



## Oriental Splendour Wedding Lunch 2016

### Package Includes

- 8-Course / 9-Course Chinese Set Menu or International Buffet Menu
- Complimentary Food Tasting for a table of ten guests based on your selected menu  
**(With minimum of 10 tables confirmed, applicable only for Chinese Set Menu)**
- Exclusive use of wedding venue from 12.00pm – 4.00pm
- Pre-event cocktail from 12.00pm – 1.00pm
- Free flow of Soft Drinks and Chinese Tea (Chinese Sit Down) or Pan Pacific Blend Coffee and Gryphon Tea (International Buffet) throughout your event
- Specially designed wedding cake replica for your cake cutting ceremony
- Complimentary 500 gram cake for the wedding couple
- Unique themes available for your selection
- Fresh floral arrangement for all guest tables and aisle stands
- Distinctive fresh flower centerpieces for VIP and Bridal tables with specially adorned chairs
- Choice of wedding favours for all guests in attendance
- Complimentary use of 01 Set LCD projector and screen for wedding montage, rostrum, 02 wireless microphone and basic sound system
- Wedding invitation cards for up to 70% of your confirmed attendance (printing not included)
- Wedding accessory set consisting of an Ang Bao box, guest book and pens
- Complimentary one night stay in our Pacific Club Studio room inclusive of buffet breakfast for two at the Pacific Club Lounge (early check in from 11.00am onwards)
- Complimentary car park passes based on 30% of your confirmed attendance
- One VIP car park lot at the hotel driveway for your bridal car
- Waiver of corkage for hard liquors (duty paid & sealed)
- Waiver of corkage for first 5 bottles of wine (Duty paid and sealed, subsequent bottles are chargeable at S\$19.00++ per bottle)
- Fine selection of specially wines available at S\$38.00++ per bottle
- Promotional rate of S\$490.00 per barrel (20 litre) of beer

#### **Chinese Set Lunch (Weekdays)**

8 Course | \$948.00++ per table

9 Course | \$1048.00++ per table

*(Excluding eve of Public Holiday and Public Holiday)*

#### **Chinese Set Lunch (Weekends)**

8 Course | \$988.00++ per table

9 Course | \$1088.00++ per table

*(Friday to Sunday)*

#### **International Buffet**

Lunch | \$98.00++ per guest

**Minimum of 5 tables, Maximum of 12 tables**

*Prices are subject to service charge and prevailing government taxes.  
Prices and menus are subject to change without prior notice.*



## Wedding 8-Course Set Lunch

### Menu I

#### PACIFIC SIX TREASURES

Fragrant Chicken Gold Coin  
Wasabi Prawn  
Marinated Japanese Idako with Wakame  
Chef's Signature Duck Salad  
Fragrant Salt & pepper Fish Crust  
Crispy Yam & Mango Roll

#### Shark Fin Broth

Pacific Swimmer Crab | Forest Bamboo-Pith

#### Cantonese Roasted Duck

Home-made Sweet Sauce | Plum Emulsion

#### 'Live' Tiger Prawn

Superior Herbal Broth | Wolfberry Berries

#### Hong Kong Garden Green

Bai Ling Mushroom | Flower Mushroom

#### Steamed Red Snapper

Teochew Style | Cilantro and Scallion

#### Ee-Fu Noodle

Surimi Crabmeat | Enoki Mushroom  
Seaweed Nori

#### Yam Paste

Gingko Nuts | Coconut Milk

### Menu II

#### PACIFIC SIX TREASURES

Fragrant Chicken Gold Coin  
Wasabi Prawn  
Marinated Japanese Idako with Wakame  
Chef's Signature Duck Salad  
Fragrant Salt & pepper Fish Crust  
Crispy Yam & Mango Roll

#### Pacific Seafood Broth

Pacific Swimmer Crab | Abalone Clam |  
Shredded Fish Maw | Diced Fresh Scallop

#### Crispy Boneless Chicken

Mango Salsa | Fusion Citrus Gravy

#### Stir-Fried Vietnamese Prawn

Celery & Honey Beans | Pine Nuts

#### Lo Han Greens

Bai Ling Mushroom | Water Chestnut

#### Steamed Farm Sea Bass

Superior Sweet Soya Sauce |  
Fragrant Hot Shallot Oil

#### Lotus Steamed Fragrant Glutinous Rice

Preserved Pork | Black Mushroom

#### Chilled Hami-Melon

Tapioca 'Pearl'



