

Oriental Splendour Wedding Packages

2011

Superior Wedding Highlights

- Choice of 8 Course Chinese Dinner or International Buffet
- Pre-event cocktail
- Free flow of Soft Drinks and Chinese Tea throughout your event
- Champagne fountain
- Complimentary car-park passes (base on 30% confirmed attendance)
- Fresh floral arrangements along the aisle (Choice of Roses or Gerberas)
- Fresh floral centerpiece to accentuate every table
- Special Colour Themes available for your selection
 - Black and Pink
 - Ivory and Copper
 - Red and Ivory
 - Green and Ivory
- Chair covers for all chairs
- Dry ice effect for bridal march-in and fanfare
- Complimentary 500 gram wedding cake
- Promotional rates for Red and white wines at S\$28.00++ per bottle
- Promotional rate for 20 litre barrel of beer at S\$420.00++ per barrel

Package is based on a Minimum of 50 people and a Maximum of 120 people.

Enchantment Wedding Package at S\$788.00 per table of 10 guests;

- Deluxe menu
- Inclusive of Superior Wedding Highlights.
- Complimentary 1 night stay at our Pacific Club Suite for the wedding couple with breakfast for 2 at the Pacific Club Lounge
- Choice of wedding favours

Eternity Wedding Package at S\$888.00 per table of 10 guests;

- Premium Deluxe menu
- Inclusive of Superior Wedding Highlights.
- Choice of wedding favours
- Complimentary food tasting for 10 guests (applicable from Monday to Thursday)
- Complimentary 1x20L Barrel of Beer
- Complimentary 1 night stay at our Pacific Club Suite for the wedding couple with breakfast for 2 at the Pacific Club Lounge

Imperial Wedding Package at S\$988.00 per table of 10 guests;

- Emperor's menu
- Inclusive of Superior Wedding Highlights.
- Choice of wedding favours
- Complimentary food tasting for 10 guests (applicable from Monday to Thursday)
- Complimentary 1x20L Barrel of Beer
- Complimentary 4 x platters of Canapés during cocktail reception (Subsequent platters at a promotional rate of S\$50.00++ per platter)
- Complimentary 1 night stay at our **Luxurious Penthouse Suite** for the wedding couple with breakfast for 2 at the Pacific Club Lounge
- Complimentary 1 night stay at our Pacific Club Suite for your 1 year anniversary.

Wedding Buffet Dinner Package at S\$78.00 per person;

- Sumptuous International buffet dinner
- Inclusive of Superior Wedding Highlights.
- Complimentary 1 night stay at our Pacific Club Suite for the wedding couple with breakfast for 2 at the Pacific Club Lounge
- Choice of wedding favours

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

ENCHANTMENT

S\$788.00 per table of 10 guests

APPERTIZER

Combination of 8 Treasures

(Please select 8 of the following treasures)

- | | |
|---|--------------------------|
| Honey Melon & Crab Meat Sticks | <input type="checkbox"/> |
| Mango Kerabu & Dried Shrimp | <input type="checkbox"/> |
| Steamed Chicken Siew Mai | <input type="checkbox"/> |
| Seafood Rolls with Crepes | <input type="checkbox"/> |
| Deep fried Seafood Rolls | <input type="checkbox"/> |
| Deep fried Shrimp Balls with Breadcrumbs | <input type="checkbox"/> |
| Crispy fried Money Bags | <input type="checkbox"/> |
| Stir fried Chicken with Dried Chilli | <input type="checkbox"/> |
| Green Apple with Mayonnaise & Raisins | <input type="checkbox"/> |
| Chilled Szechuan Jelly Fish with Sesame Seeds | <input type="checkbox"/> |
| Steamed Beancurd Sheet Rolls | <input type="checkbox"/> |
| Chinese Roasted Duck with Cucumber Salad | <input type="checkbox"/> |
| Deep fried Beancurd Skin Rolls | <input type="checkbox"/> |
| Top Shell in Thai Dressing | <input type="checkbox"/> |
| Steamed Flower Dumplings | <input type="checkbox"/> |
| Thai Green Papaya Salad with Dried Shrimp | <input type="checkbox"/> |

SOUP

(Please select 1 item)


