

I Do

Solemnisation Package at Pan Pacific Singapore 2016

Your journey to wedded bliss begins with 'I do'. Look forward to an extraordinary celebration and exchange sacred vows and enduring promises amidst the refined setting of Pan Pacific Singapore. Let our dedicated team of wedding specialists tend to every detail, creating treasured memories that will last a life time.

- Choice of menu from an exquisite Afternoon Tea presentation to Prix Fixe or Buffet Western Menus, or refined Cantonese delicacies from renowned Chinese restaurant, Hai Tien Lo.
- Unlimited soft drinks and mixers
- Canapés during the cocktail reception
- Six bottles of selected wines
- Exquisite Champagne fountain with a complimentary bottle of Champagne
- Corkage charge waived for duty paid and sealed hard liquor
- Privileged rates for wines purchased from the hotel with a minimum purchase of two cases
- Distinctive fresh floral centerpieces for all tables
- 1kg Chocolate or Fruit Cake which will be delivered to the Bridal Room
- Complimentary one night stay in a Deluxe Room with a choice of breakfast at Edge or in-room breakfast
- Complimentary car park coupons for up to 20% of the guaranteed attendance
- One VIP car park lot at the hotel driveway for the bridal car

For enquiries and wedding decoration requests, speak with us at 6826 8248 or email SayIDo@panpacific.com.

The I Do package is valid until 30 December 2016 and is subject to change without prior notice. All prices quoted are in Singapore dollars and inclusive of 10% service charge and prevailing governments taxes.



PAN PACIFIC
SINGAPORE

AFTERNOON TEA

\$98.30++ (\$100.37 nett) per guest

Savoury

Mini Chicken Croissants

Tea Sandwiches

Dim Sum

Tandoori Chicken Drumlets

Seafood Ragout in Crisp Golden Pastry

Oriental Garden Greens with Fragrant Mushrooms

Mee Siam Goreng

Yeung Chow Fried Rice

Sweet

English Tea Scones with Clotted Cream

Chilled Almond Bean Curd with Longan

Chocolate Fudge Cake

Fresh Fruits

Coffee or Tea

WESTERN PRIX FIXE

Four-Course Lunch

\$104.80++ (\$123.35 nett) per guest

Oven-roasted Vegetables with Shaved
Parmesan Salad

Beef Soup with Ginger and Wild Wolfberries

Pan-grilled Free-range Chicken Breast
and Scallions

Mashed Potatoes with
Cracked Black Pepper Glaze

Green Tea Crème Brulee

Coffee or Tea

Five-Course Dinner

\$114.80++ (\$135.12 nett) per guest

Applewood-smoked Salmon with Crisp Onion Rings
and Ebiko Cream

Cream of Miso with Shrimp Ravioli and Scallions

Pink Guava Sherbet

Wasabi-infused Cod with Pineapple Relish,
Cilantro Pesto and Curry Oil

Honey Hazelnut Cake Layered with
Apricot Yoghurt Mousse

Coffee or Tea

Menus are based on a minimum of 50 guests, valid until 30 December 2016, and are subject to change without prior notice.
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WESTERN BUFFET

Lunch

\$104.80++ (\$123.35 nett) per guest

Appetisers

Chicken and Asparagus Salad
Seafood Tossed in Cocktail Sauce
Applewood-smoked Chicken with Mango Salsa
and Alfalfa Sprouts
Summer Garden Mesclun Salad

Soup

Chicken Consommé with Nameko Mushrooms
House-baked Breads

Mains

Pan-fried Salmon with Herb Butter Dressing
Stir-fried Prawns with Cashew Nuts
Almond Breaded Chicken with Lemon Wedges
Garlic-roasted Potatoes with Rosemary
Braised Ee-Fu Noodles with Chives
Seafood Fried Rice

Dessert

French Pastries
Chilled Almond Bean Curd with Longan
Mini Brownie Bites
Fresh Fruit
Coffee or Tea

Dinner

\$114.80++ (\$135.12 nett) per guest

Appetisers

Signature Pan Pacific Singapore Cold Cuts
Smoked Salmon
Sun-ripened Tomatoes and Mozzarella with
Sweet Basil Pesto
Fusilli Pasta with Shrimp
Granny Smith Apple Waldorf Salad
Summer Garden Mesclun Salad

