

2016/2017 WEDDING PACKAGE

PEACH GARDEN @ OCBC CENTRE



peach garden
chinese restaurant

CLASSIC

Wedding Lunch Package

For 10 persons @ \$868++ per table

Min of 20 tables, Max of 21 tables

(Saturdays – Sundays including Eve of and Public Holiday)

PEARL

Wedding Lunch Package

For 10 persons @ \$968++ per table

Min of 15 tables, Max of 21 tables

(Saturdays – Sundays including Eve of and Public Holiday)

SILVER

Wedding Dinner Package

For 10 persons @ \$868++ per table

Min of 20 tables, Max of 21 tables

(Mondays – Thursdays excluding Eve of and Public Holiday)

GOLD

Wedding Dinner Package

For 10 persons @ \$968++ per table

Min of 20 tables, Max of 21 tables

(Mondays – Sundays – Sundays including Eve of and Public Holiday)

PLATINUM

Wedding Dinner Package

For 10 persons @ \$1,098++ per table

Min of 20 tables, Max of 21 tables

(Mondays – Sundays including Eve of and Public Holiday)

DIAMOND

Wedding Dinner Package

For 10 persons @ \$1,238++ per table

Min of 20 tables, Max of 21 tables

(Mondays – Sundays including Eve of and Public Holiday)

PACKAGE INCLUDES:

MENU

- A modern Cantonese Cuisine prepared by our Chefs

BEVERAGE

- Free flow of soft drinks, mixers and Chinese tea throughout the event
- All subsequent 20-litre beer will be charged at S\$500nett per barrel
- Special corkage charge for duty paid wine at S\$20++ per opened bottle
- A special discount for wine purchase from Peach Garden
- Waiver of corkage charge for sealed & duty paid hard liquor and champagne brought to the wedding banquet

WEDDING DECOR

- An intricately design multi-tier model wedding cake
- Pyramid fountain with a bottle of sparkling wine for toasting
- Choice of Wedding Theme decorations in the Restaurant
- Lovely Fresh Flower centerpiece for 2 VIP tables
- Specially adorned and decorated VIP tables and chairs

PRIVILEGES

- Pre-lunch/dinner cocktail reception with cocktail nuts at our pre function area (Lunch – 11:30am till 12:45pm / Dinner – 6:30pm till 7:45pm)
- A special invitation to the food tasting for the stated numbers of persons featuring your confirmed wedding menu (unless otherwise stated)
- Traditional "wife cake" (Lo Bor Bang) or selection of wedding favour for all guests.
- Complimentary use of LCD projector with screen
- Guest Book for the reception desk
- Complimentary car park coupons based on 15% of your confirmed attendance
- Choice of specially designed invitation cards based on 70% of your confirmed attendance (Printing & accessories not included)

TERM AND CONDITIONS

- All confirmed booking must be made by 31 March 2015 with S\$3,000 non-refundable and non-transferable deposit payment
- Valid for Weddings held by 31 March 2017. An additional surcharge of S\$50.00++ per table for wedding to be held after 31 March 2017.
- Valid strictly for new bookings only
- All bookings are subject to function space availability
- Prices are subject to 10% service charges & prevailing government taxes

Note:

Food Tasting are subject to availability only during weekday (Monday to Friday), except Eve and 15 days of Chinese New Year.



CLASSIC WEDDING LUNCH PACKAGE

For 10 persons @ \$868++ per table (Min of 20 tables, Max of 21 tables)
Saturdays – Sundays including Eve of and Public Holiday

- 2 x 20 litre barrel beer
- Complimentary 1 bottle of house wine per confirmed table for banquet consumption only
- Complimentary Food Tasting for 10 persons

桃苑拼盘 (乳猪,烧鸭,明虾卷,紫菜腐皮, XO酱捞海蜇丝)
Peach Garden Combination (Roasted Suckling Pig, Roasted Crispy Duck, Fried Prawn Roll, Deep-fried Bean Skin Roll with Seaweed Jelly fish with X.O. Sauce)

红烧蟹肉鱼鳔鱼翅
Braised Shark's Fin Soup with Fish Maw and Crabmeat

桃苑双味虾球 (芥末虾球,泰式黄芥末虾球)
Fried Prawn in Two Styles (Wasabi Salad Cream & Thai Style Mustard Cream)

清蒸笋壳
Steamed Soon Hock with Superior Sauce

香茅香脆鸡
Roasted Crispy Chicken with Lemongrass

双菇干贝丝扒时蔬
Braised Seasonal Vegetable with Shredded Conpoy and Twin Mushroom

干烧伊面
Braised Ee-Fu Noodle with Chives

白玉冰
Chilled Jelly Royale with Julienne of Coconut

PEARL WEDDING LUNCH PACKAGE

For 10 persons @ \$968++ per table (Min of 15 tables, Max of 21 tables)
Saturdays – Sundays including Eve of and Public Holiday

- 1 x 20 litre barrel beer
- Complimentary 1 bottle of house wine per confirmed table for banquet consumption only
- Complimentary Food Tasting for 10 persons

