

Wedded Bliss

Wedding Lunch 2018

A harmony of chic wedding décor, epicurean delights and bespoke service blend to create the fairy tale wedding that you have always envisioned. Enjoy an afternoon filled with romance and joy while we attend to every detail for this most memorable day.

- 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, beer, mixers and Chinese tea
- 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

Saturdays, Sundays, Eves of & on Public Holidays

Minimum 35, Maximum 65 Tables (Pacific Ballroom)

SGD1,258 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 Lunch Menu

COMBINATION PLATTER

(Select five items)

- Appetisers: Fresh Fruits and Prawn Salad
 California Maki Roll
- Barbecued: Roasted Pork Belly
 Roasted Suckling Pig
 Honey BBQ Pork
- Deep-Fried: Five-Spices Seafood Ball
 Vietnamese Spring Roll
 Chicken Money Bag
 Prawns with Japanese Sesame Sauce
- Cold Selection: Thai Style Smoked Duck
 Pacific Clam and Papaya Salad
 Hua Tiao Chicken Roll
 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 Duck with Herbal Sauce
 Roasted Chicken with Dried Scallions and Almond Flakes

FISH

- Szechuan Style Steamed Sea Perch Fillet
 Teochew Style Steamed Pomfret
 Hong Kong Style Steamed Whole Sea Garoupa

BRAISED SEAFOOD

- Braised Sea Cucumber and Fragrant 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, Silver Fish and Ebiko

DESSERT

- Chilled Mango Sago Cream with Pomelo
 Hot Red Bean Soup with Sesame Glutinous Rice Dumpling and Lotus Seed
 Sweetened Yam Paste with Pumpkin Sauce and Ginkgo Nuts
 Hazelnut Royaltine Cake
 Chocolate and Caramelised Banana Tart



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