



SINCERELY YOURS  
CELEBRATIONS

## Wedding Dinner 2022 (on/before 30 Sep 2022)

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 from award-winning Hai Tien Lo

Full-course menu tasting for a table of 10 persons

Free-flow of beer, soft drinks, mixers and Chinese tea

One complimentary bottle of hotel's selected house pour wine per confirmed table

Champagne fountain with a complimentary bottle of Champagne

Waiver of corkage for duty-paid and sealed hard liquor

Choose from nature-inspired wedding themes with freshly cut blooms intricately styled by floral artisans

Fresh flower centrepieces for bridal tables with specially adorned chairs

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 guest book

Use of LCD projector and screen

A choice of commemorative wedding favours

Complimentary stay in the Bridal Suite with champagne breakfast for two

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



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**PACIFIC BALLROOM**

**Mondays to Thursdays**

Minimum 30, Maximum 65 Tables

**SGD1,206** per table of 10 guests

**Fridays**

Minimum 30, Maximum 65 Tables

**SGD1,246** per table of 10 guests

**Saturdays, Eve of & on Public Holidays**

Minimum 35, Maximum 65 Tables

**SGD1,726** per table of 10 guests

**Sundays**

Minimum 35, Maximum 65 Tables

**SGD1,576** per table of 10 guests

**OCEAN BALLROOM**

**Mondays to Thursdays**

Minimum 20, Maximum 38 Tables

**SGD1,126** per table of 10 guests

**Fridays**

Minimum 20, Maximum 38 Tables

**SGD1,166** per table of 10 guests

**Saturdays, Eve of & on Public Holidays**

Minimum 25, Maximum 38 Tables

**SGD1,646** per table of 10 guests

**Sundays**

Minimum 25, Maximum 38 Tables

**SGD1,496** per table of 10 guests

For enquiries, please speak with us at **6826 8248** or email [celebrate.ppsin@panpacific.com](mailto:celebrate.ppsin@panpacific.com)

Packages are valid until 30 September 2022.

Prices are subject to 10% service charge and prevailing Goods and Services Tax.

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 Christmas and New Year).

Applicable for new bookings only.



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## Customisable Wedding Dinner Menu (Mondays to Thursdays)

### COMBINATION PLATTER (Select five items)

APPETISERS:	BARBECUED:	DEEP-FRIED:	COLD SELECTION:
<input type="checkbox"/> Fresh Fruits and Prawn Salad	<input type="checkbox"/> Roasted Suckling Pig	<input type="checkbox"/> Five-Spice Seafood Ball	<input type="checkbox"/> Pacific Clam and Papaya Salad
<input type="checkbox"/> California Maki Roll	<input type="checkbox"/> Roasted Duck	<input type="checkbox"/> Vegetarian Spring Roll	<input type="checkbox"/> Hua Tiao Chicken Roll
	<input type="checkbox"/> Braised Soya Sauce Farm Chicken	<input type="checkbox"/> Chicken Money Bag	<input type="checkbox"/> Japanese Baby Octopus
	<input type="checkbox"/> Honey BBQ Pork	<input type="checkbox"/> Lobster Nghoh Hiang	<input type="checkbox"/> Marinated Jelly Fish with Ebiko

Select one course from each category below:

