Wedded Bliss

Wedding Lunch 2020 and 2021

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.

- Choice of an exquisite seven-course Chinese menu from award-winning Hai Tien Lo, a sumptuous buffet menu or a customisable four-course fusion set menu
- Full-course menu tasting for a table of 10 persons
- Unlimited beer, soft drinks, mixers and Chinese tea
- 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 from 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

Saturdays, Sundays,
Eves of & on Public Holidays
Minimum 35, Maximum 65 Tables
SGD1,348 per table of 10 guests
SGD134.80 per guest
(for buffet and fusion set menus)

OCEAN BALLROOM

Saturdays, Sundays,
Eves of & on Public Holidays
Minimum 25, Maximum 38 Tables
SGD1,268 per table of 10 guests
SGD126.80 per guest
(for buffet and fusion set menus)

For enquiries, please speak with us at 6826 8055 or email celebrate.ppsin@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 Lunch Menu

<table>
<thead>
<tr>
<th>COMBINATION PLATTER</th>
<th>Appetisers:</th>
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<tbody>
<tr>
<td></td>
<td>Fresh Fruits and Prawn Salad</td>
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<td></td>
<td>California Maki Roll</td>
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<thead>
<tr>
<th></th>
<th>Barbecued:</th>
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<tbody>
<tr>
<td></td>
<td>Roasted Pork Belly</td>
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<tr>
<td></td>
<td>Roasted Suckling Pig</td>
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<td></td>
<td>Honey BBQ Pork</td>
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<thead>
<tr>
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<th>Deep-Fried:</th>
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<tbody>
<tr>
<td></td>
<td>Five-Spices Seafood Ball</td>
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<tr>
<td></td>
<td>Vietnamese Spring Roll</td>
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<td></td>
<td>Chicken Money Bag</td>
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<td></td>
<td>Prawns with Japanese Sesame Sauce</td>
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<table>
<thead>
<tr>
<th></th>
<th>Cold Selection:</th>
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<tbody>
<tr>
<td></td>
<td>Thai Style Smoked Duck</td>
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<tr>
<td></td>
<td>Pacific Clam and Papaya Salad</td>
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<td></td>
<td>Hua Tiao Chicken Roll</td>
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<td></td>
<td>Marinated Jelly Fish with Ebiko</td>
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</tbody>
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**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 Duck with Herbal Sauce
- Roasted Chicken with Dried Scallions and Almond Flakes

### FISH
- Szechuan Style Steamed Sea Perch Fillet
- Teochew Style Steamed Pomfret
- Hong Kong Style Steamed Sea Garoupa

### BRAISED SEAFOOD
- Braised Sea Cucumber and Fragrant 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, Silver Fish and Ebiko

### 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
- Chocolate and Caramelised Banana Tart
### Customisable Wedding International Buffet Menu

#### APPETIZERS (Select 3 items)
- House-Crafted Charcuterie Platter with Pickles and Mustard
- Smoked Duck Breast with Pickled Papaya
- Marinated Stone Crab Meat with Granny Smith and Citrus Fruits
- Sous-Vide Beef with Mushroom, Coriander and Hot Chilli Sauce
- Marinated Seafood with Thai Dressing, Green Mangoes and Toasted Peanut
- Poached Chicken with Tomato Tapenade and Fresh Herbs
- Cold Capellini Pasta with Farm Caviar and Winter Truffle Vinaigrette
- Oriental Roasted Duck Salad with Hoisin Dressing
- Assorted Japanese Maki with Shoyu, Gari and Wasabi
- Braised Duck Leg Confit with Balsamic and Garlic Confit
- Cantonese Roasted Duck with Special Barbeque Plum Sauce
- Roasted Chicken with Spicy Garlic and Shallot Crumbs
- Slow-Roasted Farm Chicken with Mushroom Ragout
- Chicken Rendang with Toasted Coconut and Kaffir Lime Leaf
- Steamed Haddock Fillet with Superior Soya Sauce
- Pan-Fried Barramundi with Provencal Vegetable and Lemon Beurre Blanc
- Baked Norwegian Salmon with Miso and Yuzu
- Neapolitan Stewed Seafood with Tomatoes and Saffron
- Stir-Fried Prawns with Homemade X.O Sauce and Seasonal Vegetables
- Deep-Fried Prawns with Wasabi and Sesame Mayonnaise

