one-tier cake for consumption
- Wedding accessory set consisting of an Ang Bao Box and a Signing Scroll
- One night stay in a Deluxe Room with breakfast for two at Edge restaurant or in-room dining
- Complimentary car park coupons for up to 20% of the guaranteed attendance
- One VIP car park lot at the Hotel driveway for the bridal car

For enquiries, speak with us at **6826 8248** or email SayIDo@panpacific.com



Poolside Wedding Lunch Menu

SGD128.80 per person

APPETISERS

Assorted Premium Smoked Fish Platter with Condiments
Marinated Baby Octopus, Asian Herbs and Thai Chilli Sauce
Green Papaya, Mango and Peanuts with Grilled Chicken
Tofu Sumbat with Spicy Peanut Sauce
Baby Mesclun Salad with Cherry Tomatoes, Olives and Red Onion Rings
with Thousand Island, Italian Dressing and Yuzu Dressing

SOUP

Soup en Croûte
Pumpkin Seed Puff Pastry and Pumpkin Cream

FRESHLY BAKED BREADS

Soft Roll, Hard Roll, Butter and Margarine

HOT SELECTIONS

Nyonya Chicken Curry with Potatoes
Pan-fried Barramundi Fillet with Capers, Lemon, Brown Butter and Leek Confit
Wok-fried Sliced Beef with Capsicum, Ginger and Sichuan Pepper
Malai Prawns
Mushrooms and Pine Nuts Pilaf
Braised Ee Fu Noodles with Crab Meat, Chives and Mushrooms

DESSERTS

Black Forest Cake
Almond Longan Bean Curd
Red Bean and Sago Soup
Apple Crumble with Vanilla Sauce
Tropicana Sliced Fruits Platter

Menus are based on a minimum of 6 tables / maximum of 8 tables and valid until 30 December 2017.

Prices are subject to 10% service charge and prevailing government taxes unless otherwise stated.

Package prices are subject to change without prior notice.

Menus contain no pork and no lard.

Poolside Wedding Dinner Menu (Weekday)

SGD138.80 per person

APPETISERS

Assorted Japanese Sushi and Maki with Condiments
Smoked Duck and Balsamic Lentil Salad
Thai Style Roasted Beef Salad
Marinated Seafood with Achar and Roasted Peanuts
Eggplant Pickles with Herbs and Olive Oil
Baby Mesclun Salad, English Spinach, Butter Head Leaf
with Cherry Tomatoes, Olives, Red Onion Rings with
Thousand Island, Golden Dressing and Oriental Dressing

SOUP

Fish Maw and Seafood Soup with
Chinese Vinegar, Spring Onions and Chinese Doughnut Sticks

HOT SELECTIONS

Roasted Sirloin Beef with Garlic, Rosemary and Shallot Glazed
Baked Whole Fillet of Salmon with Otah Seafood Paste
Braised Broccoli and Mixed Mushrooms with Vegetarian Oyster Sauce
Chinese Roasted Chicken with Almond Flakes
Dauphinoise Potatoes with Leek and Mozzarella Cheese
Turmeric Rice with Raisins and Mixed Nuts in Banana Leaves
Tandoori Lamb with Yogurt Mint Sauce

DESSERTS

Assorted Nyonya Kueh
Mango Sago with Pomelo
Traditional Crème Brûlée
Bur Bur Cha Cha
Tropicana Sliced Fruits Platter and Berries
Mascarpone Cheesecake

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Poolside Wedding Dinner Menu (Weekend)

SGD148.80 per person

COLD SELECTIONS

Grilled Mediterranean Vegetables, Sliced Garlic, Balsamic and Crispy Parmesan Chips
Chinese Combination Luxury Platter
Indian Rojak with Condiments
Extra Virgin Olive Oil Poached Salmon Nicoise, Olives, Red Onions, Potatoes, Green Beans and Quail Eggs
Baby Mesclun Salad, English Spinach, Butter Head Leaves, Cherry Tomatoes, Olives, Red Onion Rings
with Thousand Island, Golden Dressing and Oriental Dressing

FRESHLY BAKED BREADS

Soft and Hard Rolls
Gluten Free Bread and Bread Sticks
Butter and Margarine

SOUP

Classic Italian Minestrone, Cannellini Beans with
Basil Pesto and Garlic Croutons

LIVE STATION

Roasted Ribeye with Rendang Paste,
Oven Baked Seasonal Root Vegetables with Coconut and Curry Sauce

HOT SELECTIONS

Country Style Slow-cooked Lamb Shank with Crispy Rice Gremolata
Roasted Duck with Special Sauce
Baked Sea Perch Fillet with Japanese Sake Sauce
Butter Chicken, Naan Bread and Saffron Rice
Stir-fired Seafood Udon Noodles
Sautéed Thai Asparagus with Garlic and Shallots

DESSERTS

Honey Dew Sago
Traditional Granny Smith Apple Crumble with Raisins
Assorted Agar Agar
Dark Chocolate and Walnut Brownie
Freshly Sliced Fruit Platter

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