

WEDDING

2025

Your celebration of the greatest love of them all begins at Pan Pacific Singapore as we set the stage to make your wedding dreams a reality.

Let your imagination wonder as our wedding specialists guide you every step of the way on this once-in-a-lifetime journey. From breath-taking settings to bespoke menus, specially curated and prepared by our team from the award winning Chinese Restaurant, Hai Tien Lo. We will take care of the finer details while you sit back and make memories.



LUNCH

Ocean Ballroom

Minimum 18 tables | Maximum 28 tables

Saturday, Sunday, Eve and Public Holiday

7-course menu | SGD1,888 per table of 10 guests

8-course menu | SGD1,998 per table of 10 guests

Pacific Ballroom

Minimum 28 tables | Maximum 50 tables

Saturday, Sunday, Eve and Public Holiday

7-course menu | SGD1,888 per table of 10 guests

8-course menu | SGD1,998 per table of 10 guests

DINNER

Ocean Ballroom

Minimum 18 tables | Maximum 28 tables

Monday – Thursday

8-course menu | SGD1,928 per table of 10 guests

Friday

8-course menu | SGD2,198 per table of 10 guests

Saturday, Sunday, Eve and Public Holiday

8-course menu | SGD2,308 per table of 10 guests

Pacific Ballroom

Minimum 28 tables | Maximum 50 tables

Monday – Thursday

8-course menu | SGD1,928 per table of 10 guests

Friday

8-course menu | SGD2,198 per table of 10 guests

Saturday, Sunday, Eve and Public Holiday

8-course menu | SGD2,308 per table of 10 guests

Exquisite seven or eight-course Chinese menu

A full-course tasting menu for 10 persons

Free flow of beer, soft drinks, mixers and Chinese tea

A complimentary bottle of selected house pour wine per confirmed table (*exclusively for dinner only*)

A Champagne fountain inclusive of a bottle of Champagne

Corkage waived for duty-paid and sealed hard liquor

Illuminate your wedding stage with a stunning LED wall featuring scenery that beautifully resonates with the chosen new themes

Choose from 3 newly inspired wedding themes styled by artisanal florists;
Stardust | Sweet Romance | Sage Garden

Fresh floral centrepieces for the bridal and guest tables

A handcrafted wedding cake replica for the cake cutting ceremony

A choice of commemorative wedding favours

Complete the ensemble with a choice of designed invitation cards that complement your celebration
(*excludes printing costs; based on 70% of the guaranteed attendance*)

A personalised touch to your wedding with a newly designed red packet box and guest book to complement the new themes

An overnight stay in the Bridal Suite inclusive of Champagne breakfast for two

An overnight stay in a suite for your anniversary

Complimentary carpark for up to 20% of the guaranteed attendance

Two VIP carpark lots at the hotel driveway for the bridal car

Use of customisable LED Wall, AV equipment, built-in projector, and screen

Use of Basic PA System and 2 wireless handheld microphones

Fast tracked Pan Pacific DISCOVERY Titanium membership

For enquiries, please speak with us at **+65 6826 8052** or email [**celebrate.ppsin@panpacific.com**](mailto:celebrate.ppsin@panpacific.com)

Prices are subject to 10% service charge and prevailing Goods and Services Tax.

Package prices are subject to change without prior notice.

Additional SGD100 surcharge per table for the eve and festive holidays in Singapore.

Food Enhancements

Create a truly unique wedding, handpicking the elements for your perfect wedding day. With the freedom to choose just about any combination of additional culinary delights, your possibilities are infinite.



