



SINCERELY YOURS
CELEBRATIONS

Wedding Lunch 2022/23 (Oct 2022 – Dec 2023)

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.

Choice of an exquisite seven-course Chinese menu 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 the 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

A night's 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

One night stay in a suite for your anniversary

Fast tracked Pan Pacific DISCOVERY Titanium membership



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PACIFIC BALLROOM

Saturdays, Sundays,

Eves of & on Public Holidays

Minimum 35, Maximum 65 Tables

SGD1,630 per table of 10 guests

OCEAN BALLROOM

Saturdays, Sundays,

Eves of & on Public Holidays

Minimum 25, Maximum 38 Tables

SGD1,470 per table of 10 guests

For enquiries, please speak with us at **6826 8248** or email celebrate.ppsin@panpacific.com

Packages are valid until 31 December 2023.

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 made on or after 17 April 2022.



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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