

2019/2020 WEDDING PACKAGE

PEACH GARDEN @ HOTEL MIRAMAR



peach garden
chinese restaurant

PEARL

8-course Lunch & Dinner

For 10 persons @ S\$828++ per table

Minimum of 15 tables, Maximum of 42 tables

Lunch (Mondays – Sundays excluding Eve of and Public Holidays), Dinner (Mondays – Thursdays excluding Eve of and Public Holidays)

SILVER

8-course Lunch & Dinner

For 10 persons @ S\$888++ per table

Minimum of 20 tables, Maximum of 42 tables

Lunch (Mondays – Sundays including Eve of and Public Holidays), Dinner (Mondays – Thursdays excluding Eve of and Public Holidays)

GOLD

8-course Lunch \$958++ per table of 10 persons /

8-course Dinner \$988++ per table of 10 persons

Minimum of 20 tables, Maximum of 42 tables

Lunch (Mondays – Sundays including Eve of and Public Holidays), Dinner (Mondays – Sundays excluding Eve of and Public Holidays)

PLATINUM

8-course Lunch \$1,028++ per table of 10 persons /

8-course Dinner \$1,058++ per table of 10 persons

Minimum of 20 tables, Maximum of 42 tables

(Mondays to Sundays including Eve of and Public Holidays)

DIAMOND

8-course Lunch \$1,158++ per table of 10 persons /

8-course Dinner \$1,188++ per table of 10 persons

Minimum of 20 tables, Maximum of 42 tables

(Mondays to Sundays including Eve of and Public Holidays)

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-litres beer will be charged at S\$480++ 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 ceremony
- Choice of Wedding Theme decorations
- Lovely Fresh Flower centerpiece for 2 VIP tables
- Specially adorned and decorated VIP tables and chairs
- Special bubbles effect and shower of flower petals during your first march-in

PRIVILEGES

- Cocktail reception with cocktail nuts at our pre-function area
- 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 Sign Book and Wedding Token Box for the reception desk
- Choice of specially designed invitation cards based on 70% of your confirmed attendance (Printing & accessories not included)
- One VIP parking lot at Hotel's main entrance for bridal car on the wedding day
- Complimentary car park coupons based on 20% of your confirmed attendance

TERM AND CONDITIONS

- All confirmed booking must be made with S\$3,000 non-refundable and non-transferable deposit payment
- Valid for Weddings held by 31 March 2020. An additional surcharge of S\$30.00++ per table for wedding to be held after 31 March 2020.
- Valid strictly for new bookings only.
- All bookings are subject to function space availability.
- Prices are subject to 10% service charges & prevailing government taxes.
- Prices and menus are subject to change without prior notice.

Note:

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



DIAMOND WEDDING LUNCH & DINNER PACKAGE

8-course Lunch @ S\$1,158++ & 8-course Dinner @ S\$1,188++ per table of 10 persons (Minimum of 20 tables)

- Free Flow of draught beer during banquet
- Complimentary free flow of premium wine for banquet consumption only
- Complimentary premium wedding gift for all guests
- Complimentary Food Tasting for 10 persons
- Complimentary Catering Buffet Lunch for 20 persons at one residence for dinner package Or Peking Duck station during cocktail reception
- One night stay in a Premier Room of Hotel Miramar

厨师推介 Chef's Recommendation

- 南乳全体猪
Roasted Golden Suckling with Preserved Bean Paste
- 金菇干贝蟹肉中鲍翅
Braised Baby Superior Shark's Fin Soup with Crabmeat, Conpoy and Golden Mushroom
- 金鲍仔炖中鲍翅
Double-boiled Baby Superior Shark's Fin with Golden Abalone
- 蟹肉蟹皇燕窝羹
Braised Crab Meat Soup with Bird's Nest and Crab Roe

海鲜 Seafood (Choice Of 1 Item)

- 香柚酱煎虾扒
Pan-fried Prawn Steak with Pomelo Sauce
- 干煎大明虾
Pan-fried King Prawn with Superior Soya Sauce
- 黄金汁大虎虾
Pan-fried Tiger Prawn with Pumpkin Sauce

鱼 Fish (Choice Of 1 Item)

- 清蒸红班
Steamed Red Garoupa with Superior Soya Sauce
- 剁椒蒸大虎
Steamed Tiger Garoupa with Fresh Chilli & Bean Sauce
- 虫草花蒸笋壳鱼
Steamed Marble Goby with Cordyceps Flower and Superior Soya Sauce

肉类 Poultry (Choice Of 1 Item)

- 鹅肝酱烧鸡
Roasted Crispy Chicken with Foie Gras Sauce
- 伦敦烤鸭
Roasted London Duck
- 黑松露酱脆皮烧鸭
Roasted Crispy Duck with Black Truffle Sauce

菜 Vegetable (Choice Of 1 Item)

- 黄金汁海参带子扒西兰花
Braised Sea Cucumber with Fresh Scallop and Broccoli in Premium Pumpkin Sauce
- 金鲍仔鲍贝津白
Braised Baby Abalone and Pacific Clam with Tianjin Cabbage
- 鲍汁鲍鱼仔豆腐扒苋菜
Braised Local Spinach with Baby Abalone and "Tofu" in Premium Abalone Sauce

饭/面 Rice / Noodle (Choice Of 1 Item)

- 干烧伊面
Fried Ee-fu Noodle with Mushroom and Chives
- X.O 酱炒海鲜鱼茸面
Fried Fish Paste Noodle with Diced Seafood and X.O Sauce
- 瑶柱蛋白蟹肉黄金炒饭
Fried Rice with Crabmeat, Egg White and Conpoy

甜品 Dessert (Choice Of 1 Item)

- 香滑牛油果芦荟, 拼马来糕
Chilled Avocado Cream with Aloe Vera accompanied with Steamed 'Ma Lai Gao
- 桂花芦荟白玉冰, 拼窝饼
Chilled Jelly Royale with Aloe Vera and Osmanthus accompanied with Sichuan Pancake
- 椰汁金瓜芋泥, 拼桂花糕
Warm Yam with Pumpkin and Coconut Cream accompanied with Chilled Osmanthus Jelly with Wolfberries