Charcuterie Board

SGD1,099 for 100 persons

Smoked Blackforest Ham, Smoked Peppercorn Ham, Beef Pastrami, German Salami, Italian Mortadella, Virginia Ham, Pepperoni

Assorted Mustard, Horseradish, Caper Berries, Assorted Olives, Cornichons, Artisan Farmed Bread

Display on Ice

SGD1,099 for 100 persons

Select 3 Choices:

Soba, Wakame, Edamame, Yuzu Dressing (V)
Celery & Cucumber Gazpacho, Olive Oil Caviar (V)
Confit Hokkaido Scallops, Sea Asparagus, Grapefruit Vinaigrette
Pistachio Coated Tuna Tataki, Fennel Chutney
Exotic Fruit Lollipop (V)
Chicken Liver Parfait, Onion Jam, Charcoal Crostini

Carving Table

SGD1,488 for 100 persons

Otak Salmon Wellington, Heirloom Tomato with Pomelo Salsa, Barley Orzo Laksa

SGD1,388 for 100 persons

Wagyu Tomahawk Beef, White Asparagus Ragout, Goose Fat Roasted Kipler Potato, Morel Jus

SGD1,288 for 100 persons

Balsamic Glazed Pork Ribs, Truffle White Polenta, Red Cabbage Pickles, Apple Whisky Chutney

SGD1,288 for 100 persons

Peking Duck, Cucumber, Scallion, Egg Crepes, Hoisin Sauce

Late Night

SGD1,088 for 50 persons

Select 4 Choices:

Impossible Mapo Tofu, Nachos (V)
Ras El Hanout Prawn & Mango Kebab, Greek Yogurt Coulis
Satay Marinated Wagyu Beef Cheese Dog
Trio Sausage, Brie Cheese Gratin
Char Grilled Iberico Pork Jowl, Aged Balsamic Jelly, Rice Cracker

Sweet

SGD888 for 50 persons

Select 5 Choices:

Strawberry Sakura Tier Cake
Raspberry Rose Bandung Shooter
Strawberry Coconut Profiterole
Lemon Strawberry Lollipop
Vanilla Strawberry Basil Tart
Assorted Pink & White Wedding Macarons
Heart Shape Chocolate White & Red Pralines
White Chocolate Cherry
Pink Velvet Cylinder

Dessert Live Station I

SGD988 for 200 persons

Raspberry Liquid Nitrogen Ice Cream Serve in Cone

Dessert Live Station II

SGD788 for 200 persons

Pan Fried Strawberry Brioche Serve with Vanilla Espuma Crème

Beverage Enhancements

Create a truly unique wedding, handpicking the elements for your perfect wedding day. With the freedom to choose just about any combination of additional culinary delights, your possibilities are infinite.



Stardust

SGD650 for 100 persons

Torch my Heart

White Cane, Torch Ginger, Pineapple, Coconut Water

Sweet Romance

SGD650 for 100 persons

Love you Long Thyme

White Cane, Thyme, Black Cherry, Lemon

Sage Garden

SGD650 for 100 persons

Salty Bae

Malt, Chamomile, Saline, Grapefruit, Soda

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 with Mustard	<input type="checkbox"/> Ngho Hiang Seafood Ball	<input type="checkbox"/> Thai Style Smoked Duck with Mango
<input type="checkbox"/> California Avocado Maki Roll	<input type="checkbox"/> Roasted Suckling Pig with Hoisin Sauce ★	<input type="checkbox"/> Vietnamese Spring Roll	<input type="checkbox"/> Pacific Clam with Papaya Salad
	<input type="checkbox"/> Honey BBQ Iberico Pork	<input type="checkbox"/> Chicken Money Bag ★	<input type="checkbox"/> Drunken Chicken Roll with Hua Tiao ★
		<input type="checkbox"/> Prawns with Japanese Sesame Sauce ★	<input type="checkbox"/> Marinated Jelly Fish with Tobiko

