

Eternal Love Wedding Dinner 2017 and 2018

A celebration beyond expectations awaits on this memorable occasion. From exquisite floral arrangements, to elegant wedding invitations and a selection of unique wedding themes; let us attend to every detail with personalised care and assist in creating memories that will last a lifetime.

- Exquisite and sumptuous Cantonese cuisine prepared by the chefs from award-winning Chinese restaurant, Hai Tien Lo
- Full-course menu tasting for a table of 10 persons
- Unlimited soft drinks, mixers and Chinese tea
- Complimentary one 30-litre barrel of beer
- Complimentary bottle of hotel's selected red wine per confirmed table
- Privileged rates for wine purchased from the hotel (applicable with a minimum purchase of two cases)
- Exquisite Champagne fountain with a complimentary bottle of Champagne
- Corkage charge waived for duty-paid and sealed hard liquor
- Selection of unique wedding themes with fresh floral arrangements
- Distinctive fresh flower centrepieces for the VIP and bridal tables with specially adorned chairs
- Ivory 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 Projector
- A choice of memorable wedding favours
- 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 driveway for the bridal car

Mondays to Thursday

Minimum 25, Maximum 38 Tables (Ocean Ballroom)
Minimum 35, Maximum 65 Tables (Pacific Ballroom)

1 January 2017 to 10 September 2017

SGD1,188 per table of 10 guests

11 September 2017 to 31 December 2018

SGD1,238 per table of 10 guests
(SGD1,258 per table of 10 guests
from 1 May 2018 for Pacific Ballroom)

Fridays & Sundays

Minimum 25, Maximum 38 Tables (Ocean Ballroom)
Minimum 35, Maximum 65 Tables (Pacific Ballroom)

1 January 2017 to 10 September 2017

SGD1,388 per table of 10 guests

11 September 2017 to 31 December 2018

SGD1,438 per table of 10 guests
(SGD1,458 per table of 10 guests
from 1 May 2018 for Pacific Ballroom)

Saturdays, Eve of & on Public Holidays

Minimum 30, Maximum 38 Tables (Ocean Ballroom)
Minimum 40, Maximum 65 Tables (Pacific Ballroom)

1 January 2017 to 10 September 2017

SGD1,488 per table of 10 guests

11 September 2017 to 31 December 2018

SGD1,588 per table of 10 guests
(SGD1,608 per table of 10 guests
from 1 May 2018 for Pacific Ballroom)

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

Packages are valid until 31 December 2018.

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).

Customisable Wedding Dinner Menu (Mondays to Thursdays)

COMBINATION PLATTER

(Select five items)

- Appetisers: Fresh Fruits and Prawn Salad
 California Maki Roll
- Barbecued: Roasted Duck
 Roasted Pork
 Roasted Chicken
 Honey BBQ Pork
- Deep-Fried: Five-Spices Seafood Ball
 Vietnamese Spring Roll
 Chicken Money Bag
- Cold Selection: Thai Style Smoked Duck
 Marinated Pacific Clam
 Hua Tiao Chicken Roll
 Spicy Sliced Sea Whelk

Select one course from each category below:

SOUP

- Double-boiled Ginseng, Sea Whelk and Chicken Soup
 Braised Fish Maw Soup with Seafood Treasures
 Braised Lobster Broth with Shredded Scallop, Crab Meat and Sea Cucumber

POULTRY

- Roasted Duck with Herbal Sauce
 Roasted Chicken with Dried Scallions and Almond Flakes

FISH

- Traditional Steamed Whole Seabass with Shredded Pork and Preserved Cabbage
 Teochew Style Steamed Pomfret
 Hong Kong Style Steamed Garoupa

PRAWN

- Wok-fried Fresh Prawns and Capsicum with Black Pepper Sauce
 Poached Live Prawns with Chinese Herbs

BRAISED SEAFOOD

- Braised Sea Cucumber and Bai Ling Mushrooms
 Braised Baby Abalone and Fragrant Mushrooms with Superior Oyster Sauce

RICE / NOODLES

- Wok-fried Seafood Udon Noodles with Black Pepper Sauce
 Braised Ee Fu Noodles with Chinese Chives and Mixed Mushrooms
 Fried Rice with Preserved Pork, Conpoy and Mushrooms Wrapped in Lotus Leaf

DESSERT

- Chilled Cream of Mango with Sago
 Cream of Red Bean with Lotus Seed and Lily Bulb
 Teochew Yam Paste with Pumpkin Sauce and Gingko Nuts
 Chocolate Brownie with Berry Coulis
 Pandan Chiffon Cake with Coconut Mousse and Gula Melaka Sauce

Customisable Wedding Dinner Menu (Fridays & Sundays)

COMBINATION PLATTER

(Select five items)

- Appetisers: Fresh Fruits and Prawn Salad
 California Maki Roll
- Barbecued: Suckling Pig
 Roasted Pork
 Honey BBQ Pork
 BBQ Chicken Coin
- Deep-Fried: Mini Lobster Ngho Hiang
 Vietnamese Spring Roll
 Chicken Money Bag
- Cold Selection: Thai Style Smoked Duck
 Marinated Jelly Fish
 Marinated Baby Octopus
 Hua Tiao Chicken Roll
 Pacific Clam Thai Style

