

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.



GOLD WEDDING LUNCH & DINNER PACKAGE

8-course Lunch @ S\$958++ & 8-course Dinner @ S\$988++ per table of 10 persons (Minimum of 20 tables)

- Free Flow of draught beer during banquet
- Complimentary per bottle of house wine per confirmed table for banquet consumption only
- Complimentary Food Tasting for 10 persons
- One night stay in a Premier Room of Hotel Miramar

桃苑献五福 Suckling Pig Combination (Choice Of 1 Item)

- 乳猪件, 桂花蟹肉, 香芒海鲜条, 芝麻墨鱼仔, 川式鸡柳
Suckling Pig Sliced, Crabmeat Omelette, Crispy Seafood & Mango Roll, Marinated Baby Octopus & Spicy Sliced Chicken
- 乳猪件, 泰式螺片, 香芒海鲜条, 桂花蟹肉, 乌打卷
Suckling Pig Sliced, Sea Whelk in Thai Style, Crispy Seafood & Mango Roll, Crabmeat Omelette & Crispy Otah Roll
- 乳猪件, 香芒烟鸭, 椒盐白饭鱼, 石榴花球, 泰式海蜇
Suckling Pig Sliced, Smoked Duck with Mango, Crispy Silver Bait with Salt & Pepper, Crispy Pomegranate Ball & Marinated Jellyfish in Thai Style

汤 Soup (Choice Of 1 Item)

- 蟹肉蟹皇中鲍翅
Braised Baby Superior Shark's Fin Soup with Crabmeat and Crab Roe
- 虫草花响螺炖中鲍翅
Double-boiled Baby Superior Shark's Fin Soup with Sea Whelk and Cordyceps Flower
- 酿鱼鳔干贝炖鲍鱼汤
Double-boiled Baby Abalone Soup with Stuffed Fish Maw and Conpoy

海鲜 Seafood (Choice Of 1 Item)

- 芥末虾球拼黄金虾球
Fried Prawn in Two Styles
(Wasabi Salad Cream and Golden Salted Egg Yolk)
- 花雕酒醉生虾
Poached 'Live' Prawn with Chinese Wine
- 香草老虎虾
Pan-fried Tiger Prawn with Pesto Sauce

鱼 Fish (Choice Of 1 Item)

- 鲜白合港蒸石斑
Steamed Garoupa with Lily Bulb in Superior Soya Sauce
- 姜丝陈皮蒸红班
Steamed Red Garoupa with Shredded Ginger and Orange Peel
- 清蒸笋壳鱼
Steamed Marble Goby with Superior Soya Sauce

肉类 Poultry (Choice Of 1 Item)

- 钵酒烧鸡
Roasted Chicken with Port Wine
- 脆皮烧鸭
Roasted Crispy Duck
- 杏片咖啡排骨
Coffee Spare Rib with Almond Flakes

菜 Vegetable (Choice Of 1 Item)

- 鲍贝冬菇西兰花
Braised Broccoli with Fresh Mushroom and Pacific Clams
- 鲍汁豆根干贝扒时蔬
Braised Seasonal Vegetables with Fresh Gluten Puff and Dried Scallop in Abalone Sauce
- 红烧海参鱼肚扒时蔬
Braised Sea Cucumber and Fish Maw with Seasonal Vegetables in Brown Sauce

饭/面 Rice / Noodle (Choice Of 1 Item)

- X.O 酱炒海鲜面线
Fried "Mian Xian" with Seafood and X.O Sauce
- 虾子蟹肉干烧伊面
Stewed Ee-fu Noodle with Shrimp and Crabmeat
- 黑松露酱鸡粒炒饭
Fried Rice with Diced Chicken and Black Truffle Sauce

甜品 Dessert (Choice Of 1 Item)

- 香茅白玉冰
Chilled Jelly Royale with Lemongrass
- 杨枝白玉冰
Chilled Mango with Jelly Royale, Sago and Pomelo
- 香滑牛油果芦荟
Chilled Avocado Cream with Aloe Vera