



PAN PACIFIC

Orchard

# Love Divine

## 2009 / 2010

- ◆ Choice of 4 Course Western Set Dinner with freshly brewed coffee, tea and homemade chocolates
- ◆ Choice of 2 hot and 2 cold canapés served with pre-dinner drinks
- ◆ Complimentary 1 night stay in our Pacific Club Executive Suite for wedding couple inclusive of breakfast for 2 person in our Pacific Club Lounge
- ◆ Complimentary car-park passes (base on 30% confirmed attendance)
- ◆ Floral stands along the aisle with fresh floral arrangements (Choice of Roses or Gerberas)
- ◆ Fresh floral centerpiece to accentuate every table
- ◆ Chair covers for all chairs
- ◆ Choice of wedding favours for all guests in attendance

### **Packages from S\$75.00 per person**

Package is based on minimum of 30 people and a Maximum of 120 people

### **Beverage Package 1 at S\$45.00 per person inclusive of;**

- ◆ 1 glass of Mimosa for arrival cocktail
- ◆ 1 glass of wine during meal
- ◆ 1 glass of Champagne for toasting

### **Beverage Package 2 at S\$55.00 per person inclusive of;**

- ◆ 1 glass of Pimm's for arrival cocktail
- ◆ 2 glasses of wine during meal
- ◆ 1 glass of Champagne for toasting

*All prices are subject to 10% service charge and prevailing government taxes*

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# Menu

at S\$75.00 per person

## SOUP

Five Mushroom Soup with Morel

## APPETIZER

Saffron Seafood Risotto with Asparagus & Truffle Oil

## MAIN COURSE

Roasted Lamb Rump with Lentil & Potato Croutons

Or

Macadamia Crusted Farmed Barramundi, Rocket Mash & Beurre Blanc

## DESSERT

Apple Tartin with Apple Scented Chantilly & Rum Caramel

Coffee/Tea

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## Menu 2

at S\$80.00 per person

### APPETIZER

Battered Soft Shell Crab, Mesclun of Salad with Mango Cream

### SOUP

Cream of Pumpkin & Chestnut

### MAIN COURSE

Panfried Veal Tenderloin, Saladise Potato & Mimosa of Cauliflower with  
Truffle Jus

Or

Duck ala Orange, Potato Pancake, Sugar Pea with Grand Marnier Sauce

### DESSERT

Molten Chocolate Fondue with Raspberry Parfait

Coffee/Tea

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## **Menu 3**

at S\$80.00 per person

### **APPETIZER**

Salmon Ballontine with Herbs & Crème Fraiche

### **SOUP**

Muskmelon Soup with Salt Grilled Prawns

### **MAIN COURSE**

Australian Beef Tenderloin, Grilled Braised Leeks, Onion Mash & Manderia  
Jus  
Or

Chicken Medallion with Mushroom, Pan Rocket & Sauce Robert

### **DESSERT**

Sticky Date Pudding, Toffee & Vanilla Ice Cream

Coffee/Tea

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