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 Sea Treasure Soup with Fish Maw, Conpoy and Crab Meat <input type="checkbox"/> Braised Lobster Strips with Shredded Scallop, Crab Meat and Sea Cucumber ★
PRAWN (Not included in 7-course menu)	<input type="checkbox"/> Deep-fried Tiger Prawns in Yuzu Aioli with Crispy Flake <input type="checkbox"/> Wok-fried Prawns in Homemade X.O. Sauce with Seasonal Greens <input type="checkbox"/> Poached Live Sea Tiger Prawns with Chinese Herbs ★
POULTRY	<input type="checkbox"/> Roasted Duck with Chinese Herbal Sauce ★ <input type="checkbox"/> Roasted Chicken with Dried Scallions and Almond Flakes
FISH	<input type="checkbox"/> Szechuan Style Steamed Sea Perch Fillet with Preserved Chilli and Garlic <input type="checkbox"/> Teochew Style Steamed Pomfret with Preserved Vegetables and Sour Plum <input type="checkbox"/> Hong Kong Style Steamed Sea Garoupa in Premium Soy Sauce ★
BRAISED SEAFOOD	<input type="checkbox"/> Braised Sea Cucumber and Fragrant Mushrooms with Conpoy Sauce with Seasonal Greens <input type="checkbox"/> Braised 6-Head Abalone and Fragrant Mushrooms in Superior Oyster Sauce with Seasonal Greens ★
RICE / NOODLES	<input type="checkbox"/> Wok-fried Seafood Ramen with Black Pepper Sauce <input type="checkbox"/> Braised Ee Fu Noodles with Chives, Enoki and Nameko 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 Tobiko
DESSERT	<input type="checkbox"/> Chilled Cream of Mango Sago Pomelo with Boba and Vanilla Ice Cream <input type="checkbox"/> Hot Red Bean Soup with Sesame Glutinous Rice Dumplings and Lotus Seed <input type="checkbox"/> Sweetened Peach Gum with Osmanthus Flower, Sesame Dumpling and Red Date ★ <input type="checkbox"/> Sea Salt Caramel Chocolate Tart <input type="checkbox"/> Red Velvet Sakura Cream Cheese Frosting Cake

★ Chef's Recommendation

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 Duck with Soy Sauce	<input type="checkbox"/> Ngho Hiang Seafood Ball	<input type="checkbox"/> Japanese Baby Octopus
<input type="checkbox"/> California Avocado Maki Roll	<input type="checkbox"/> Roasted Suckling Pig with Hoisin Sauce ★	<input type="checkbox"/> Vegetarian Spring Roll	<input type="checkbox"/> Pacific Clam with Papaya Salad
	<input type="checkbox"/> Honey BBQ Iberico Pork	<input type="checkbox"/> Chicken Money Bag ★	<input type="checkbox"/> Drunken Chicken Roll with Hua Tiao ★
	<input type="checkbox"/> Braised Soya Sauce Farm Chicken	<input type="checkbox"/> Crispy Lychee Shrimp Ball ★	<input type="checkbox"/> Marinated Jelly Fish with Tobiko

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 Sea Treasure Soup with Fish Maw, Conpoy and Crab Meat <input type="checkbox"/> Braised Lobster Strips with Shredded Scallop, Crab Meat and Sea Cucumber
PRAWN	<input type="checkbox"/> Deep-fried Tiger Prawns in Yuzu Aioli with Crispy Flake <input type="checkbox"/> Wok-fried Prawns in Homemade X.O. Sauce with Seasonal Greens ★ <input type="checkbox"/> Poached Live Prawns with Chinese Herbs
POULTRY	<input type="checkbox"/> Roasted Pipa Duck with Special Barbecue Sauce and Almond Flakes ★ <input type="checkbox"/> Roasted Chicken with Dried Scallions and Almond Flakes
FISH	<input type="checkbox"/> Baked Atlantic Sea Perch Fillet with Teriyaki Soy Sauce and Sesame ★ <input type="checkbox"/> Teochew Style Steamed Pomfret with Preserved Vegetables and Sour Plum <input type="checkbox"/> Hong Kong Style Steamed Soon Hock with Premium Soy Sauce
BRAISED SEAFOOD	<input type="checkbox"/> Braised Sea Cucumber and Giant Oyster Mushrooms with Conpoy Sauce with Seasonal Greens <input type="checkbox"/> Braised 6-Head Abalone and Fragrant Mushrooms in Superior Oyster Sauce with Seasonal Greens ★
RICE / NOODLES	<input type="checkbox"/> Wok-fried Seafood Ramen with Black Pepper Sauce <input type="checkbox"/> Braised Ee Fu Noodles with Chives, Enoki and Nameko Mushrooms <input type="checkbox"/> Fried Rice with Preserved Pork, Conpoy and Mushrooms Wrapped in Lotus Leaf ★ <input type="checkbox"/> Wok-fried Fragrant Rice with Seafood and Sakura Ebi
DESSERT	<input type="checkbox"/> Chilled Cream of Mango Sago Pomelo with Boba and Vanilla Ice Cream ★ <input type="checkbox"/> Hot Red Bean Soup with Sesame Glutinous Rice Dumplings and Lotus Seed <input type="checkbox"/> Sweetened Peach Gum with Osmanthus Flower, Sesame Dumpling and Red Date <input type="checkbox"/> Sea Salt Caramel Chocolate Tart <input type="checkbox"/> Red Velvet Sakura Cream Cheese Frosting Cake