#### SALADS (Select 2 items)
- Quinoa Salad with Roasted Pumpkin, Broccoli and Blue Berries
- Wheat Soba and Seaweed Salad with Ikura and Ponzu Vinaigrette
- Potato Salad with Smoked Chicken and Pommery Mustard Aioli
- Marinated Beetroot, Asparagus and Mushroom Salad
- Heirloom Tomato Salad with Mozzarella Cheese, Basil and Aged Balsamic
- Mesclun Greens and Highland Lettuces with House Dressing and Condiments
- Duck Salad with Roasted Pumpkin, Broccoli and Blue Berries
- Wheat Soba and Seaweed Salad with Ikura and Ponzu Vinaigrette
- Potato Salad with Smoked Chicken and Pommery Mustard Aioli
- Marinated Beetroot, Asparagus and Mushroom Salad
- Heirloom Tomato Salad with Mozzarella Cheese, Basil and Aged Balsamic
- Mesclun Greens and Highland Lettuces with House Dressing and Condiments

#### SOUPS (Select 1 item)
- Wild Mushroom Velouté
- Cream of Pumpkin with Smoked Duck
- Chinese Braised Seafood Treasures in Thick Broth
- Double-Boiled Chicken Soup with Fish Maw, Sea Whelk and Conpoy

*Soup served with Assorted Bread Rolls and Butter*

#### CARVING STATION (Select 1 carving station)
- Madras Spices- Roasted Monk Fish with Lentil Ragout and Tomato Vinaigrette
- Baked Norwegian Salmon Otah-Otah with Percik Sauce, Crispy Fish Skin and Sakura Ebi
- Roasted U.S Beef Ribeye with Glazed Root Vegetables and Red Wine jus
- Slow-Roasted Lamb Leg with Olive and Shallot Sauce, Leek and potato Au Gratin
- Madras Spices- Roasted Monk Fish with Lentil Ragout and Tomato Vinaigrette
- Baked Norwegian Salmon Otah-Otah with Percik Sauce, Crispy Fish Skin and Sakura Ebi
- Roasted U.S Beef Ribeye with Glazed Root Vegetables and Red Wine jus
- Slow-Roasted Lamb Leg with Olive and Shallot Sauce, Leek and potato Au Gratin

#### ENTREES Meat / Seafood (Select 4 items)
- Wok-Fried Beef with Capsicums, Onion and Black Pepper Sauce
- Roasted Beef with Mushroom Fricassee and Bordelaise Jus
- Lamb Stew with Potatoes and Vegetables
- Lamb Rogan Josh
- Wok-Fried Beef with Capsicums, Onion and Black Pepper Sauce
- Roasted Beef with Mushroom Fricassee and Bordelaise Jus
- Lamb Stew with Potatoes and Vegetables
- Lamb Rogan Josh

#### DESSERTS (Select 4 items)
- Vanilla Profiteroles
- Restructured Chendol Cake
- Classic Opera Cake
- Blueberry Cheese Cake
- Tiramisu In Chocolate Cup
- Black Forest Gateau
- Assorted Macarons
- Crunchy Hazelnut and Chocolate Gateau
- Red Velvet Cake with Lemon Cream Cheese Frosting
- Strawberry and Pistachio Tart
- Yuzu Chocolate Tart
- Seasonal Berry Verrine
- Chocolate Pudding with Vanilla Anglaise
- Mango and Sago Cream with Pomelo
- Hot Red Bean Soup with Sesame Dumplings
- Tropical Fruit Platter
- Valentine Profiteroles
Customisable Four-course Fusion Set Lunch Menu

Artisanal Breads served with Butter

CELEBRATION SAMPLER
Mini Basket of Duck Rillettes with Kumquat Chutney
Australian Scallop Confit, Seaweed, Ikura and Daikon
Citrus-cured Norwegian Salmon Loin with Pickled Fennel and Apple

Deep-fried Prawns with Lemon Milk Sauce and Golden Mantou
**OR**
Essence of Poultry with Mushrooms and Seafood Dumplings

Miso-baked Sea Perch with Crushed Purple Potatoes,
Provencal Vegetables and Citrus Beurre Blanc
**OR**
Slow-roasted Farm Chicken with Purple Potatoes,
Provencal Vegetables and Natural Jus
**OR**
Roasted U.S Black Angus Beef Tenderloin with Purple Potatoes,
Provencal Vegetables and Thyme Jus

DESSERT PLATTER
Mango Sago Cream with Pomelo
Bitter Chocolate Banana Tart with Coconut Ice Cream

Coffee or Tea