Soup

Cream of Wild Mushroom
House-baked Breads

Mains

Oven-roasted Chicken Breast
in Mushroom Cream
Oriental Shredded Beef
Sweet and Sour Prawns
Pan-fried Dory Fillet with White Wine, Shallots
and Fragrant Herbs
Stir-fried Baby Kai-lan
Seafood Fried Rice
Penne Pasta with Seafood, Tomato, Chili,
Garlic and Thyme

Dessert

French Pastries
American Cheese Cake
Chocolate Fudge Cake
Lemon Meringue Tart
Fresh Fruit
Coffee or Tea

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CHINESE PRIX FIXE

Lunch

\$1048.00++ (\$1233.50 nett) per table of ten persons

港式燒鴨 日式八爪魚 酥炸蚧束 加州卷 麻辣汁海蜇
Assorted Five Treasure Appetiser - Roasted Duck,
Mini Japanese Octopus, Deep-fried Crab Meat Ball,
California Maki Roll and Jelly Fish

浓炖海中宝
Double-boiled Sea Treasures Soup

麻辣乾葱鸡
Roasted Chicken with Shallots and Spicy Garlic Vinaigrette

蒜蓉豉油皇蒸鲈鱼扒
Steamed Sea Perch Fillet with Minced Garlic in Superior
Soya Sauce

蚝皇干贝白灵芝菇扒时蔬
Braised Conpoy and 'Bai Ling' Mushrooms with Spinach

青桂未沙丹虾球
Deep-fried Prawns with Wasabi Mayonnaise

草菇韭黄干烧伊面
Braised "Ee-Fu" Noodles with Straw Mushrooms
and Chives

香芒西米露
Chilled Mango Sago

Dinner

\$1148.00++ (\$1351.20 nett) per table of ten persons

港式沙皮乳豬件 酥炸蚧束 加州卷 石榴鸡
麻辣汁海蜇
Assorted Five Treasure Appetiser - Suckling Pig,
Deep-fried Crab Meat Ball, California Maki Roll,
Mince Chicken "Money Bag" and Jellyfish

浓炖海中宝
Double-boiled Sea Treasures Soup

酱烧琵琶鸭
Roasted Pipa Duck with Barbeque Sauce

港式蒸笋壳
Hong Kong Steamed Soon Hock

蚝皇鲍鱼仔白灵芝菇伴时蔬
Braised Abalone and Bai Ling Mushroom in Oyster Sauce
on Seasonal Greens

黑椒酱爆虾球
Fried Prawns and Capsicum with Black Pepper Sauce

肉松双喜炒丝苗
Fried Rice with Diced Chicken and Prawn
topped with Chicken Floss

百年好合
Sweetened Cream of Red Bean with Lotus Seeds
and Lily Bulbs

Love in Full Bloom

Wedding Lunch 2016

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.

- Sumptuous menus from handcrafted Western presentations, to traditional Indian Cuisine from Rang Mahal, and exquisite Cantonese delicacies from renowned Chinese restaurant, Hai Tien Lo
- Full-course trial lunch of your selected menu for a table of 10 guests
- Unlimited beer, soft drinks, mixers and Chinese tea
- Privileged rates for wine purchased from the hotel
- Exquisite Champagne fountain with a complimentary bottle of Champagne
- Selection of unique wedding themes inspired by the seasons with fresh floral arrangements
- Distinctive fresh flower centrepieces for the VIP and bridal tables with specially adorned chairs
- Choice of seat covers
- A handcrafted wedding cake replica for the cake cutting ceremony
- Exclusively designed invitation cards (excludes printing costs; based on 70% of the guaranteed attendance)
- A wedding signing scroll
- Choice of memorable wedding favours
- One night stay in the Bridal Suite with breakfast for two at Edge
- Pre- or post-lunch snacks for the newly-weds on the wedding day
- 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

Pacific Ballroom, Level One

\$1,128++ (\$1,327.66 nett) per table of 10 guests (minimum 35 tables)

Ocean Ballroom, Level Two

\$1,128++ (\$1,327.66 nett) per table of 10 guests (minimum 25 tables)