★ Chef's Recommendation

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 with Tobiko ★	<input type="checkbox"/> Roasted Pork Belly with Mustard	<input type="checkbox"/> Mini Seafood Beancurd Roll	<input type="checkbox"/> Japanese Baby Octopus
<input type="checkbox"/> California Avocado Maki Roll	<input type="checkbox"/> Roasted Suckling Pig with Hoisin Sauce ★	<input type="checkbox"/> Vietnamese Spring Roll	<input type="checkbox"/> Pacific Clam with Papaya Salad
	<input type="checkbox"/> Honey BBQ Iberico Pork ★	<input type="checkbox"/> Chicken Money Bag ★	<input type="checkbox"/> Drunken Chicken Roll with Hua Tiao ★
	<input type="checkbox"/> BBQ Chicken Coin	<input type="checkbox"/> Thai-style Smoked Duck	<input type="checkbox"/> Marinated Jelly Fish with Tobiko

Select one course from each category below:

SOUP	<input type="checkbox"/> Double-boiled Silky Chicken Soup with Sea Treasures and American Ginseng ★ <input type="checkbox"/> Braised Lobster Soup with Shredded Scallop, Crab Meat and Sea Cucumber
SEAFOOD	<input type="checkbox"/> Deep-fried Tiger Prawns with Salted Egg Yolk and Almond Flakes <input type="checkbox"/> Wok-fried Australian Scallops and Coral Mussels with Homemade X.O. Sauce ★ <input type="checkbox"/> Poached Fresh Deep-sea Tiger Prawns with Hua Tiao Wine
POULTRY	<input type="checkbox"/> Cantonese Roasted Duck with White Truffle Oil and Soy Sauce ★ <input type="checkbox"/> Traditional Roasted Duck with Angelica Sinensis Sauce and Wolfberries <input type="checkbox"/> Roasted Duck with Special Barbecue Sauce and Almond Flakes
FISH	<input type="checkbox"/> Baked Atlantic Sea Perch Fillet with Teriyaki Soy Sauce and Sesame ★ <input type="checkbox"/> Teochew Style Steamed Pomfret with Preserved Vegetables and Sour Plum <input type="checkbox"/> Hong Kong Style Steamed Soon Hock with Premium Soy Sauce <input type="checkbox"/> Cantonese Style Steamed Sea Garoupa with Scallion and Ginger
BRAISED SEAFOOD	<input type="checkbox"/> Braised Sea Cucumber and Fragrant Mushrooms with Conpoy Sauce with Seasonal Greens <input type="checkbox"/> Braised 6-Head Abalone and Fragrant Mushrooms in Oyster Sauce with Seasonal Greens ★
RICE / NOODLES	<input type="checkbox"/> Wok-fried Ramen with Shredded Pork and Black Pepper Sauce <input type="checkbox"/> Braised Ee Fu Noodles with Shredded Chicken, Chives and Enoki Mushrooms <input type="checkbox"/> Fried Rice with Preserved Pork, Conpoy and Mushrooms Wrapped in Lotus Leaf ★ <input type="checkbox"/> Fried Rice with Premium XO Sauce and Iberico Char Siew topped with Chicken Floss
DESSERT	<input type="checkbox"/> Chilled Cream of Mango Sago Pomelo with Boba and Vanilla Ice Cream <input type="checkbox"/> Chilled Fresh Coconut with Vanilla Ice Cream, Mango Puree and topped with Oat Flakes ★ <input type="checkbox"/> Sweetened Peach Gum with Osmanthus Flower, Sesame Dumpling and Red Date <input type="checkbox"/> Sea Salt Caramel Chocolate Tart <input type="checkbox"/> Red Velvet Sakura Cream Cheese Frosting Cake

