

# I Do

## Solemnisation Package 2017

Your journey to wedded bliss begins with 'I do'. Look forward to an extraordinary celebration and exchange sacred vows and enduring promises amidst the refined setting of Pan Pacific Singapore. Choose from a wide selection of venues, including the new idyllic swimming pool for an intimate poolside celebration or event suites on level 22 with magnificent views of Marina Bay and the city skyline. Let our dedicated team of wedding specialists tend to every detail, creating treasured memories that will last a life time.

- Choice of menu from an exquisite Afternoon Tea presentation to Prix Fixe or Buffet Western Menus, or refined Cantonese delicacies from renowned Chinese restaurant, Hai Tien Lo.
- Unlimited soft drinks and mixers
- Exquisite Champagne fountain with a complimentary bottle of Champagne
- Corkage charge waived for duty paid and sealed hard liquor
- Privileged rates for wines purchased from the hotel with a minimum purchase of two cases
- Distinctive fresh floral centrepieces for all tables
- 1kg Chocolate Cake delivered to the Bridal Room
- Complimentary one night stay in a Deluxe Room with choice of breakfast at Edge restaurant or in-room breakfast
- 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

Wedding decor can be arranged starting from **SGD1000**

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

Price is subject to 10% service charge and prevailing government taxes unless otherwise stated.

## AFTERNOON TEA

**SGD108.80 per guest**

### SAVOURY

Mini Chicken Croissants  
Tea Sandwiches  
Dim Sum  
Tandoori Chicken Drumlets  
Seafood Ragout in Crisp Golden Pastry  
Oriental Garden Greens with Fragrant Mushrooms  
Mee Siam Goreng  
Yeung Chow Fried Rice

### SWEET

English Tea Scones with Clotted Cream  
Chilled Almond Bean Curd with Longan  
Chocolate Fudge Cake  
Fresh Fruits

Coffee or Tea

## WESTERN PRIX FIXE

### FOUR-COURSE LUNCH

**SGD118.80 per guest**

Oven-roasted Vegetables  
with Shaved Parmesan Salad

Beef Soup with Ginger and Wild Wolfberries

Pan-grilled Free-range Chicken Breast  
and Scallions

Mashed Potatoes  
with Cracked Black Pepper Glaze

Green Tea Crème Brûlée

Coffee or Tea

### FIVE-COURSE DINNER

**SGD128.80 per guest**

Applewood-smoked Salmon  
with Crisp Onion Rings and Ebiko Cream

Cream of Miso with Shrimp Ravioli and Scallions

Pink Guava Sherbet

Wasabi-infused Cod with Pineapple Relish,  
Cilantro Pesto and Curry Oil

Honey Hazelnut Cake Layered  
with Apricot Yoghurt Mousse

Coffee or Tea

Menus are based on a minimum of 50 guests 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.

Additional holiday surcharge is applicable at SGD100 per table for festive holidays in Singapore (eve of and on actual day).

# WESTERN BUFFET

## LUNCH

SGD118.80 per guest

### APPETISERS

Chicken and Asparagus Salad  
Seafood Tossed in Cocktail Sauce  
Applewood-smoked Chicken  
with Mango Salsa and Alfalfa Sprouts  
Summer Garden Mesclun Salad

### SOUP

Chicken Consommé with Nameko Mushrooms  
Served with House-baked Breads

### MAINS

Pan-fried Salmon with Herb Butter Dressing  
Stir-fried Prawns with Cashew Nuts  
Almond Breaded Chicken with Lemon Wedges  
Garlic-roasted Potatoes with Rosemary  
Braised Ee-Fu Noodles with Chives  
Seafood Fried Rice

### DESSERT

French Pastries  
Chilled Almond Bean Curd with Longan  
Mini Brownie Bites  
Fresh Fruits  
  
Coffee or Tea

## DINNER

SGD128.80 per guest

### APPETISERS

Signature Pan Pacific Singapore Cold Cuts  
Smoked Salmon  
Sun-ripened Tomatoes and Mozzarella  
with Sweet Basil Pesto  
Fusilli Pasta with Shrimp  
Granny Smith Apple Waldorf Salad  
Summer Garden Mesclun Salad

### SOUP

Cream of Wild Mushroom  
Served with House-baked Breads

### MAINS

Oven-roasted Chicken Breast  
in Mushroom Cream  
Oriental Shredded Beef  
Sweet and Sour Prawns  
Pan-fried Dory Fillet with White Wine,  
Shallots and Fragrant Herbs  
Stir-fried Baby Kai Lan  
Seafood Fried Rice  
Penne Pasta with Seafood, Tomato,  
Chilli, Garlic and Thyme

### DESSERT

French Pastries  
American Cheese Cake  
Chocolate Fudge Cake  
Lemon Meringue Tart  
Fresh Fruits

Coffee or Tea

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# CHINESE PRIX FIXE

## LUNCH

SGD1188.00

per table of 10 persons

太平洋五彩拼盘

Assorted Five Treasures Appetisers

香酥荔茸带子, 泰式鲍螺片, 凉伴海蜇丝,  
日式八爪鱼, 花雕醉鸡片

Deep-fried Yam Roll with Scallop,  
Thai Style Pacific Clam, Marinated Jelly Fish,  
Mini Japanese Octopus  
and Sliced Drunken Chicken

干贝蟹肉花胶豉汁竹笙羹

Braised Conpoy Soup with Bamboo Pith,  
Crab Meat and Fish Maw

酱烧琵琶鸭

Roasted Pi Pa Duck  
with Special Barbecue Sauce

潮式蒸斗昌鱼

Teochew Steamed Pomfret

蚝皇北菇伴白灵芝菇

Braised Sliced Bailing Mushrooms  
with Fragrant Mushrooms in Superior Oyster Sauce  
with Seasonal Greens

塔克鲜菇韭黄干烧伊面

Braised Ee-Fu Noodles with Shiitake Mushrooms  
and Yellow Chives

香芒布丁

Chilled Mango Pudding

## DINNER

SGD1388.00

per table of 10 persons

太平洋五彩拼盘

Assorted Five Treasures Appetisers

荔茸带子, 凉伴海蜇丝, 网皮小春卷,  
泰式鲍螺片, 沙皮乳猪件

Deep-fried Yam Puff with Scallop,  
Marinated Jelly Fish, Vietnamese Spring Roll,  
Thai Style Pacific Clam  
and Suckling Pig

红烧龙皇太子羹

Braised Lobster Broth with Shredded Scallop,  
Crab Meat, Fish Maw, Sea Cucumber and Crab Roe

翡翠金巢官保酱爆虾球拼五香龙虾卷

Sautéed Prawns with Celery in Kung Po Sauce  
with Deep-fried Lobster Roll

港式清蒸游水石斑

Steamed Garoupa Hong Kong Style

碧绿冬菇扣鲍鱼仔

Braised Baby Abalone with Fragrant Mushrooms  
and Seasonal Greens in Brown Sauce

麻辣乾葱鸡

Roasted Chicken with Shallots  
and Spicy Garlic Vinaigrette

飘香腊味荷叶饭

Fried Rice with Preserved Pork, Conpoy  
and Diced Mushrooms wrapped in Lotus Leaf

杨枝甘露

Chilled Cream of Mango with Sago and Pomelo

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