龙虾拼盘
Lobster Salad Combination

翅骨炖鱼翅
Double-boiled Shark's Bone Cartilage Soup with Shark's Fin

清蒸笋壳鱼
Steamed Soon Hock Fish with Superior Soya Sauce

XO 酱带子虾球炒蜜豆
Sautéed Fresh Scallop and Crystal Prawn with Honey Pea in X.O. Sauce

当归烧鸭
Roasted Duck with Angelica Herb

金鲍仔冬菇扒时蔬
Braised Seasonal Vegetable with Baby Abalone and Mushroom

腊味荷叶蒸饭
Steamed Rice with Preserved Meat wrapped in Lotus Leaf

杨枝甘露
Chilled Mango, Sago and Pomelo



SILVER WEDDING DINNER PACKAGE

For 10 persons @ \$868++ per table (Min of 20 tables, Max of 21 tables)
Mondays – Thursdays excluding Eve of and Public Holiday

- 3 x 20 litre barrel beer
- Free Flow of Red Wine for banquet consumption only
- Complimentary Food Tasting for 10 persons

桃苑拼盘 (明虾卷, 乳猪, 烧鸭, 香辣捞海蜇丝, 紫菜腐皮卷)
Peach Garden Combination (Fried Prawn Roll, Roasted Sliced Suckling Pig, Roasted Sliced Duck, Jellyfish with Sichuan Spicy Sauce, Deep-fried Bean Skin Roll with Seaweed)

鲜蟹肉干贝鱼鳔丝烩生翅
Braised Shark's Fin Soup with Shredded Fish Maw, Crabmeat and Conpoy

桃苑双味虾球 (芥末虾球, 泰式黄芥末虾球)
Fried Prawn in Two Styles (Wasabi Salad Cream & Thai Style Mustard Cream)

金银蒜蒸笋壳鱼
Steamed Soon Hock with Golden Minced Garlic

双菇干贝丝扒时蔬
Braised Seasonal Vegetable with Shredded Conpoy and Twins Mushroom

香茅海盐香脆鸡
Roasted Crispy Chicken with Rock Salt & Lemongrass

干烧双菇伊面
Braised Ee Fu Noodle with Twins Mushroom

莲子百合红豆沙
Warm Cream of Red Bean Paste with Lotus Seed and Lily Bulb

GOLD WEDDING DINNER PACKAGE

For 10 persons @ \$968++ per table (Min of 20 tables, Max of 21 tables)
Mondays – Sundays – Sundays including Eve of and Public Holiday

- Free Flow of draught beer during dinner
- Free Flow of Red Wine for banquet consumption only
- Complimentary Food Tasting for 10 persons

龙虾拼盘
Lobster Salad Combination

红烧金菇花胶丝蟹肉翅
Braised Shark's Fin Soup with Shredded Fish Maw, Crabmeat and Golden Mushroom

西施杏仁虾拼黄金虾
Prawn with Sliced Almond & Plum Sauce & Prawn with Golden Yolk

姜茸蒸巴丁鱼
Steamed Pa Ting Fish with Minced Ginger

当归烧鸭
Roasted Duck with Angelica Herb

XO 酱带子炒西兰花
Sautéed Scallop with Broccoli in X.O. Sauce

腊味荷叶蒸饭
Steamed Rice with Preserved Meat wrapped in Lotus Leaf

红豆沙莲子西米露
Chilled Red Bean Paste with Lotus Seed and Sago



PLATINUM WEDDING DINNER PACKAGE

For 10 persons @ \$1,098++ per table (Min of 20 tables, Max of 21 tables)

Mondays – Sundays including Eve of and Public Holiday

- Free Flow of draught beer during dinner
- Free Flow of Red Wine for banquet consumption only
- Complimentary Pre-dinner Cocktail with finger canapé
- Complimentary Food Tasting for 10 persons

桃苑拼盘 (沙律龙虾, 烧鸭, 烧猪件)
Peach Garden Combination (Lobster Salad, Roasted Crispy Duck,
Roasted Suckling Pig)

京式花胶炖鸡汤
Double-boiled Chicken Soup with Fish Maw

干煎老虎虾
Pan-fried Tiger Prawn

清蒸笋壳鱼
Steamed Soon Hock Fish with Superior Soya Sauce

金鲍仔冬菇扒时蔬
Braised Seasonal Vegetable with Baby Abalone and Mushroom

二度椒盐猪件
Fried Piglet with Salt & Pepper 2nd Serving

干烧海鲜粒伊面
Braised Ee Fu Noodle with Assorted Diced Seafood

椰盅杨枝甘露
Mango Sago, Pomelo in Young Coconut

DIAMOND WEDDING DINNER PACKAGE

For 10 persons @ \$1,238++ per table (Min of 20 tables, Max of 21 tables)

Mondays – Sundays including Eve of and Public Holiday

- Free Flow of draught beer during dinner
- Free Flow of Red Wine for banquet consumption only
- Complimentary Pre-dinner Cocktail with finger canapé
- Complimentary Food Tasting for 10 persons
- Complimentary Candy Bar

脆皮烧猪
Roasted Crispy Suckling Pig

翅骨炖中鲍翅
Braised Baby Shark's Fin Soup with Shark's Bone Cartilage Soup

芥末虾球拼黄金虾球
Fried Prawn with Wasabi Salad Cream accompanied with
Deep-Fried Prawn with Golden Yolk

XO 酱带子炒西兰花
Sautéed Scallop with Broccoli in X.O. Sauce

潮州蒸斗鲳
Steamed Pomfret in "Teochew" Style

金鲍仔冬菇扒时蔬
Braised Seasonal Vegetable with Baby Abalone and Mushroom

竹笼腊味蒸糯米饭
Steamed Glutinous Rice with Chinese Sausage in Bamboo Basket

白果芋泥
Yam Paste with Ginkgo Nut