

# Eternal Love

## Wedding Dinner 2019 & 2020

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
- Unlimited beer, soft drinks, mixers and Chinese tea
- Complimentary bottle of hotel's selected red wine per confirmed table
- Exquisite Champagne fountain with a complimentary bottle of Champagne
- Corkage charge waived for duty-paid and sealed hard liquor
- Selection of unique wedding themes with fresh floral arrangements
- Distinctive fresh flower centrepieces for the VIP and bridal tables with specially adorned chairs
- Ivory 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 Signing Scroll
- Use of LCD Projector
- A choice of memorable wedding favours
- One night stay in the Bridal Suite with breakfast for two at Edge restaurant or via in-room dining
- 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

#### Mondays to Thursdays

Minimum 33, Maximum 65 Tables

**SGD1,158** per table of 10 guests

#### Fridays

Minimum 33, Maximum 65 Tables

**SGD1,198** per table of 10 guests

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

Minimum 38, Maximum 65 Tables

**SGD1,638** per table of 10 guests

#### Sundays

Minimum 35, Maximum 65 Tables

**SGD1,488** per table of 10 guests

### OCEAN BALLROOM

#### Mondays to Thursdays

Minimum 22, Maximum 38 Tables

**SGD1,078** per table of 10 guests

#### Fridays

Minimum 22, Maximum 38 Tables

**SGD1,118** per table of 10 guests

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

Minimum 30, Maximum 38 Tables

**SGD1,608** per table of 10 guests

#### Sundays

Minimum 25, Maximum 38 Tables

**SGD1,458** per table of 10 guests

For enquiries, please speak with us at **6826 8055** or email [celebrate.ppsin@panpacific.com](mailto:celebrate.ppsin@panpacific.com)

Packages are valid until 31 December 2020.

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 actual day).

Applicable for new bookings only.

## Customisable Wedding Dinner Menu (Mondays to Thursdays)

### COMBINATION PLATTER (Select five items)

- Appetisers:  Fresh Fruits and Prawn Salad  
 California Maki Roll
- Barbecued:  Roasted Suckling Pig  
 Roasted Duck  
 Braised Soya Sauce Farm Chicken  
 Honey BBQ Pork
- Deep-Fried:  Five-Spices Seafood Ball  
 Vegetarian Spring Roll  
 Chicken Money Bag  
 Lobster Ngoh Hiang
- Cold Selection:  Pacific Clam and Papaya Salad  
 Hua Tiao Chicken Roll  
 Japanese Baby Octopus  
 Marinated Jelly Fish with Ebiko

Select one course from each category below:

### SOUP

- Double-boiled Chicken Soup with American Ginseng and Sea Whelk  
 Braised Fish Maw Soup with Seafood Treasures  
 Braised Lobster Broth with Shredded Scallop, Crab Meat and Sea Cucumber

### POULTRY

- Roasted Pipa Duck with Special Barbecue Sauce  
 Roasted Chicken with Dried Scallions and Almond Flakes

### FISH

- Baked Sea Perch with Honey and Pepper Sauce  
 Teochew Style Steamed Pomfret  
 Hong Kong Style Steamed Garoupa

### PRAWN

- Deep-fried Prawns with Lemon Butter Milk Sauce  
 Wok-fried Prawns with Homemade X.O Sauce and Seasonal Greens  
 Poached Live Prawns with Chinese Herbs

### BRAISED SEAFOOD

- Braised Sea Cucumber and Bai Ling Mushrooms with Conpoy Sauce  
 Braised Baby Abalone and Fragrant Mushrooms with Superior Oyster Sauce

### RICE / NOODLES

- Wok-fried Seafood Ramen with Black Pepper Sauce  
 Braised Ee Fu Noodles with Chives and Mixed Mushrooms  
 Fried Rice with Preserved Pork, Conpoy and Mushrooms Wrapped in Lotus Leaf  
 Fried Rice with Seafood and Sakura Ebi

### DESSERT

- Chilled Mango Sago Cream with Pomelo  
 Hot Red Bean Soup with Sesame Glutinous Rice Dumplings and Lotus Seed  
 Sweetened Yam Paste with Pumpkin Sauce and Ginkgo Nuts  
 Hazelnut Royaltine Cake  
 New York Cheesecake

## Customisable Wedding Dinner Menu (Fridays & Sundays)

### COMBINATION PLATTER

(Select five items)

- Appetisers:  Boston Lobster and Fresh Fruits Salad  
 California Maki Roll
- Barbecued:  Suckling Pig  
 Roasted Pork Belly  
 Honey BBQ Pork  
 BBQ Chicken Coin
- Deep-Fried:  Mini Seafood Beancurd Roll  
 Vietnamese Spring Roll  
 Chicken Money Bag
- Cold Selection:  Thai Style Smoked Duck  
 Marinated Jelly Fish  
 Japanese Baby Octopus  
 Hua Tiao Chicken Roll  
 Pacific Clam and Papaya Salad