PAN PACIFIC  
ORCHARD, SINGAPORE

## Wedding 9-Course Set Lunch Menu

### Menu I

#### PACIFIC SIX TREASURES

Fragrant Chicken Gold Coin  
Wasabi Prawn  
Marinated Japanese Idako with Wakame  
Chef's Signature Duck Salad  
Fragrant Salt & pepper Fish Crust  
Crispy Yam & Mango Roll

#### Gratinated Half Shell Scallops

Parmigiano Cheese | Hollandaise

#### Shark Fin Broth

Pacific Swimmer Crab | Forest Bamboo-Pith

#### Crispy Boneless Chicken

Mango Salsa | Fusion Citrus Gravy

#### Poached 'Live' Tiger Prawn

Superior Herbal Broth | Wolfberry Berries

#### Lo Han Greens

Bai Ling Mushroom | Water Chestnut

#### Steamed Farm Sea Bass

Teochew Style | Cilantro and Scallion

#### Ee-Fu Noodle

Surimi Crabmeat | Enoki Mushroom |  
Seaweed Nori

#### Sweet Red Dates Tea

Snow Fungus | Lotus seed | Glutinous Dumpling

#### Petite Fours

(Applicable only during weekend)

### Menu II

#### PACIFIC SIX TREASURES

Fragrant Chicken Gold Coin  
Wasabi Prawn  
Marinated Japanese Idako with Wakame  
Chef's Signature Duck Salad  
Fragrant Salt & pepper Fish Crust  
Crispy Yam & Mango Roll

#### Gratinated Pacific Rock Oyster

Parmigiano Cheese | Hollandaise

#### Cantonese Treasures

Pacific Swimmer Crab | Dry Scallops | Shredded  
Fish Lip | Crab Roe | Forest Bamboo-Pith

#### Cantonese Roasted Duck

Homemade Sweet Sauce | Plum Emulsion

#### Stir-Fried US Scallops

Celery & Honey Beans | Pine Nuts

#### Us Green Asparagus

Sambal Chilli | Dried Shrimp

#### Steamed Red Snapper

Superior Sweet Soya Sauce |  
Fragrant Hot Shallot Oil

#### Lotus Steamed Fragrant Glutinous Rice

Preserved Pork | Black Mushroom

#### Chilled Cream of Mango

Tapioca 'Pearl' | Pomelo

#### Petite Fours

(Applicable only during weekend)

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## Wedding International Buffet Lunch Menu

### Starters

Purple Potato Salad  
Asian Duck Salad  
Seafood Kerabu Mango  
Tomato Mozzarella  
Champignon Asparagus Pasta Salad  
Cold Dress Whole Salmon  
  
Assorted Japanese Maki  
Kikkoman | Pickles | Wasabi  
  
Mixed Mesclun Salad  
Cucumber | Cherry Tomato | Corn | Alfafa Sprout | Beetroot | Mixed Olives  
with French, 1000 Island, Balsamic Vinaigrette Dressings

### Soup

Lemongrass Crustacean Bisque  
Assorted Bread Basket | Butter

### Main Dish

Chef's Specialty Vegetable Lasagna  
Australian Lamb Leg with Porcini Mushroom Ragout  
Beer Butt Chicken Drumstick  
Wok Fried Vietnamese Prawn with Celery and Broccoli  
Battered Escolar Cod  
Mongolian Beef Fillet  
Famous Peddler's Char Koay Teow  
Fragrance Lotus Leaf Fried Rice

### Dessert

Chef's Signature French Pastries  
Petite Fruits Tarlets  
Dark Chocolate Mousse  
House-made Lemongrass Ice Jelly with Sea Coconut  
Nyonya Kueh  
Tropical Fresh Fruits

