

Eternal Love

Wedding Dinner 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)
SGD1,238 per table of 10 guests

Fridays & Sundays

Minimum 25, Maximum 38 Tables (Ocean Ballroom)
SGD1,438 per table of 10 guests

Saturdays, Eve of & on Public Holidays

Minimum 30, Maximum 38 Tables (Ocean Ballroom)
SGD1,588 per table of 10 guests

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 7% GST 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 Suckling Pig
 Roasted Duck
 Braised Soya Sauce Farm Chicken
 Honey BBQ Pork
- Deep-Fried: Five-Spices Seafood Ball
 Vegetarian Spring Roll
 Chicken Money Bag
 Lobster Ngoh Hiang
- Cold Selection: Pacific Clam and Papaya Salad
 Hua Tiao Chicken Roll
 Japanese Baby Octopus
 Marinated Jelly Fish with Ebiko

Select one course from each category below:

SOUP

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

POULTRY

- Roasted Pipa Duck with Special Barbecue Sauce
 Roasted Chicken with Dried Scallions and Almond Flakes

FISH

- Baked Sea Perch with Honey and Pepper Sauce
 Teochew Style Steamed Pomfret
 Hong Kong Style Steamed Garoupa

PRAWN

- Deep-fried Prawns with Lemon Butter Milk Sauce
 Wok-fried Prawns with Homemade X.O Sauce and Seasonal Greens
 Poached Live Prawns with Chinese Herbs

BRAISED SEAFOOD

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

RICE / NOODLES

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

DESSERT

- Chilled Mango Sago Cream with Pomelo
 Hot Red Bean Soup with Sesame Glutinous Rice Dumplings and Lotus Seed
 Sweetened Yam Paste with Pumpkin Sauce and Ginkgo Nuts
 Hazelnut Royaltine Cake
 New York Cheesecake

Customisable Wedding Dinner Menu (Fridays & Sundays)

COMBINATION PLATTER

(Select five items)

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

Select one course from each category below:

SOUP

- Double-boiled Chicken Soup with Sea Treasures and Cordyceps Flowers
 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
 Wok-fried Fresh Scallops and Prawns with Homemade X.O Sauce

POULTRY

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

FISH

- Teochew Style Steamed Pomfret
 Baked Sea Perch with Honey and Pepper Sauce
 Cantonese Style Steamed Sea Garoupa
 Hong Kong Style Steamed Soon Hock

BRAISED SEAFOOD

- Braised Sea Cucumber and Fragrant Mushrooms with Conpoy Sauce
 Braised Whole Baby Abalone and Fragrant Mushrooms with Brown Sauce

RICE / NOODLES

- Wok-fried Ramen with Shredded Pork and Black Pepper Sauce
 Braised Ee Fu Noodles with 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

- Hot Red Bean Soup with Lily Bulb and Lotus Seed
 Chilled Mango Sago Cream with Pomelo
 Four Treasures Tea with Glutinous Rice Dumplings
 Sweetened Yam Paste with Pumpkin Sauce and Gingko Nuts
 Hazelnut Royaltine Cake
 New York Cheesecake
 Chocolate and Caramelised Banana Tart

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

COMBINATION PLATTER

(Select five items)

- Appetisers: Boston Lobster and Fresh Fruits Salad
 California Maki Roll
- Barbecued: Suckling Pig
 Roasted Pork Belly
 Honey BBQ Pork
- Deep-Fried: Prawn with Japanese Sesame Sauce
 Mini Seafood Beancurd Roll
 Vietnamese Spring Roll
 Chicken Money Bag
- Cold Selection: Thai Style Smoked Duck
 Marinated Jelly Fish with Ebiko
 Hua Tiao Chicken Roll
 Pacific Clam and Papaya Salad

Select one course from each category below:

SOUP

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

SEAFOOD

- Wok-fried Australian Scallops with Homemade X.O. Sauce and Macadamia Nuts
 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 Sea 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 Conpoy Sauce
 Braised Sliced Abalone and Mushrooms with Oyster Sauce
 Braised Eight-Head Baby Abalone and Mushrooms with Homemade Brown Sauce

RICE / NOODLES

- Wok-fried Seafood Ramen 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
 Hai Tien Lo Signature Seafood Fried Rice

DESSERT

- Chilled Mango Sago Cream with Pomelo
 Sweetened Yam Paste with Ginkgo Nuts and Coconut Milk
 Hot Sweetened Walnut Cream with Sesame Glutinous Rice Dumpling
 Hazelnut Royaltine Cake
 New York Cheesecake
 Chocolate and Caramelised Banana Tart



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