



SINCERELY YOURS
CELEBRATIONS

Wedding Lunch 2022 (on/before 30 Sep 2022)

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 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

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

**Saturdays, Sundays,
Eves of & on Public Holidays**

Minimum 35, Maximum 65 Tables

SGD1,386 per table of 10 guests

SGD 138.60 per table of 10 guests
(for buffet and fusion set menus)

OCEAN BALLROOM

**Saturdays, Sundays,
Eves of & on Public Holidays**

Minimum 25, Maximum 38 Tables

SGD1,306 per table of 10 guests

SGD 130.60 per table of 10 guests
(for buffet and fusion set menus)

For enquiries, please speak with us at **6826 8248** or email 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 Lunch Menu

COMBINATION PLATTER (Select five items)

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

Select one course from each category below:

SOUP	<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
POULTRY	<input type="checkbox"/> Roasted Duck with Herbal Sauce <input type="checkbox"/> Roasted Chicken with Dried Scallions and Almond Flakes
FISH	<input type="checkbox"/> Szechuan Style Steamed Sea Perch Fillet <input type="checkbox"/> Teochew Style Steamed Pomfret <input type="checkbox"/> Hong Kong Style Steamed Sea Garoupa
BRAISED SEAFOOD	<input type="checkbox"/> Braised Sea Cucumber and Fragrant Mushrooms with Conpoy Sauce <input type="checkbox"/> Braised Baby Abalone and Fragrant Mushrooms with Superior Oyster Sauce
RICE / NOODLES	<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, Silver Fish and Ebiko
Dessert	<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"/> Chocolate and Caramelised Banana Tart



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Customisable Wedding Dinner Menu (Fridays & Sundays)

APPETIZERS (Select 3 items)

- House-Crafted Charcuterie Platter with Pickles and Mustard
- Smoked Duck Breast with Pickled Papaya
- Marinated Stone Crab Meat with Granny Smith and Citrus Fruits
- Sous-Vide Beef with Mushroom, Coriander and Hot Chilli Sauce
- Marinated Seafood with Thai Dressing, Green Mangoes and Toasted Peanut
- Poached Chicken with Tomato Tapenade and Fresh Herbs Cold Capellini Pasta with Farm Caviar and Winter Truffle Vinaigrette
- Oriental Roasted Duck Salad with Hoisin Dressing
- Assorted Japanese Maki with Shoyu, Gari and Wasabi

SALADS (Select 2 items)

- Quinoa Salad with Roasted Pumpkin, Broccoli and Blue Berries
- Wheat Soba and Seaweed Salad with Ikura and Ponzu Vinaigrette
- Potato Salad with Smoked Chicken and Pommery Mustard Aioli
- Marinated Beetroot, Asparagus and Mushroom Salad
- Heirloom Tomato Salad with Mozzarella Cheese, Basil and Aged Balsamic
- Mesclun Greens and Highland Lettuces with House Dressing and Condiments

SOUPS (Select 1 item)

- Wild Mushroom Velouté
- Cream of Pumpkin with Smoked Duck
- Chinese Braised Seafood Treasures in Thick Broth Double-Boiled Chicken Soup with Fish Maw, Sea Whelk and Conpoy

**Soup served with Assorted Bread Rolls and Butter*

CARVING STATION (Select 1 carving station)

- Madras Spices- Roasted Monk Fish with Lentil Ragout and Tomato Vinaigrette
- Baked Norwegian Salmon Otah-Otah with Percik Sauce, Crispy Fish Skin and Sakura Ebi
- Roasted U.S Beef Ribeye with Glazed Root Vegetables and Red Wine jus
- Slow-Roasted Lamb Leg with Olive and Shallot Sauce, Leek and potato Au Gratin

ENTREES Meat / Seafood (Select 4 items)

- Wok-Fried Beef with Capsicums, Onion and Black Pepper Sauce
- Roasted Beef with Mushroom Fricassee and Bordelaise Jus
- Lamb Stew with Potatoes and Vegetables
- Lamb Rogan Josh
- Braised Duck Leg Confit with Balsamic and Garlic Confit
- Cantonese Roasted Duck with Special Barbeque Plum Sauce
- Roasted Chicken with Spicy Garlic and Shallot Crumbs
- Slow-Roasted Farm Chicken with Mushroom Ragout
- Chicken Rendang with Toasted Coconut and Kaffir Lime Leaf
- Steamed Haddock Fillet with Superior Soya Sauce
- Pan-Fried Barramundi with Provençal Vegetable and Lemon Beurre Blanc
- Baked Norwegian Salmon with Miso and Yuzu
- Neapolitan Stewed Seafood with Tomatoes and Saffron
- Stir-Fried Prawns with Homemade X.O Sauce and Seasonal Vegetables
- Deep-Fried Prawns with Wasabi and Sesame Mayonnaise

ENTREES Rice / Pasta / Vegetable / Potatoes (Select 3 items)

- Stir-Fried Seasonal Greens with Oyster Sauce
- Braised Mushroom with Chinese Spinach in Brown Sauce
- Caramelized Root Vegetables with Black Pepper and Honey
- Silky Mashed Potato with Winter Black Truffle
- Roasted Potatoes with Garlic Confit and Shallot
- Penne Pasta, Haricot Verts, Kalamata Olives and Tomato Pesto
- Fried Hong Kong Noodle with Seafood
- Braised Ee-Fu Noodles with Silver Sprout and Mushroom
- Fried Rice with Smoked Meat, Conpoy, Mushroom in Lotus Leaf
- Steamed Vegetable Biryani Rice
- HTL Fried Rice with Chicken Char Siew and Prawn
- Vegetable Quinoa, Pesto, Sundried Tomato and Feta Cheese

DESSERTS (Select 4 items)

- Vanilla Profiteroles
- Restructured Chendol Cake
- Classic Opera Cake
- Blueberry Cheese Cake
- Tiramisu In Chocolate Cup
- Black Forest Gateau
- Assorted Macarons
- Crunchy Hazelnut and Chocolate Gateau
- Red Velvet Cake with Lemon Cream Cheese Frosting
- Strawberry and Pistachio Tart
- Yuzu Chocolate Tart
- Seasonal Berry Verrine
- Chocolate Pudding with Vanilla Anglaise
- Mango and Sago Cream with Pomelo
- Hot Red Bean Soup with Sesame Dumplings
- Tropical Fruit Platter