### Beverage

Kaffa Kaldi Coffee  
Gryphon Tea



PAN PACIFIC  
ORCHARD, SINGAPORE

## Oriental Splendour Wedding Dinner 2016

### Package Includes

- 8-Course, 9-Course Chinese Set Menu or International Buffet Menu
- Complimentary Food Tasting for a table of ten guests based on your selected menu  
**(With minimum of 7 tables confirmed, applicable only for Chinese Set Menu)**
- Exclusive use of wedding venue from 7.00pm – 11.00pm
- Pre-event cocktail from 7.00pm – 8.00pm
- Free flow of Soft Drinks and Chinese Tea (Chinese Sit Down) or Pan Pacific Blend Coffee and Gryphon Tea (International Buffet) throughout your event
- Specially designed wedding cake replica for your cake cutting ceremony
- Complimentary 500 gram cake for the wedding couple
- Exquisite Champagne fountain with complimentary bottle of champagne
- Unique themes available for your selection
- Fresh floral arrangement for all guest tables and aisle stands
- Distinctive fresh flower centerpieces for VIP and Bridal tables with specially adorned chairs
- Choice of wedding favours for all guests in attendance
- Complimentary use of 01 Set LCD projector and screen for wedding montage, rostrum, 02 wireless microphone and basic sound system
- Wedding invitation cards for up to 70% of your confirmed attendance (printing not included)
- Wedding accessory set consisting of an Ang Bao box, guest book and pens
- Complimentary one night stay in our luxurious bridal suite inclusive of buffet breakfast for two at the Pacific Club Lounge (Early check in from 11.00am onwards)
- Complimentary car park passes based on 30% of your confirmed attendance
- One VIP car park lot at the hotel driveway for your bridal car
- Waiver of corkage for hard liquors (duty paid & sealed)
- Waiver of corkage for first 5 bottles of wine. (Duty paid and sealed, subsequent bottles is chargeable at S\$19.00++ per bottle)
- Fine selection of specially wines available at S\$38.00++ per bottle
- Promotional rate of S\$490.00 per barrel (20 litre) of beer

#### **Chinese Set Dinner (Weekdays)**

8 Course | \$1138.00 per table  
9 Course | \$1188.00 per table  
Monday to Thursday  
(Excluding eve of Public Holiday and  
Public Holiday)

#### **Chinese Set Dinner (Weekends)**

8 Course | \$1238.00 per table  
9 Course | \$1338.00 per table  
9 Course Indulgence Menu | \$1888.00 per table  
(Friday, Saturday and Sunday)

#### **International Buffet**

Dinner | \$108.00 per guest

**Minimum 5 tables | Maximum of 12 tables**

*Prices are subject to service charge and prevailing government taxes.  
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## **Pan Pacific Orchard, Singapore Wedding Wishes**

### **Weekday Wedding Dinner**

**Please select Two (02) wishes:**

- 1x Complimentary barrel of beer (20-litre)
- Complimentary 2<sup>nd</sup> night stay in our Premium Room
- Complimentary 1-night stay for wedding helper in our Deluxe Room
- Complimentary wedding anniversary night stay in our Pacific Club Studio room (Valid for 1 year)
- Buffet dinner voucher for 2 persons at 10 at Claymore

### **Weekend Wedding Dinner**

**\$1288.00 / \$108.00**

**Please select Three (03) wishes**

**\$1388.00**

**Please select Four (04) wishes**

**\$1988.00**

**Please select Five (05) wishes**

- 1x Complimentary barrel of beer (20-litre)
- Complimentary bottle of wine per confirmed table
- Complimentary 2<sup>nd</sup> night stay in our Premium Room
- Complimentary 1-night stay for wedding helper in our Deluxe Room
- Choice of canapés of 4 gourmet platters (24pcs per platter)
- Complimentary wedding anniversary night stay in our Pacific Club Studio room (Valid for 1 year)
- Buffet dinner voucher for 2 people at 10 at Claymore

**\* Each wish may be selected only once**

**\* Wishes are neither exchangeable for cash nor replaceable for any other items**



PAN PACIFIC  
ORCHARD, SINGAPORE

## Wedding 8-Course Set Dinner Menu

### Menu I

#### Pacific Eight Treasures

Marinated Japanese Idako  
Sliced Smoked Duck Breast  
Fragrant Salt & pepper Fish Crust  
Vietnamese Net Yam Roll  
Roast Chicken Gold Coin  
Crackling Pork Belly  
Chicken Money Bag  
Thai Papaya Salad

#### Shark Fin Broth

Pacific Swimmer Crab | Dry Scallops  
Forest Bamboo-Pith

#### Cantonese Roast Chicken

Fragrant Garlic Almond | Sesame Lavosh

#### Drunken 'Live' Tiger Prawn

Angelica Herbal Broth | Goji Berries

#### U.S. Broccolini

Bai Ling Mushroom | Flower Mushroom

#### Ocean Red Garoupa

Teochew Style | Cilantro and Scallion

#### Pacific Seafood Fried Rice

Diced Scallops | Surimi Crabmeat  
Vietnamese Shrimp

#### Warm Sweetened Red Bean

Glutinous Dumpling | Lotus Seed

### Menu II

#### Pacific Eight Treasures

Marinated Japanese Idako  
Sliced Smoked Duck Breast  
Fragrant Salt & pepper Fish Crust  
Vietnamese Net Yam Roll  
Roast Chicken Gold Coin  
Crackling Pork Belly  
Chicken Money Bag  
Thai Papaya Salad