<b>SOUP</b>	<input type="checkbox"/> Double-boiled Chicken Soup with American Ginseng and Sea Whelk <input type="checkbox"/> Braised Fish Maw Soup with Seafood Treasures <input type="checkbox"/> Braised Lobster Broth with Shredded Scallop, Crab Meat and Sea Cucumber
<b>PRAWN</b>	<input type="checkbox"/> Deep-fried Prawns with Lemon Buttermilk Sauce <input type="checkbox"/> Wok-fried Prawns with Homemade X.O. Sauce and Seasonal Greens <input type="checkbox"/> Poached Live Prawns with Chinese Herbs
<b>FISH</b>	<input type="checkbox"/> Baked Sea Perch with Honey and Pepper Sauce <input type="checkbox"/> Teochew Style Steamed Pomfret <input type="checkbox"/> Hong Kong Style Steamed Soon Hock
<b>POULTRY</b>	<input type="checkbox"/> Roasted Pipa Duck with Special Barbecue Sauce <input type="checkbox"/> Roasted Chicken with Dried Scallions and Almond Flakes
<b>BRAISED SEAFOOD</b>	<input type="checkbox"/> Braised Sea Cucumber and Bai Ling Mushrooms with Conpoy Sauce <input type="checkbox"/> Braised Baby Abalone and Fragrant Mushrooms with Superior Oyster Sauce
<b>RICE / NOODLES</b>	<input type="checkbox"/> Wok-fried Seafood Ramen with Black Pepper Sauce <input type="checkbox"/> Braised Ee Fu Noodles with Chives and Mixed Mushrooms <input type="checkbox"/> Fried Rice with Preserved Pork, Conpoy and Mushrooms Wrapped in Lotus Leaf <input type="checkbox"/> Fried Rice with Seafood and Sakura Ebi
<b>Dessert</b>	<input type="checkbox"/> Chilled Mango Sago Cream with Pomelo <input type="checkbox"/> Hot Red Bean Soup with Sesame Glutinous Rice Dumplings and Lotus Seed <input type="checkbox"/> Sweetened Yam Paste with Pumpkin Sauce and Ginkgo Nuts <input type="checkbox"/> Hazelnut Royaltine Cake <input type="checkbox"/> New York Cheesecake



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## Customisable Wedding Dinner Menu (Fridays & Sundays)

### COMBINATION PLATTER (Select five items)

APPETISERS:	BARBECUED:	DEEP-FRIED:	COLD SELECTION:
<input type="checkbox"/> Boston Lobster and Fresh Fruits Salad	<input type="checkbox"/> Suckling Pig	<input type="checkbox"/> Mini Seafood Beancurd Roll	<input type="checkbox"/> Thai Style Smoked Duck
<input type="checkbox"/> California Maki Roll	<input type="checkbox"/> Roasted Pork Belly	<input type="checkbox"/> Vietnamese Spring Roll	<input type="checkbox"/> Marinated Jelly Fish
	<input type="checkbox"/> Honey BBQ Pork	<input type="checkbox"/> Chicken Money Bag	<input type="checkbox"/> Japanese Baby Octopus
	<input type="checkbox"/> BBQ Chicken Coin		<input type="checkbox"/> Hua Tiao Chicken Roll
			<input type="checkbox"/> Pacific Clam and Papaya Salad

Select one course from each category below:

<b>SOUP</b>	<input type="checkbox"/> Double-boiled Chicken Soup with Sea Treasures and Cordycep Flowers <input type="checkbox"/> Braised Crab Soup with Dried Scallops and Lobster Strips
<b>PRAWN</b>	<input type="checkbox"/> Fresh Tiger Prawns with Hua Tiao Wine <input type="checkbox"/> Deep-fried Salted Egg Yolk Tiger Prawn with Almond Flakes <input type="checkbox"/> Wok-fried Fresh Scallops and Prawns with Homemade X.O. Sauce
<b>FISH</b>	<input type="checkbox"/> Teochew Style Steamed Pomfret <input type="checkbox"/> Baked Sea Perch with Honey and Pepper Sauce <input type="checkbox"/> Cantonese Style Steamed Sea Garoupa <input type="checkbox"/> Hong Kong Style Steamed Soon Hock
<b>POULTRY</b>	<input type="checkbox"/> Roasted Duck with Plum Sauce <input type="checkbox"/> Spicy Mala Roasted Chicken <input type="checkbox"/> Roasted Pipa Duck with Special Barbecue Sauce
<b>BRAISED SEAFOOD</b>	<input type="checkbox"/> Braised Sea Cucumber and Fragrant Mushrooms with Conpoy Sauce <input type="checkbox"/> Braised Whole Baby Abalone and Fragrant Mushrooms with Brown Sauce
<b>RICE / NOODLES</b>	<input type="checkbox"/> Wok-fried Ramen with Shredded Pork and Black Pepper Sauce <input type="checkbox"/> Braised Ee Fu Noodles with Chives and Mixed Mushrooms <input type="checkbox"/> Fried Rice with Preserved Pork, Conpoy and Mushrooms Wrapped in Lotus Leaf <input type="checkbox"/> X.O. Fried Rice with Char Siew topped with Chicken Floss
<b>DESSERT</b>	<input type="checkbox"/> Hot Red Bean Soup with Lily Bulb and Lotus Seed <input type="checkbox"/> Chilled Mango Sago Cream with Pomelo <input type="checkbox"/> Sweetened Yam Paste with Pumpkin Sauce and Ginkgo Nuts <input type="checkbox"/> Hazelnut Royaltine Cake <input type="checkbox"/> New York Cheesecake



