

A Japanese Fantasy

Solemnisation and Wedding Lunch and Dinner at Keyaki 2017

Perched on level four of the hotel and surrounded by a beautifully sculpted 1188sqm² Japanese garden and koi pond, enjoy exclusive use of the elegant restaurant that provides an authentic setting for solemnisation celebrations and intimate wedding lunches or dinners. Renowned for the mastery of the Chefs, Keyaki dishes up a culinary experience that is as fresh as the quality seasonal ingredients used.

- Eight-course Kaiseki menu featuring Keyaki signature dishes
- Complimentary rose petals and centerpiece arrangements on ROM table
- One night stay in the City Suite with breakfast for two at Edge restaurant
- Exclusively designed invitation cards
(excludes printing costs; based on 70% of the guaranteed attendance)
- A choice of memorable wedding favours

SGD200 per person (minimum 70 persons and maximum 100 persons)
with unlimited soft drinks, juices and Japanese tea

SGD250 per person (minimum 70 persons and maximum 100 persons)
with 2-hour unlimited Champagne, sparkling sake, house wines and beer

EIGHT-COURSE KAISEKI MENU

Kobachi (Amuse Bouche)
Zensai (Appetiser)
Owan (Soup)
Sashimi
Yakimono (Grilled Dish)
Iwaizakana (Assorted Celebratory Dish)
Oshokuji (Rice or Noodle)
Mizugashi (Dessert)

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.



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