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Wedding Lunch Menu

锦绣五福大拼盘 - 香酥荔茸带子, 泰式鲍螺片, 凉伴海蜇丝, 日式八爪鱼, 花彫醉鸡片
Assorted Five Treasure Appetisers - Deep-fried Yam Roll with Scallop, Pacific Clams in Sweet Chilli Sauce,
Marinated Jelly Fish, Mini Octopus, Drunken Chicken

干贝蟹肉花胶羹竹笙羹
Braised Conpoy Soup with Bamboo Pith, Crab Meat and Fish Maw

酱烧琵琶鸭
Roasted Pipa Duck with Barbecue Sauce

潮式蒸斗昌鱼
Teochew Steamed Pomfret

蚝皇北菇鲍鱼仔伴波菜
Braised Baby Abalone with Fragrant Mushrooms in Superior Oyster Sauce and Seasonal Greens

塔克鲜菇韭黄干烧伊面
Braised Ee-Fu Noodles with Shiitake Mushrooms and Yellow Chives

杨枝甘露布甸
Chilled Mango Pudding with Grapefruit

Happily Ever After

Weekday Wedding Dinner 2016

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.

- Sumptuous menus from handcrafted Western presentations, to traditional Indian Cuisine from Rang Mahal, and exquisite Cantonese delicacies from renowned Chinese restaurant, Hai Tien Lo
- Full-course trial dinner of your selected menu for 10 guests
- Unlimited soft drinks, mixers and Chinese tea
- Complimentary 30-litre barrel of beer
- Complimentary bottle of selected wine per confirmed table
- Privileged rates for wine purchased from the hotel
- Exquisite Champagne fountain with a complimentary bottle of Champagne
- Selection of unique wedding themes inspired by the seasons with fresh floral arrangements
- Distinctive fresh flower centrepieces for the VIP and bridal tables with specially-adorned chairs
- Choice of seat covers
- A handcrafted wedding cake replica for the cake cutting ceremony
- Exclusively-designed invitation cards (excludes printing costs; based on 70% of the guaranteed attendance)
- A wedding signing scroll
- Choice of memorable wedding favours
- One night stay in the Bridal Suite with breakfast for two at Edge
- Pre- or post-dinner snacks for the newly-weds on wedding day
- 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

Pacific Ballroom, Level One

\$1,128++ (\$1,327.66 nett) per table (minimum 35 tables)

Ocean Ballroom, Level Two

\$1,128++ (\$1,327.66 nett) per table (minimum 25 tables)

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Weekday Wedding Dinner Menu

太平洋五彩拼盘 - 荔茸带子盒, 凉伴海蜇丝, 网皮小春卷, 泰式鲍螺片, 港式烧鸭
Assorted Five Treasure Appetisers - Deep-fried Yam Puff with Scallops, Marinated Jelly Fish, Vietnamese Spring Roll, Pacific Clams in Sweet Chilli Sauce, Cantonese Roast Duck

红烧龙皇太子羹
Braised Lobster Broth with Scallop, Crab Meat, Fish Maw, Sea Cucumber and Crab Roe

翡翠金巢宫保酱爆虾球拼五香龙虾卷
Sautéed Prawns with Celery in Kung Po Sauce and Deep-fried Lobster Roll

港式清蒸游水海石斑
Steamed Garoupa with Mandarin Peel in Black Bean Sauce

碧绿冬菇扣鲍鱼仔
Braised Baby Abalone with Fragrant Mushrooms and Seasonal Greens

金虫草八宝富贵鸡
Braised Whole Chicken with Chinese Herbs

双喜樱花虾炒丝苗
Fried Rice with Deep-fried Garlic and Seafood

芝麻汤丸红豆沙
Cream of Red Bean with Glutinous Rice Dumpling

Bliss Everlasting

Weekend Wedding Dinner 2016

Enter a world of glamour and refinement with impeccable bespoke service, breath-taking settings and delectable menus. Perfect for an elaborate wedding or a more intimate gathering, the Pacific Ballroom and Ocean Ballroom are the perfect venues for a sophisticated and elegant event.

