

Splendour & Romance

Buffet or Fusion Set Dinner 2020 and 2021

A blissful matrimonial celebration awaits at Pan Pacific Singapore with a sumptuous buffet or finest East-meets-West culinary creations specially prepared by the team of dedicated Chefs. For a grand and lavish celebration, the pillar-less Pacific Ballroom is the perfect venue that seats up to 650 guests, or for more intimate gatherings choose the refined Ocean Ballroom which seats up to 380 guests.

- Exquisite and sumptuous buffet menu or customisable five-course fusion set dinner menu
- Full-course menu tasting for a table of 10 persons (applicable for fusion set dinner menu only)
- Unlimited beer, soft drinks & mixers
- 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
- 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

**Weekdays, Weekends,
Eves of & on Public Holidays**
Minimum 35, Maximum 65 Tables
Dinner: **SGD165.80** per guest

OCEAN BALLROOM

**Weekdays, Weekends,
Eves of & on Public Holidays**
Minimum 25, Maximum 38 Tables
Dinner: **SGD160.80** per guest

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 SGD10 per person for festive holidays in Singapore (eve of and on actual day).
- Applicable for new bookings only.

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 Crabmeat 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

SALADS (Select 3 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 Lettuce 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

ENTREES Meat / Seafood (Select 5 items)

- Wok-Fried Beef with Capsicum, Onion and Black Pepper Sauce
- Roasted Beef with Mushroom Fricassee and Bordelaise Jus
- Lamb Stew with Potatoes and Vegetables
- Lamb Rogan Josh

- 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 Provençal Vegetable and Lemon Beurre Blanc
- Baked Norwegian Salmon with Miso and Yuzu
- Neapolitan Stewed Seafood with Tomato and Saffron
- Stir-Fried Prawns with Homemade X.O Sauce and Seasonal Vegetables
- Deep-Fried Prawns with Wasabi and Sesame Mayonnaise

ENTREES Rice / Pasta / Vegetable / Potatoes

(Select 3 items)

- Stir-Fried Seasonal Greens with Oyster Sauce
- Braised Mushroom with Chinese Spinach in Brown Sauce
- Caramelized Root Vegetables with Black Pepper and Honey
- Silky Mashed Potato with Winter Black Truffle
- Roasted Potato with Garlic Confit and Shallot
- Penne Pasta, Haricot Verts, Kalamata Olives and Tomato Pesto
- Fried Hong Kong Noodle with Seafood
- Braised Ee-Fu Noodles with Silver Sprout and Mushroom
- Fried Rice with Smoked Meat, Conpoy, Mushroom in Lotus Leaf
- Steamed Vegetable Biryani Rice
- HTL Fried Rice with Chicken Char Siew and Prawn
- Vegetable Quinoa, Pesto, Sundried Tomato and Feta Cheese

DESSERTS (Select 5 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

Customisable Five-course Fusion Set Dinner 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



Essence of Poultry with Mushrooms and Seafood Dumplings



Miso-baked Sea Perch with Crushed Purple Potatoes,
Provençal Vegetables and Citrus Beurre Blanc

OR

Slow-roasted Farm Chicken with Purple Potatoes,
Provençal Vegetables and Natural Jus

OR

Roasted U.S Black Angus Beef Tenderloin with Purple Potatoes,
Provençal Vegetables and Thyme Jus



DESSERT PLATTER

Mango Sago Cream with Pomelo and Bitter Chocolate Banana Tart
with Coconut Ice Cream



Coffee or Tea



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