

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.



PEARL WEDDING LUNCH & DINNER PACKAGE

8-course Lunch & Dinner @ S\$828++ per table of 10 persons (Minimum of 15 tables)

- Complimentary 1 x 20 litres barrel of beer
- Complimentary 10 bottles of house wine for banquet consumption only
- Food Tasting for 10 persons can be arranged at 50% charge
- One night stay in a Premier Room of Hotel Miramar at \$238.00++ per room night

桃苑献五福 Peach Garden Combination (Choice Of 1 Item)

- X.O 酱海蜇, 芝麻墨鱼仔, 蟹枣, 仙蒂骨, 香芒海鲜条
Chilled Jellyfish in XO Sauce, Marinated Baby Octopus, Crispy Crab Meat Ball, Marinated Spare Rib, Crispy Seafood & Mango Roll
- 泰式螺片, 乌打卷, 桂花蟹肉, 香芒海鲜条, 椒盐白饭鱼
Sea Whelk in Thai Style, Crispy Otah Roll, Crabmeat Omelette, Crispy Seafood & Mango Roll, Crispy Silver Bait with Salt & Pepper
- 黄金鱼皮, 四川口水鸡, 石榴花球, 桂花蟹肉, 泰式海蜇
Crispy Fish Skin with Golden Salted Egg Yolk, Chilled Sichuan Chicken, Crispy Pomegranate Ball, Crabmeat Omelette, Chilled Jellyfish in Thai Style

汤 Soup (Choice Of 1 Item)

- 蟹肉蛋白鱼翅
Braised Shark's Fin Soup with Crabmeat and Egg White
- 酿鱼鳔京汤
Double-boiled Chicken Soup with Stuffed Fish Maw
- 虫草鱼鳔干贝炖汤
Double-boiled Fish Maw Soup with Cordyceps and Conpoy

海鲜 Seafood (Choice Of 1 Item)

- 黄金虾球拼麦片虾球
Fried Prawn in Two Styles
(Golden Salted Egg Yolk and Crispy Oats Cereal)
- 雀巢 X.O 酱炒带子
Sauteed Fresh Scallop with X.O Sauce in Crispy Vermicelli Nest
- 药膳灼生虾
Poached 'Live' Prawn with Chinese Herbs

鱼 Fish (Choice Of 1 Item)

- 剁椒蒸八丁鱼
Steamed "Pa Ting" Fish with Fresh Chili and Bean Sauce
- 豆酥虾米蒸红亦槽
Steamed Red Snapper with Crispy Soya Bean Crumb
- 油浸大笋壳
Deep-fried "Soon Hock" with Superior Soya Sauce

肉类 Poultry (Choice Of 1 Item)

- 金牌吊烧鸡
Traditional Roasted Crispy Chicken
- 药材富贵鸡
Emperor Chicken with Chinese Herbs
- 脆皮烧鸭
Roasted Crispy Duck

菜 Vegetable (Choice Of 1 Item)

- 干贝野菌扒时蔬
Braised Assorted Mushrooms and Conpoy with Seasonal Vegetables
- 海露笋花菇扒时蔬
Braised Shiitake Mushroom and Sea Asparagus with Seasonal Vegetables
- 鲍汁百灵菇豆根扒时蔬
Braised "Bai Ling" Mushroom and Fresh Gluten Puff with Seasonal Vegetables in Premium Abalone Sauce

饭/面 Rice / Noodle (Choice Of 1 Item)

- 干烧伊面
Stewed Ee-fu Noodle with Mushroom and Chives
- X.O 酱海鲜粒炒面线
Fried "Mian Xian" with Diced Seafood in X.O Sauce
- 腊味荷叶饭
Steamed Rice with Preserved Meat wrap in Lotus Leaf

甜品 Dessert (Choice Of 1 Item)

- 清凉白玉冰
Chilled Jelly Royale with Julienne of Coconut
- 雪耳波罗蜜炖海底
Double-boiled Snow Fungus with Jackfruit and Sea Coconut
- 莲子百合红豆沙
Cream of Red Bean with Lotus Seed and Lily Bulb