

I Do

Solemnisation Package 2019

Your journey to wedded bliss begins with 'I do'. Look forward to an extraordinary celebration and exchange sacred vows and enduring promises amidst the refined setting of Pan Pacific Singapore. Choose from a wide selection of venues, including the new idyllic swimming pool for an intimate poolside celebration or event suites on level 22 with magnificent views of Marina Bay and the city skyline. Let our dedicated team of wedding specialists tend to every detail, creating treasured memories that will last a lifetime.












- Choice of menus from an exquisite Afternoon Tea presentation or lavish Buffet Menu
 - Unlimited soft drinks and mixers
 - Corkage charge waived for duty paid and sealed hard liquor
 - Privileged rates for wines purchased from the hotel with a minimum purchase of two cases
 - Distinctive fresh floral centrepieces for all tables
 - Complimentary car park coupons for up to 20% of the guaranteed attendance
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- Dessert bar can be arranged at **SGD888**
 - Peking Duck canapés at **SGD120** per platter of 30 pieces
 - Enchanted decor with Tiffany Chair at **SGD500**

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

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

Solemnisation Buffet Menu

SGD2,888 for 30 persons
Additional person at SGD68








- APPETISER**
(Choice of two items)
- House-Crafted Charcuterie Platter with Pickles and Mustard
 - Smoked Norwegian Salmon with Pickled Fennel and Apple
 - Spicy Seafood Salad with Green Papaya and Onions
 - Spicy Prawn Salad with Pomelo, Shallot and Thai Dressing
 - Cold Soba Noodles with Ebi, Farm Caviar and Winter Truffle Vinaigrette
 - Assorted Japanese Maki with Shoyu, Gari and Wasabi
- SALAD**
(Choice of two items)
- Sweet Potato Salad with Seaweed and Goma Dressing 
 - Quinoa Salad with Roasted Pumpkin, Broccoli and Red Cabbages 
 - Potato Salad with Smoked Chicken and Pommery Mustard Vinaigrette
 - Marinated Beetroot, Heirloom Vegetables and Mushroom Salad 
 - Tomato Salad with Mozzarella Cheese, Lettuce and Aged Balsamic 
 - Mesclun Greens and Highland Lettuce with House Dressing and Condiments 
- SOUP**
(Choice of one item)
- Fresh Mushroom Velouté 
 - Braised Sea Treasure Soup
 - Heirloom Vegetable Broth and Basil Pesto 
- All soup served with Assorted Bread Rolls and Butter
- HOT ENTRÉE**
Meat / Seafood
(Choice of three items)
- Cantonese Roasted Duck with Special Barbecue Sauce
 - Slow-Roasted Farm Chicken with Mushroom and Natural Jus
 - Five-Spices Roasted Chicken with Spicy Shallot and Garlic Vinaigrette
 - Braised Beef Stroganoff with Glazed Root Vegetables
 - Steamed Seabass Fillet with Superior Soya Sauce
 - Baked Norwegian Salmon with Nyonya Otah and Fish Skin
 - Deep-fried Prawns with Wasabi and Sesame Mayonnaise
 - Singapore Chilli Crabmeat with Golden Mantou
- HOT ENTRÉE**
Pasta / Vegetable
Potatoes
(Choice of three items)
- Penne Pasta with Provençal Vegetables and Basil Pesto 
 - Mushroom and Spinach Lasagna with Cheese Fondue 
 - Braised Mushroom with Seasonal Vegetables in Brown Sauce
 - Roasted Rustic Potatoes with Garlic Confit and Shallot 
 - Braised Ee-Fu Noodles with Silver Sprout and Straw Mushroom 
 - Seafood Fried Rice with Crispy Silver Fish
 - Lotus Leaf Fried Rice with Chinese Sausage
- DESSERT**
(Choice of four items)
- Chocolate Hazelnut Royaltine Gâteau
 - Assorted Nyonya Kueh
 - Blueberry Cheese Cake
 - Granny Smith Apple Tart
 - Assorted Eclairs
 - Sliced Tropical Fruit Platter
 - Bread and Butter Pudding with Vanilla Crème Anglaise (Hot)
 - Chilled Mango and Sago Cream with Pomelo (Cold)

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Package prices are subject to change without prior notice.
Menu is subjected to seasonal changes



Solemnisation Afternoon Tea Menu

SGD2,288 for 30 persons
Additional person at SGD68

- BOUTIQUE SANDWICH**
(Choice of three items)
- Turkey Ham Roll with Six Grain Cereal Bread
 - Mini Smoked Chicken and Tomato Croissant
 - Mille-Feuille of Smoked Salmon with Beetroot Bread
 - Pacific Prawn Salad in Charcoal Bun
 - Selection of Finger Sandwiches (Egg Mayonnaise, Tuna and Cucumber with Cheese)
- COLD SELECTION**
(Choice of two items)
- Assorted Japanese Maki with Shoyu, Gari and Wasabi
 - Singapore Popiah with Traditional Garnishes
 - German Potato Salad with Smoked Duck
 - Tomato Salad with Mozzarella Cheese, Lettuce and Aged Balsamic 
 - Mesclun Greens and Highland Lettuce with House Dressing and Condiments 
- SAVOURY**
(Choice of three items)
- Steamed Pork Siew Mai and Prawn Har Gao
 - Steamed Jade Dumpling with Seafood
 - Baked Mango and Chicken Tart with Salted Egg Crust
 - Chicken and Sugarcane Lollipop
 - Baked Barbecue Chicken Polo Bun
 - Deep-Fried Twister Prawns with Sweet-Chilli Dip
 - Breaded Vegetable Croquette with Jalapeno Aioli 
 - Nyonya Otah Quiche
 - Mushroom Vol-Au-Vent 
- HOT SELECTION**
(Choice of three items)
- Chicken and Potato Cottage Pie
 - Provençal Vegetables Lasagna 
 - Stir-Fried Seasonal Vegetables with Black Fungus 
 - Wok-Fried Beef with Spring Onions and Ginger
 - Singapore Chilli Crabmeat with Golden Mantou
 - Mee Siam Goreng with Condiments
 - Braised Ee-Fu Noodles with Silver Sprout and Straw Mushroom 
 - Lotus Leaf Fried Rice with Chinese Sausage
 - Yang Chow Fried Rice
- DESSERT**
(Choice of four items)
- Pandan Chiffon Cupcake with Coconut Cheese Frosting
 - Chocolate Hazelnut Royaltine Gâteau
 - Exotic Berry and Fruit Tart
 - Oreo Cookies Cheese Cake
 - Assorted Nyonya Kueh
 - Sliced Tropical Fruit Platter
 - Chocolate Pudding with Vanilla Sauce (Hot)
 - Chilled Mango and Sago Cream with Pomelo (Cold)

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