Eternal Love

Wedding Dinner 2020 and 2021

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
- One complimentary bottle of hotel’s selected house pour 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 guest book
- Use of LCD projector and screen
- A choice of memorable wedding favours
- One night stay in the Bridal Suite with breakfast for two at Edge restaurant or 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
SGD1,178 per table of 10 guests

**Fridays**
Minimum 33, Maximum 65 Tables
SGD1,218 per table of 10 guests

**Saturdays, Eve of & on Public Holidays**
Minimum 38, Maximum 65 Tables
SGD1,658 per table of 10 guests

**Sundays**
Minimum 35, Maximum 65 Tables
SGD1,508 per table of 10 guests

OCEAN BALLROOM

**Mondays to Thursdays**
Minimum 22, Maximum 38 Tables
SGD1,088 per table of 10 guests

**Fridays**
Minimum 22, Maximum 38 Tables
SGD1,128 per table of 10 guests

**Saturdays, Eve of & on Public Holidays**
Minimum 30, Maximum 38 Tables
SGD1,618 per table of 10 guests

**Sundays**
Minimum 25, Maximum 38 Tables
SGD1,468 per table of 10 guests

For enquiries, please speak with us at 6826 8055 or email celebrate.ppsinn@panpacific.com

- Packages are valid until 31 December 2021.
- 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)*
- [ ] Fresh Fruits and Prawn Salad
- [ ] California Maki Roll
- [ ] Roasted Suckling Pig
- [ ] Roasted Duck
- [ ] Braised Soya Sauce Farm Chicken
- [ ] Honey BBQ Pork
- [ ] Five-spice 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 Buttermilk 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 Cordycep 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 Buttermilk Prawns

**POULTRY**  
- Roasted Duck with Angelica Sinensis and Wolfberries
- Roasted Chicken with Shallots and Spicy Garlic Vinaigrette
- Roasted Poppy 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 Dumplings
- Hazelnut Royaltine Cake
- New York Cheesecake
- Chocolate and Caramelised Banana Tart