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

### COMBINATION PLATTER (Select five items)

APPETISERS:	BARBECUED:	DEEP-FRIED:	COLD SELECTION:
<input type="checkbox"/> Boston Lobster and Fresh Fruits Salad	<input type="checkbox"/> Suckling Pig	<input type="checkbox"/> Prawn with Japanese Sesame Sauce	<input type="checkbox"/> Thai Style Smoked Duck
<input type="checkbox"/> California Maki Roll	<input type="checkbox"/> Roasted Pork Belly	<input type="checkbox"/> Mini Seafood Beancurd Roll	<input type="checkbox"/> Marinated Jelly Fish
	<input type="checkbox"/> Honey BBQ Pork	<input type="checkbox"/> Vietnamese Spring Roll	<input type="checkbox"/> Hua Tiao Chicken Roll
		<input type="checkbox"/> Chicken Money Bag	<input type="checkbox"/> Pacific Clam and Papaya Salad

Select one course from each category below:

<b>SOUP</b>	<input type="checkbox"/> Double-boiled Baby Abalone, Conpoy, Fish Maw and Cordyceps Flowers <input type="checkbox"/> Braised Lobster Broth with Dried Scallops, Sea Cucumber and Crab Meat <input type="checkbox"/> Braised Conpoy with Shredded Abalone and Crab Meat
<b>PRAWN</b>	<input type="checkbox"/> Wok-fried Australian Scallops with Homemade X.O. Sauce and Macadamia Nuts <input type="checkbox"/> Deep-fried Tiger King Prawns with Japanese Soy and Sake Sauce <input type="checkbox"/> Wasabi Prawns and Lemon Buttermilk Prawns
<b>FISH</b>	<input type="checkbox"/> Teochew Style Steamed Pomfret <input type="checkbox"/> Cantonese Style Steamed Sea Garoupa <input type="checkbox"/> Hong Kong Style Steamed Soon Hock <input type="checkbox"/> Baked Sea Perch with Honey and Pepper Sauce
<b>POULTRY</b>	<input type="checkbox"/> Roasted Duck with Angelica Sinensis and Wolfberries <input type="checkbox"/> Roasted Chicken with Shallots and Spicy Garlic Vinaigrette <input type="checkbox"/> Roasted Pipa Duck with Special Barbecue Sauce
<b>BRAISED SEAFOOD</b>	<input type="checkbox"/> Braised Sea Cucumber and Mushrooms with Conpoy Sauce <input type="checkbox"/> Braised Sliced Abalone and Mushrooms with Oyster Sauce <input type="checkbox"/> Braised Eight-Head Baby Abalone and Mushrooms with Homemade Brown Sauce
<b>RICE / NOODLES</b>	<input type="checkbox"/> Wok-fried Seafood Ramen with Black Pepper Sauce <input type="checkbox"/> Fried Rice with Preserved Pork, Conpoy and Mushrooms Wrapped in Lotus Leaf <input type="checkbox"/> Braised Ee Fu Noodles with Shredded Chicken and Enoki Mushrooms <input type="checkbox"/> Hai Tien Lo Signature Seafood Fried Rice
<b>DESSERT</b>	<input type="checkbox"/> Chilled Mango Sago Cream with Pomelo <input type="checkbox"/> Sweetened Yam Paste with Ginkgo Nuts and Coconut Milk <input type="checkbox"/> Hot Sweetened Walnut Cream with Sesame Glutinous Rice Dumplings <input type="checkbox"/> Hazelnut Royaltine Cake <input type="checkbox"/> New York Cheesecake <input type="checkbox"/> Chocolate and Caramelised Banana Tart