

## 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.*



## PLATINUM WEDDING LUNCH & DINNER PACKAGE

8-course Lunch @ S\$1,028++ & 8-course Dinner @ S\$1,058++ per table of 10 persons (Minimum of 20 tables)

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

### 厨师推介 Chef's Recommendation

- 金陵片皮乳猪  
Roasted Suckling Pig

### 汤 Soup (Choice Of 1 Item)

- 蟹肉蛋白中鲍翅  
Braised Baby Superior Shark's Fin Soup with Crabmeat and Egg White
- 翅骨汤炖中鲍翅  
Double-boiled Baby Superior Shark's Fin in Shark's Cartilage Broth
- 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)

- 芥末虾球拼黄金虾球  
Deep-fried Prawn in Two Styles  
(Wasabi Cream and Golden Salted Egg Yolk)
- 妈咪老虎虾  
Wok-fried Tiger Prawn with Marmite Sauce
- 香草老虎虾  
Pan-fried Tiger Prawn with Pesto Sauce

### 鱼 Fish (Choice Of 1 Item)

- X.O 酱蒸红班  
Steamed Red Garoupa with X.O Sauce
- 潮式蒸大斗鲳  
Steamed Pomfret in "Teochew" Style
- 清蒸笋壳鱼  
Steamed Marble Goby with Superior Soya Sauce

### 乳猪二度 Suckling Pig's 2nd Serving (Choice Of 1 Cooking Method)

- 椒盐猪件  
Deep-fried Piglet with Salt & Pepper
- 姜葱炒猪件  
Sautéed Piglet with Spring Onions and Ginger
- 香芋焖猪件  
Braised Piglet with Yam

### 菜 Vegetable (Choice Of 1 Item)

- 红烧海参鱼肚扒时蔬  
Braised Sea Cucumber and Fish Maw with Seasonal Vegetables in Brown Sauce
- 金鲍仔北菇扒西兰花  
Braised Baby Abalone with Black Mushroom and Broccoli
- 红烧鲍贝花胶扒时蔬  
Braised Fish Maw and Pacific Clam with Seasonal Vegetables

### 饭/面 Rice / Noodle (Choice Of 1 Item)

- 蟹肉虾子干烧伊面  
Stewed Ee-fu Noodle with Crabmeat and Shrimp Roe
- 黑椒海鲜乌东面  
Fried Udon with Seafood and Black Pepper Sauce
- 黑松露酱海鲜粒炒饭  
Fried Rice with Diced Seafood and Black Truffle Sauce

### 甜品 Dessert (Choice Of 1 Item)

- 杨枝白玉冰  
Chilled Mango with Jelly Royale, Sago and Pomelo
- 桂花芦荟白玉冰  
Chilled Jelly Royale with Aloe Vera and Osmanthus
- 雪耳波罗蜜炖芦荟  
Double-boiled Snow Fungus with Jackfruit and Aloe Vera