#### Cantonese Six Treasures

Pacific Swimmer Crab | Fish Maw | Fish Lip |  
Pacific Clam | Crab Roe | Dry Scallops

#### Angelica Sinensis Roasted Duck

Homemade Sweet Sauce | Plum Emulsion

#### Wok Tossed US Scallop

US Asparagus | Honey Bean

#### Hong Kong Garden Green

Abalone Clam | Bai Ling Mushroom

#### Crispy Barramundi

Thai Spicy Sweet Gravy | Kaffir Lime Leaves

#### Bonito Ee-Fu Noodle

Surimi Crabmeat | Enoki Mushroom  
Seaweed Nori

#### Lemongrass Iced Jellied

Longan | Rambutan

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## Wedding 9-Course Set Dinner Menu

### Menu I

#### Pacific Eight Treasures

Marinated Japanese Idako  
Sliced Smoked Duck Breast  
Fragrant Salt & pepper Fish Crust  
Vietnamese Net Yam Roll  
Roasted Chicken Gold Coin  
Crackling Pork Belly  
Chicken Money Bag  
Thai Papaya Salad

#### Gratinated Half Shell Scallops

Parmigiano Cheese | Hollandaise

#### Pacific Treasure Shark Fin Broth

Pacific Swimmer Crab | Abalone Clam  
Shredded Fish Lip

#### Double Boiled Wrapped Chicken

Marrons Epluches | Chinese Preserved

#### Drunken 'Live' Tiger Prawns

Angelica Herbal Broth | Goji Berries

#### Lo Han Greens

Bai Ling Mushroom | Water Chestnut

#### Ocean Red Garoupa

Teochew Style | Cilantro and Scallion

#### Ee-Fu Noodle

Shredded Duck | Twins Mushroom

#### Chilled Cream of Mango

Tapioca 'Pearl' | Vanilla Ice Cream

#### Petite Fours

(Applicable only during weekend)

### Menu II

#### Pacific Eight Treasures

Marinated Japanese Idako  
Sliced Smoked Duck Breast  
Fragrant Salt & pepper Fish Crust  
Vietnamese Net Yam Roll  
Roasted Chicken Gold Coin  
Crackling Pork Belly  
Chicken Money Bag  
Thai Papaya Salad

#### Gratinated Pacific Rock Oyster

Parmigiano Cheese | Hollandaise

#### Cantonese Six Treasures

Pacific Swimmer Crab | Fish Maw | Fish Lip  
Pacific Clam | Crab Roe | Dry Scallops

#### 8-Hour Double Braised Pork Belly Ribs

Superior Oyster Sauce | Golden Mini Man Tou

#### Wok Tossed US Scallops

X.O. Sauce | Honey Bean | US Macadamia

#### Hong Kong Garden Greens

Abalone Clam | Bai Ling Mushroom

#### Steamed Sea Perch

Superior Sweet Soya Sauce |  
Fragrant Hot Shallot Oil

#### Fish Noodles

Spicy Minced Pork | Fragrant Golden Garlic

#### Warm Sweetened Taro Paste

Glutinous Dumpling | Coconut Crème

#### Petite Fours

(Applicable only during weekend)





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## Wedding Indulgence 9-Course Set Dinner Menu

Complimentary hors d'oeuvres featuring 5 items selected by our Executive Chef

### PACIFIC EIGHT HARMONY

Chilled Boston Lobster | Suckling Pig | Five Spiced Kurobuta Bean Curd Roll | Glazed Hotate  
Honey Baby Squid | Prawn and Wasabi-Ebiko Mayo | Asian Duck Ensalada | Sweet Unagi Skewer

### DOUBLE BOILED IMPERIAL TREASURY BROTH

Baby Abalone | Sea Cucumber | Fish Maw | Conpoy | Cordyceps Flower  
"Jing Hua" Pork Ham | Pork Tendon