Select one course from each category below:

SOUP

- Double-boiled Chicken Soup with Ginseng and Sea Whelk
 Braised Crab Soup with Dried Scallops and Lobster Strips

SEAFOOD

- Fresh Tiger Prawns with Hua Tiao Wine
 Deep-fried Salted Egg Yolk Tiger Prawn with Almond Flakes
 Japanese Style Teriyaki King Prawns

POULTRY

- Roasted Duck with Plum Sauce
 Spicy Mala Roasted Chicken
 Roasted Pipa Duck with Special Barbecue Sauce

FISH

- Teochew Style Steamed Pomfret
 Traditional Steamed Whole Seabass with Chef's Special Sauce
 Steamed Garoupa with Superior Soy Sauce
 Hong Kong Style Steamed Soon Hock

BRAISED SEAFOOD

- Braised Sea Cucumber and Mushrooms with Dried Scallop Sauce
 Braised Whole Baby Abalone and Bai Ling Mushrooms with Brown Sauce
 Braised Whole Baby Abalone and Mushrooms with Oyster Sauce

RICE / NOODLES

- Wok-fried Seafood Udon Noodles with Black Pepper Sauce
 Braised Ee Fu Noodles with Chinese Chives and Mixed Mushrooms
 Fried Rice with Preserved Pork, Conpoy and Mushrooms Wrapped in Lotus Leaf
 X.O. Fried Rice with Char Siew Topped with Chicken Floss

DESSERT

- Cream of Red Bean with Lotus Seed and Lily Bulb
 Honey Dew Sago with Pearl
 Four Treasures Tea with Glutinous Rice Dumplings
 Teochew Yam Paste with Pumpkin Sauce and Gingko Nuts
 Chocolate Brownie with Berry Coulis
 Lemongrass Jelly with Aloe Vera
 Tiramisu with Anglaise Sauce

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

COMBINATION PLATTER

(Select five items)

- Appetisers: Lobster Salad with Fresh Fruits
 Prawn Salad with Fresh Fruits
 California Maki Roll
 Premium Pork Terrine
- Barbecued: Suckling Pig
 Roasted Pork
 Honey BBQ Pork
 Mongolian Roasted Chicken
- Deep-Fried: Prawn with Japanese Sesame Sauce
 Mini Lobster Ngoh Hiang
 Vietnamese Spring Roll
 Chicken Money Bag
- Cold Selection: Thai Style Smoked Duck
 Marinated Jelly Fish
 Hua Tiao Chicken Roll
 Spicy Sliced Sea Whelk

Select one course from each category below:

SOUP

- Double-boiled Baby Abalone, Conpoy, Fish Maw and Cordyceps Flowers
 Braised Lobster Broth with Dried Scallops
 Braised Conpoy with Shredded Abalone and Crab Meat Soup

SEAFOOD

- Combination of Sautéed Fresh Scallops with X.O. Sauce and Seafood Spring Roll
 Deep-fried Tiger King Prawns with Japanese Soy and Sake Sauce
 Wasabi Prawns and Lemon Butter Milk Prawns

POULTRY

- Roasted Duck with Angelica Sinensis and Wolfberries
 Roasted Chicken with Shallots and Spicy Garlic Vinaigrette
 Roasted Pipa Duck with Special Barbecue Sauce

FISH

- Hong Kong Style Steamed Soon Hock
 Steamed Star Garoupa with Soy Sauce
 Steamed Sea Perch Fillet with Minced Garlic in Superior Soya Sauce
 Steamed Sea Perch Fillet with Preserved Cabbage and Shredded Pork

BRAISED SEAFOOD

- Braised Sea Cucumber and Mushrooms with Dried Scallop Sauce
 Braised Sliced Abalone and Mushrooms with Oyster Sauce
 Braised Eight-Head Baby Abalone and Mushrooms with Homemade Brown Sauce
 Braised Sliced Abalone and Bai Ling Mushrooms with Brown Sauce

RICE / NOODLES

- Wok-fried Seafood Udon Noodles with Black Pepper Sauce
 Fried Rice with Preserved Pork, Conpoy and Mushrooms Wrapped in Lotus Leaf
 Braised Ee Fu Noodles with Shredded Chicken and Enoki Mushrooms
 Stir-fried Hong Kong Noodles with Char Siew and Prawns

DESSERT

- Chilled Cream of Mango with Sago
 Teochew Yam Paste with Pumpkin Sauce and Gingko Nuts
 Dark Chocolate Brownie with Berry Coulis
 Tiramisu with Anglaise Sauce
 Pandan Chiffon Cake with Coconut Mousse and Gula Melaka Sauce
 Alphonso Mango "Stone" Cake Pistachio Sponge with Cognac VSOP
 Cordon Bleu with Vanilla Bean Infusion and Kaffir Lime Zest



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