Szechuan Hot & Sour with Shark's Fin and Shredded Chicken

Shark's Fin Broth with Black Mushrooms and Crab Meat

 Shark's Fin Broth with Crab Meat and Bamboo Piths

POULTRY

(Please select 1 item)

 Roasted Duck with Plum Sauce

Roasted Chicken with Prawn Crackers

Steamed Chicken with Baby Kai Lan & Ginger Oyster Sauce

Deep fried Boneless Chicken with Lemon Sauce

PRAWN


(Please select 1 item)

Stir fried Tiger Prawns with Szechuan Sauce

Stir fried Buttered Tiger Prawns

Steamed Tiger Prawns with Wolf Berries

Wok fried Tiger Prawns with Black Pepper Sauce

 Fried Tiger Prawns with Buttered Curry Leaves

VEGETABLES

(Kindly select 1 item)

Vegetable Stew with Beancurd Skin

 Braised Black Mushrooms and "Tau Kan" with Baby Kai Lan


Braised Vegetarian Puffs with Black Mushroom and Broccoli

Braised Shimeiji, Enoki & Shiitake Mushrooms with Seasonal Greens

Stir fried Asparagus with Chilli Sambal & Dried Shrimp

FISH

(Kindly select 1 item)

 Red Snapper Seabass

 Steamed with Superior Soya Sauce

Deep fried with Thai Style Sauce

Steamed with Salted Vegetables & Tofu

Deep fried with Sweet & Sour Sauce

Steamed Nyonya Style

RICE & NOODLES

(Please select 1 item)

Chinese Fried Rice with Silver Anchovies


Pineapple Fried Rice with Chicken Floss

Steamed Lotus Leaf Fried Rice with Dried Shrimp

 Crispy Noodles with Chicken

DESSERT

(Please select 1 item)

-  Yam Paste with Ginkgo Nuts in Coconut Milk
- Red Bean Paste with Sweet Dumplings
- Mango Pudding
- Lychee & Longan with Almond Beancurd
- Rock Melon with Sago & Vanilla Ice Cream
- Warm Longan with Red Dates
- Tropical Cut Fruit



Chef's Recommendation

The above rates quoted are subject to 10% service charge and all prevailing government taxes

ETERNITY

S\$888.00 per table of 10 guests

APPERTIZER

Combination of 8 Treasures

(Please select 8 of the following treasures)

- | | |
|---|--------------------------|
| Honey Melon & Crab Meat Sticks | <input type="checkbox"/> |
| Mango Kerabu & Dried Shrimp | <input type="checkbox"/> |
| Chilli Paste Baby Octopus with Sesame Seeds | <input type="checkbox"/> |
| Steamed Chicken Siew Mai | <input type="checkbox"/> |
| Seafood Rolls with Crepes | <input type="checkbox"/> |
| Deep fried Seafood Rolls | <input type="checkbox"/> |
| Deep fried Shrimp Balls with Bread crumbs | <input type="checkbox"/> |
| Crispy fried Money Bags | <input type="checkbox"/> |
| Stir fried Chicken with Dried Chilli | <input type="checkbox"/> |
| Stir fried Chicken with Celery | <input type="checkbox"/> |
| Chilled Szechuan Jelly Fish with Sesame Seeds | <input type="checkbox"/> |
| Steamed Beancurd Sheet Rolls | <input type="checkbox"/> |
| Steamed Asparagus Beef Rolls | <input type="checkbox"/> |
| Beancurd Rolls with BBQ Sauce | <input type="checkbox"/> |
| Deep fried Beancurd Skin Roll | <input type="checkbox"/> |
| Top Shell in Thai Dressing | <input type="checkbox"/> |
| Prawn Cocktail with Melon | <input type="checkbox"/> |
| Chicken Gold Coin | <input type="checkbox"/> |

SOUP

(Please select 1 item)

Shark's Fin Broth with Crab Meat & Fish Lips

 Shark's Fin Broth with Japanese "Dried Scallops" & Crab Meat

Hot & Sour Soup with Shark's Fin & Crab Meat

Shark's Fin Broth with Shrimp & Fish Lips

POULTRY

(Please select 1 item)