Chef's Recommendation



Customisable Wedding Dinner Menu

(Saturdays, Sundays, Eve and Public Holidays)

COMBINATION PLATTER (Select five items)

APPETISERS:

- Boston Lobster and Fresh Fruits Salad ★
- California Avocado Maki Roll

BARBECUED:

- Roasted Pork Belly with Mustard
- Roasted Suckling Pig with Hoisin Sauce ★
- Honey BBQ Iberico Pork ★
- BBQ Chicken Coin

DEEP-FRIED:

- Mini Seafood Beancurd Roll
- Vietnamese Spring Roll
- Chicken Money Bag ★
- Thai-style Smoked Duck
- Prawns with Japanese Sesame Sauce ★

COLD SELECTION:

- Pacific Clam with Papaya Salad
- Drunken Chicken Roll with Hua Tiao
- Marinated Jelly Fish with Tobiko

Select one course from each category below:

SOUP	<input type="checkbox"/> Double-boiled Baby Abalone, Conpoy, Fish Maw and Black Truffles ★ <input type="checkbox"/> Braised Lobster Strips with Dried Scallops, Crab Meat and Sea Cucumber <input type="checkbox"/> Braised Shredded Abalone Soup with Crab Meat, Sea Cucumber and Fish Maw
SEAFOOD	<input type="checkbox"/> Deep-fried Tiger Prawns with Yuzu Aioli and Scallop wrapped in Yam <input type="checkbox"/> Wok-fried Australian Scallop and Coral Mussels in Black Truffles Pate with Celtnuce Stem and Capsicum ★ <input type="checkbox"/> Deep-fried Duo Flavour Tiger Prawns with Sated Egg Yolk and Wasabi Mayo
POULTRY	<input type="checkbox"/> Cantonese Roasted Duck with White Truffle Oil and Soy Sauce ★ <input type="checkbox"/> Traditional Roasted Duck with Angelica Sinensis Sauce and Wolfberries <input type="checkbox"/> Roasted Chicken with Shallots and Spicy Garlic Vinaigrette
FISH	<input type="checkbox"/> Baked Atlantic Sea Perch Fillet with Teriyaki Soy Sauce and Sesame <input type="checkbox"/> Teochew Style Steamed Pomfret with Preserved Vegetables and Sour Plum <input type="checkbox"/> Hong Kong Style Steamed Soon Hock with Premium Soy Sauce <input type="checkbox"/> Cantonese Style Steamed Sea Garoupa with Scallion and Ginger ★
BRAISED SEAFOOD	<input type="checkbox"/> Braised Sea Cucumber and Fragrant Mushrooms with Conpoy Sauce with Seasonal Greens <input type="checkbox"/> Braised 6-Head Abalone and Fragrant Mushrooms in Oyster Sauce with Seasonal Greens ★ <input type="checkbox"/> Braised Australian Sliced Abalone and Fragrant Mushrooms in Brown Sauce with Seasonal Greens
RICE / NOODLES	<input type="checkbox"/> Wok-fried Seafood Ramen with Black Pepper Sauce <input type="checkbox"/> Braised Ee Fu Noodles with Shredded Chicken, Chives and Enoki Mushrooms ★ <input type="checkbox"/> Fried Rice with Preserved Pork, Conpoy and Mushrooms Wrapped in Lotus Leaf <input type="checkbox"/> Hai Tien Lo Signature Seafood Fried Rice with Tobiko and Salted Egg Yolk
DESSERT	<input type="checkbox"/> Chilled Cream of Mango Sago Pomelo with Boba and Vanilla Ice Cream <input type="checkbox"/> Chilled Fresh Coconut with Vanilla Ice Cream, Mango Puree and topped with Oat Flakes ★ <input type="checkbox"/> Sweetened Peach Gum with Osmanthus Flower, Sesame Dumpling and Red Date <input type="checkbox"/> Sea Salt Caramel Chocolate Tart <input type="checkbox"/> Passion Fruit Raspberry Cake

Chef's Recommendation