Select one course from each category below:

### SOUP

- Double-boiled Chicken Soup with Sea Treasures and Cordyceps Flowers  
 Braised Crab Soup with Dried Scallops and Lobster Strips

### SEAFOOD

- Fresh Tiger Prawns with Hua Tiao Wine  
 Deep-fried Salted Egg Yolk Tiger Prawn with Almond Flakes  
 Wok-fried Fresh Scallops and Prawns with Homemade X.O Sauce

### POULTRY

- Roasted Duck with Plum Sauce  
 Spicy Mala Roasted Chicken  
 Roasted Pipa Duck with Special Barbecue Sauce

### FISH

- Teochew Style Steamed Pomfret  
 Baked Sea Perch with Honey and Pepper Sauce  
 Cantonese Style Steamed Sea Garoupa  
 Hong Kong Style Steamed Soon Hock

### BRAISED SEAFOOD

- Braised Sea Cucumber and Fragrant Mushrooms with Conpoy Sauce  
 Braised Whole Baby Abalone and Fragrant Mushrooms with Brown Sauce

### RICE / NOODLES

- Wok-fried Ramen with Shredded Pork and Black Pepper Sauce  
 Braised Ee Fu Noodles with Chives and Mixed Mushrooms  
 Fried Rice with Preserved Pork, Conpoy and Mushrooms Wrapped in Lotus Leaf  
 X.O. Fried Rice with Char Siew topped with Chicken Floss

### DESSERT

- Hot Red Bean Soup with Lily Bulb and Lotus Seed  
 Chilled Mango Sago Cream with Pomelo  
 Sweetened Yam Paste with Pumpkin Sauce and Gingko Nuts  
 Hazelnut Royaltine Cake  
 New York Cheesecake

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

### COMBINATION PLATTER (Select five items)

- Appetisers:  Boston Lobster and Fresh Fruits Salad  
 California Maki Roll
- Barbecued:  Suckling Pig  
 Roasted Pork Belly  
 Honey BBQ Pork
- Deep-Fried:  Prawn with Japanese Sesame Sauce  
 Mini Seafood Beancurd Roll  
 Vietnamese Spring Roll  
 Chicken Money Bag
- Cold Selection:  Thai Style Smoked Duck  
 Marinated Jelly Fish with Ebiko  
 Hua Tiao Chicken Roll  
 Pacific Clam and Papaya Salad

Select one course from each category below:

### SOUP

- Double-boiled Baby Abalone, Conpoy, Fish Maw and Cordyceps Flowers  
 Braised Lobster Broth with Dried Scallops, Sea Cucumber and Crab Meat  
 Braised Conpoy with Shredded Abalone and Crab Meat

### SEAFOOD

- Wok-fried Australian Scallops with Homemade X.O. Sauce and Macadamia Nuts  
 Deep-fried Tiger King Prawns with Japanese Soy and Sake Sauce  
 Wasabi Prawns and Lemon Butter Milk Prawns

### POULTRY

- Roasted Duck with Angelica Sinensis and Wolfberries  
 Roasted Chicken with Shallots and Spicy Garlic Vinaigrette  
 Roasted Pipa Duck with Special Barbecue Sauce

### FISH

- Teochew Style Steamed Pomfret  
 Cantonese Style Steamed Sea Garoupa  
 Hong Kong Style Steamed Soon Hock  
 Baked Sea Perch with Honey and Pepper Sauce

### BRAISED SEAFOOD

- Braised Sea Cucumber and Mushrooms with Conpoy Sauce  
 Braised Sliced Abalone and Mushrooms with Oyster Sauce  
 Braised Eight-Head Baby Abalone and Mushrooms with Homemade Brown Sauce

### RICE / NOODLES

- Wok-fried Seafood Ramen with Black Pepper Sauce  
 Fried Rice with Preserved Pork, Conpoy and Mushrooms Wrapped in Lotus Leaf  
 Braised Ee Fu Noodles with Shredded Chicken and Enoki Mushrooms  
 Hai Tien Lo Signature Seafood Fried Rice

### DESSERT

- Chilled Mango Sago Cream with Pomelo  
 Sweetened Yam Paste with Ginkgo Nuts and Coconut Milk  
 Hot Sweetened Walnut Cream with Sesame Glutinous Rice Dumpling  
 Hazelnut Royaltine Cake  
 New York Cheesecake  
 Chocolate and Caramelised Banana Tart



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