Double boiled Chicken with Chinese Herbs

Deep fried Boneless Chicken with Chinese BBQ Sauce

Braised Whole Chicken with Baby Kai Lan & Fresh Shiitake Mushrooms


 Chinese "Pei Pa" Duck with Plum Sauce

Chinese Roasted Chicken with Prawn Crackers

PRAWN

(Please select 1 item)

Stir fried Golden Oatmeal Tiger Prawns

 Superior Drunken Tiger Prawns

Wok fried Tiger Prawns with Black Pepper Sauce


Fried Tiger Prawns with Tomato and Chilli Ginger Sauce

Fried Tiger Prawns with Buttered Curry Leaves

VEGETABLES

(Kindly select 1 item)

Braised Black Mushrooms with "Tau Kan", Enoki Mushroom & Broccoli

 Braised Black Mushrooms with Bailing Mushrooms and Broccoli


Braised Fresh Shiitake and Enoki Mushrooms with Vegetarian Puffs & Kai Lan

Stir fried Asparagus with Chilli Sambal and Dried Shrimps

Four Seasons Vegetables Fried with Macadamia Nuts


FISH

(Kindly select 1 item)

Red Snapper Seabass  Red Garoupa

Steamed with Superior Soya Sauce

Steamed Nyonya Style

 Steamed with Salted Vegetables & Tofu

Steamed "Ancient" Style

Deep fried with Thai Chilli Sauce

RICE AND NOODLES

(Please select 1 item)

Fried Rice with Chicken, Prawns & Vegetables

Steamed Fragrant Lotus Leaf Fried Rice with Dried Shrimps

Fried Rice with Silver Anchovies & Prawns

 Braised Ee Fu Noodles with Bonito Cod & Crab Meat

Crispy Noodles with Seafood & Sweet Beans

Stir fried Ee Fu Noodles with Duck & Yellow Chive

DESSERT

(Please select 1 item)

Chinese Pancakes with Red Bean Cream

Yam Paste & Gingko Nuts with Coconut Cream

 Mango Pudding with Fresh Fruit

Lychee & Longan with Almond Beancurd

Honey Melon & Sago with Vanilla Ice Cream

Glutinous Rice Balls with Beancurd Skin & Warm Soya Bean Milk

Snow Ears & Red Dates with Rock Sugar

Tropical Deluxe Cut Fruit

Banana Strudel with Vanilla Sauce



Chef's Recommendation

The above rates quoted are subject to 10% service charge and all prevailing government taxes

IMPERIAL

S\$988.00 per table of 10 guests

APPERTIZER

Combination of 8 Treasures

(Please select 8 of the following treasures)

- | | |
|--|--------------------------|
| Honey Melon & Crab Meat Sticks | <input type="checkbox"/> |
| Mango Kerabu & Dried Shrimp | <input type="checkbox"/> |
| Sweet & Sour Baby Octopus with Sesame Seeds | <input type="checkbox"/> |
| Steamed Chicken Siew Mai | <input type="checkbox"/> |
| Seafood Rolls with Crepes | <input type="checkbox"/> |
| Deep fried Seafood Rolls | <input type="checkbox"/> |
| Deep fried Shrimp Balls with Breadcrumbs | <input type="checkbox"/> |
| Crispy fried Money Bags | <input type="checkbox"/> |
| Stir fried Chicken with Dried Chilli | <input type="checkbox"/> |
| Stir fried Boneless Chicken with Celery | <input type="checkbox"/> |
| Cold Jelly Fish & Young Mango with Chilli Peanut Sauce | <input type="checkbox"/> |
| Cheese Baked Mussels | <input type="checkbox"/> |
| Beancurd Balls with BBQ Sauce | <input type="checkbox"/> |
| Steamed Beancurd Sheet Rolls | <input type="checkbox"/> |
| Steamed Asparagus Beef Rolls | <input type="checkbox"/> |
| Deep fried Beancurd Skin Rolls | <input type="checkbox"/> |
| Top Shell in Thai Dressing | <input type="checkbox"/> |
| Prawn Cocktail with Melon | <input type="checkbox"/> |
| Chicken Gold Coins | <input type="checkbox"/> |
| Steamed Flower Dumplings | <input type="checkbox"/> |

SOUP

(Please select 1 item)