### DUO OF CHICKEN AND DUCK

Slow Braised in Superior Herbal Stock

### VIETNAMESE KING PRAWN AU GRATIN

Parmigiano-Mozarella Cheese Baked

### WINTER TRUFFLE SCENTED BRAISED YAMABUSHITAKE, LINGZHI MUSHROOM

Seasonal Greens | Goji Berries Broth

### USDA CREEKSTONE 300 DAYS GRAIN FED ANGUS BEEF, TASMANIAN FREE-RANGE LAMB

Sarawak Peppered Beef Mignon | Marriage of Sous Vide Lamb Rack with Citrus Reduction

### AIR-FLOWN PACIFIC DEPTH BLACK COD FILLET

Old School Shoyu-Dressed | Golden Bean Crumb

### LONGEVITY RAMEN

Ancient Minced Pork "Cha Jiang" Style | Braised Pork Belly

### DOUBLE BOILED FOUR TREASURES BIRD'S NEST

Hasma | Lily Bulbs | Red Dates | Luo Han Guo

### REFRESHMENT

Chilled Osmanthus Jelly  
Chocolate Pralines

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## Wedding International Buffet Dinner Menu

### Cold Selection

American Rock Oyster on Ice  
Tomato Salsa | Shallot in Red Wine | Lemon Wedges

Cold Live Tiger Prawn  
Half Shell Chilean Scallop  
New Zealand Green Lip Mussel  
Thai Chili Dressing | Wasabi Mayonnaise | Cocktail

Purple Potato Salad  
Asian Duck Salad  
Seafood Kerabu Mango  
Tomato Mozzarella  
Champignon Asparagus Pasta Salad  
Cold Dress Whole Salmon

Assorted Japanese Maki  
Kikkoman | Pickles | Wasabi

Mixed Mesclun Salad  
Cucumber | Cherry Tomato | Corn | Alfalfa Sprout | Beetroot | Mixed Olives  
with French, 1000 Island, Balsamic Vinaigrette Dressings

### Soup

Chef's Signature Crème of Wild Mushroom  
Bread Basket | Butter

### Hot Selection

Chef's Specialty Vegetable Lasagna  
Australian Lamb Leg with Porcini Mushroom Ragout  
Beer Butt Chicken Drumstick  
Wok Fried Vietnamese Prawn with Celery and Broccoli  
Battered Escolar Cod  
Black Peppered Slipper lobster  
Famous Peddler's Char Koay Teow  
Fragrance Lotus Leaf Fried Rice

### Carving

Slow Roasted Australian Wagyu Outside Flat  
Roasted New Potato | Mustards | Red Wine-Balsamic

### Dessert

Chef's Signature French Pastries  
Durian Cream Puff  
Petite Fruits Tarlets  
Dark Chocolate Mousse  
House-made Lemongrass Ice Jelly with Sea Coconut  
Nyonya Kueh  
Tropical Fresh Fruits

### Beverage

Kaffa Kaldi Coffee  
Gryphon Tea

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## Wedding High Tea Package

- A sumptuous High Tea menu
- Exclusive use of wedding venue from 2.00pm – 5.00pm
- Free flow of soft drinks, Pan Pacific Blend Coffee and TWG Tea
- Choice of indoor or outdoor venues
- Complimentary car park passes based on 30% of your confirmed attendance
- Fresh floral arrangement for all guest tables
- Waiver of corkage for hard liquors (Duty Paid & Sealed)
- Stage with solemnisation table, chairs and seat covers
- Complimentary day use room for couple from 12.00pm – 5.00pm

### High Tea Buffet

\$58.00 per guest

**Minimum 5 tables, Maximum of 12 tables**

## Wedding Hi Tea Menu

### Appetizers

Vietnamese Spring Roll  
Norwegian Smoked Salmon Croissant  
Ham and Cheese Panini  
Penang Famous Rojak  
Young Mango | Sweet Turnip | Cucumber | Guava  
Pineapple | Crisp Dough Fritter

Assorted Japanese Maki and Roll  
Pickle Ginger | Wasabi | Kikkoman

### Hot Selection

Beer Butt Chicken Drumettes  
Gratinated Seafood Ragout  
House-baked Tuna Puff  
Yam Dumpling  
Peddler's Char Kway Teow  
Spanish Seafood Paella  
Chicken Satay with Condiments

### Live Noodle Stall

Famous Penang Assam Laksa

### Dessert

Tropical Cut Fruits  
Assorted French Pastries  
Raisin Scones with English Clotted Cream  
Custard Cream Puff  
Nyonya Kueh

### Beverage

Kaffa Kaldi Coffee/ Gryphon Tea

*Prices are subject to service charge and prevailing government taxes.  
Prices and menus are subject to change without prior notice.*