

Union of a Lifetime

Premium Fusion Lunch and Dinner 2017

Let your dreams unfold amidst the splendid setting and bespoke charm of our impeccable service. Finest East-Meets-West culinary creations combine with spacious ballrooms exuding contemporary and timeless panache to offer a celebration of love that will create memories to last a lifetime.

- Exquisite six-course East-Meets-West Fusion menu that is individually plated
- Full-course menu tasting for a table of 10 persons
- Unlimited flow of soft drinks, mixers and Chinese tea
- Exquisite Champagne fountain with a complimentary bottle of Champagne
- Waiver of corkage charge for duty-paid and sealed hard liquor
- Privileged rates for wines purchased from the hotel (applicable with a minimum purchase of two cases)
- Distinctive fresh flower centrepieces for the VIP and bridal tables with specially adorned chairs
- Seat covers for all chairs
- A handcrafted wedding cake replica for the cake cutting ceremony
- Exclusively designed invitation cards (excludes printing costs; based on 70% of the guaranteed attendance)
- Wedding accessory set consisting of an Ang Bao Box and a Signing Scroll
- Use of LCD projectors and screens
- One night stay in the Bridal Suite with breakfast for two at Edge restaurant or in-room dining
- Complimentary car park coupons for up to 20% of the guaranteed attendance
- Two VIP car park lots at the Hotel's entrance

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

Package prices are valid for weddings held by 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.

East-Meets-West Fusion Menu

INDIVIDUALLY PLATED SIX-COURSE SET MENU CLASSIC

SGD198 per person
(Min 120 Guests /Max 150 Guests)

APPETISER

Deep-fried Twister Prawns
Roasted Duck Egg Roll
“Hua Tiao” Pork Terrine

SOUP

Double-boiled Seafood Consommé
with Baby Abalone and Bamboo Pith

FISH

Pan-fried Chilean Cod Fillet with Teriyaki Sauce
and Sautéed Garden Greens

MEAT

Roasted Chicken with Szechuan Garlic Sauce,
Braised Spinach and Shimeji Mushrooms

RICE

Fried Rice with Chinese Preserved Meat
and Dried Conpoy Wrapped in Lotus Leaf

DESSERT MEDLEY

Chilled Mango Pudding with Pomelo and Mango Pearl
Shanghai Pancake with Dark Chocolate Sauce

INDIVIDUALLY PLATED SIX-COURSE SET MENU DELUXE

SGD218 per person
(Min 120 Guests /Max 150 Guests)

APPETISER

Hot Smoke Asian Spice Duck Breast
Crispy Suckling Pig with Goose Liver
Thai Style Jelly Fish in Mini Basket

SOUP

Double-boiled Chicken Consommé
with Cordyceps Flower,
Truffle and Seafood Dumpling

SEAFOOD

Sautéed King Prawns with Salted Egg Yolk
and Roasted Almond

MEAT

Roasted Wagyu Beef with Chinese Brown Sauce,
Green Pea and Mushroom Stew

NOODLE

Baked Seafood Noodle with Chinese Chives
in Parchment Paper

DESSERT MEDLEY

Fresh Strawberry Infused Szechuan Pepper
White Chocolate Cream
Garnish with Pistachio Sponge



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