- Shark's Fin Broth with Dried Scallops, Crab Meat & Bamboo Piths
- Shark's Fin Broth with Crab Meat, Sea Cucumber & Prawn Roe
- Shark's Fin Broth with Fish Lips, Crab Meat & Prawn Roe
- Szechuan Hot & Sour Soup with Shark's Fin & Crab Meat
- Pan Pacific Orchard Eight Treasures
- Double Boiled Black Chicken, Dried Scallops & Fresh Ginseng

POULTRY

(Please select 1 item)

- Steamed Chicken with Treasure
- Chinese "Pei Pa" Roasted Duck with Plum Sauce
- Roasted Chicken with Prawn Crackers & Five Spiced Salt
- Deep fried Boneless Chicken with Mango Sauce
- Deep fried Boneless Chicken with Chinese BBQ Sauce
- Double Boiled Chicken with Chinese Herbs & Wolf Berries

PRAWN

(Please select 1 item)

Stir fried Golden Oatmeal Tiger Prawns

Steamed Tiger Prawns with Chinese Herbs

Fried Tiger Prawns with Mayonnaise & Prawn Roe

 Wok fried King Prawns with X.O Sauce & Celery

Stir fried Tiger Prawns with Ginger Garlic Sauce

Wok fried Tiger Prawns with Salted Egg Yolk

VEGETABLES

(Kindly select 1 item)

Braised Mushrooms with Sea Cucumber & Broccoli

 Braised Australian Abalone with Fish Maw & Broccoli

Braised Mushrooms with Baby Abalone & Broccoli

Braised Shiitake and Bailing Mushrooms with Sea Asparagus

 Braised Dried Oysters and Flower Mushrooms with Black Moss

FISH

(Kindly select 1 item)

Red Snapper Seabass Garoupa  Cod Fillet

Steamed with Superior Soya Sauce

 Steamed Nyonya Style

Steamed with Salted Vegetables & Tofu

Steamed "Ancient" Style

Deep-fried with Thai Chilli Sauce


Steamed with Hot Bean Chilli Paste

Steamed with Black Bean Sauce

RICE AND NOODLES

(Please select 1 item)

Yong Chow Fried Rice with BBQ Chicken & Prawns

 Steamed Fragrant Lotus Leaf Glutinous Rice with Dried Shrimp

Fried Rice with Chicken & Crabmeat Sticks

Stir fried Ee Fu Noodles with Crab Meat & Yellow Chives

Crispy "Sang Mee" with Chicken & Prawns

Braised Ee Fu Noodles with Crab Meat & Seafood

DESSERT

(Please select 1 item)

Chinese Pancakes with Red Bean Cream

Yam Paste & Ginkgo Nuts with Coconut Cream

Mango Pudding with Fresh Fruit

Lychee & Longan with Almond Beancurd

Honey Melon & Sago with Vanilla Ice Cream

Warm Glutinous Rice Ball "Tang Yuen"

Double Boiled Hasma with Dried Longan & Snow Ears

Tropical Deluxe Cut Fruit

 Baked Banana Strudel with Vanilla Sauce



Chef's Recommendation

The above rates quoted are subject to 10% service charge and all prevailing government taxes

INTERNATIONAL BUFFET MENU

S\$78.00 per Person

Cold Selection

Japanese Buckwheat Noodles & Teriyaki Chicken Salad
Mixed Mesclun Salad with Dressing & Condiments
Potato Salad
Mussels on Half Shell with Tomato Salsa
Smoked Salmon Platter
Fresh Oysters
Prawns on Ice with Cocktail Sauce
Assorted Sushi Platter

Soup

Corn & Crabmeat Chowder
Assorted Bread Basket

Hot Selection

Tempura Battered Nile Perch with Vegetables
Broccoli and Cauliflower with Three Mushroom & Oyster Sauce
Szechuan Chicken with Cashew Nut
Roast Leg of Lamb with Pommery Jus
Mexican Tortilla Rolls
Seafood Ragout
Black Olive Fried Rice

Carving

Roasted Beef Striploin with Red Wine Jus

Dessert

Fruit Compote
Assorted French Pastries
Mini Fruit Tartlets
Warm Mango & Palm Strudel with Vanilla Sauce
White & Dark Chocolate Mousse
Selection of Fruit

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