- Sumptuous menus from handcrafted Western presentations, to traditional Indian Cuisine from Rang Mahal, and exquisite Cantonese delicacies from renowned Chinese restaurant, Hai Tien Lo
- Full-course trial dinner of your selected menu for a table of 10 guests
- Unlimited soft drinks, mixers and Chinese tea
- Complimentary 30-litre barrel of beer
- Complimentary bottle of selected red wine per confirmed table
- Exquisite Champagne fountain with a complimentary bottle of Champagne
- Privileged rates for wines purchased from the hotel
- Selection of unique wedding themes inspired by the seasons with fresh floral arrangements
- Distinctive fresh flower centrepieces for the VIP and bridal tables with specially-adorned chairs
- Choice of seat covers
- A handcrafted wedding cake replica for the cake cutting ceremony
- Exclusively-designed invitation cards (excludes printing costs; based on 70% of the guaranteed attendance)
- A wedding signing scroll
- Choice of memorable wedding favours
- One night stay in the Bridal Suite with breakfast for two at Edge
- Pre- or post-dinner snacks for the newly-weds on wedding day
- 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

Fridays and Sundays

Pacific Ballroom, Level One
\$1,328++ (\$1,563.06 nett) per table (minimum 35 tables)

Ocean Ballroom, Level Two
\$1,328++ (\$1,563.06 nett) per table (minimum 25 tables)

Saturdays, Eves of and Public Holidays

Pacific Ballroom, Level One
\$1,428++ (\$1,680.76 nett) per table (minimum 40 tables)

Ocean Ballroom, Level Two
\$1,428++ (\$1,680.76 nett) per table (minimum 30 tables)

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Weekend Wedding Dinner Menu

Fridays and Sundays

锦绣汉和五珍肴 - 脆皮乳猪件, 凉伴海蜇丝, 上素小春卷,
芥末伴虾球, 辣汁薰鸭胸
Assorted Five Treasure Appetisers - Suckling Pig,
Marinated Jelly Fish, Vegetarian Spring Roll, Deep-fried
Prawns with Wasabi Mayonnaise, Smoked Duck

红烧龙虾蟹肉鱼鳔羹
Braised Lobster Broth with Shredded Scallop, Crab Meat,
Fish Maw and Sea Cucumber

极品酱皇爆彩椒鲜玉带拼加州卷
Sautéed Scallops with Asparagus and California Maki Roll

港式清蒸游水笋壳鱼
Hong Kong Steamed Soon Hock

干贝汁鲍鱼仔扒花菇
Braised Eight-head Baby Abalone
and Fragrant Mushrooms with Seasonal Greens

一品脆皮炸子鸡
Roasted Chicken with Shallots and Spicy Garlic Vinaigrette

蟹肉雪菜焖伊面
Braised Ee-Fu Noodles with Crab Meat,
Straw Mushrooms and Yellow Chives

潮式银杏甜芋泥
Teochew Yam Paste with Gingko Nuts

Saturdays, Eves of and Public Holidays

珠联璧合影成双 - 乳猪件, 龙虾沙律, 麻辣汁海蜇, 网皮小
春卷, 日式八爪鱼
Assorted Five Treasure Appetisers - Suckling Pig,
Lobster Salad, Marinated Jelly Fish,
Vietnamese Spring Roll, Mini Japanese Octopus

虫草菌鲍鱼海中宝
Double-boiled Abalone Soup with Fish Maw, Sea Whelk,
Conpoy and Cordycep Flowers

虾子灵芝菇炒鲜玉带
Wok-fried Scallops with Shrimp in X.O. Sauce with
Macadamia Nuts and Seasonal Greens

广式清蒸游水海星斑
Hong Kong Steamed Star Garoupa

花菇鲍鱼仔绿鲜蔬
Braised Eight-head Baby Abalone
and Fragrant Mushrooms with Seasonal Greens

明炉当归脆皮鸭
Roasted Duck with Chinese Herbs and Wolfberries

鸡丝雪菜焖伊面
Braised Ee-Fu Noodles with Shredded Chicken,
Straw Mushrooms and Yellow Chives

香芒杨枝甘露冻
Chilled Cream of Mango with Sago and Pomelo