



Wedding Dinner 2022/23 (Oct 2022 - Dec 2023)

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

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

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

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



SINCERELY YOURS
CELEBRATIONS

PACIFIC BALLROOM

Mondays to Thursdays

Minimum 30, Maximum 65 Tables

SGD1,480 per table of 10 guests

Fridays

Minimum 30, Maximum 65 Tables

SGD1,690 per table of 10 guests

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

Minimum 35, Maximum 65 Tables

SGD1,890 per table of 10 guests

OCEAN BALLROOM

Mondays to Thursdays

Minimum 20, Maximum 38 Tables

SGD1,330 per table of 10 guests

Fridays

Minimum 20, Maximum 38 Tables

SGD1,540 per table of 10 guests

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

Minimum 25, Maximum 38 Tables

SGD1,740 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.



SINCERELY YOURS
CELEBRATIONS

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:

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
PRAWN	<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
FISH	<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
POULTRY	<input type="checkbox"/> Roasted Pipa Duck with Special Barbecue Sauce <input type="checkbox"/> Roasted Chicken with Dried Scallions and Almond Flakes
BRAISED SEAFOOD	<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
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 and Sakura Ebi
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"/> New York Cheesecake



SINCERELY YOURS
CELEBRATIONS

Customisable Wedding Dinner Menu (Fridays)

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:

SOUP	<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
PRAWN	<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
FISH	<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
POULTRY	<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
BRAISED SEAFOOD	<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
RICE / NOODLES	<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
DESSERT	<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



SINCERELY YOURS
CELEBRATIONS

Customisable Wedding Dinner Menu (Saturdays, Sundays, 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:

SOUP	<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
PRAWN	<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
FISH	<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
POULTRY	<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
BRAISED SEAFOOD	<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
RICE / NOODLES	<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
DESSERT	<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