

## 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.*



## SILVER WEDDING LUNCH & DINNER PACKAGE

8-course Lunch & Dinner @ S\$888++ per table of 10 persons (Minimum of 20 tables)

- Complimentary 2 x 20 litres barrel of beer
- 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 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)

- 蟹肉干贝鱼翅  
Braised Shark's Fin Soup with Crabmeat and Conpoy
- 淮山鲍鱼仔炖花菇汤  
Double-boiled Baby Abalone Soup with Chinese Yam and Shiitake Mushroom
- 翅骨汤炖中鲍翅  
Double-boiled Baby Superior Shark's Fin in Shark's Cartilage Broth

### 海鲜 Seafood (Choice Of 1 Item)

- 越式虾球拼香草虾球  
Fried Prawn in Two Styles  
(Vietnamese Style and Pesto Sauce)
- 奶香虾球拼黄金虾球  
Fried Prawn in Two Styles  
(Crispy Milk & Golden Egg Yolk)
- X.O 酱雀巢带子炒虾球  
Sautéed Prawn and Scallop with X.O Sauce in Vermicelli Nest

### 鱼 Fish (Choice Of 1 Item)

- 豆酥虾米蒸红亦槽  
Steamed Red Snapper with Crispy Soya Bean Crumb
- 港蒸石斑  
Steamed Garoupa with Superior Soya Sauce
- 姜丝陈皮蒸红班  
Steamed Red Garoupa with Shredded Ginger and Orange Peel

### 肉类 Poultry (Choice Of 1 Item)

- 药材富贵鸡  
Emperor Chicken with Chinese Herbs
- 当归烧鸭  
Roasted Duck with Angelica Herb
- 雀巢日式炒黑豚肉  
Sautéed Kurobuta Pork with Teriyaki Sauce in Vermicelli Nest

### 菜 Vegetable (Choice Of 1 Item)

- 鲍汁百灵菇扒时蔬  
Braised "Bai Ling" Mushroom with Seasonal Vegetables in Abalone Sauce
- 双菇干贝丝扒时蔬  
Braised Twin Mushroom with Conpoy and Seasonal Vegetable
- 蟹肉芙蓉豆腐苋菜  
Braised Homemade Beancurd with Crabmeat and Local Spinach

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

- 肉酱海鲜焖伊面  
Braised Ee-fu Noodle with Seafood and Minced Meat Sauce
- 海鲜粒干炒面线  
Fried "Mian Xian" with Diced Seafood
- X.O 酱炒海鲜饭  
Fried Rice with Seafood and X.O Sauce

### 甜品 Dessert (Choice Of 1 Item)

- 杨枝甘露  
Chilled Fresh Mango with Sago and Pomelo
- 雪耳波罗蜜炖芦荟  
Double-boiled Snow Fungus with Jackfruit and Aloe Vera
- 芋香红豆沙  
Warm Cream of Red Bean Bisque with Yam