



PEACH GARDEN
CHINESE DINING



Peach Garden
Wedding
Package

BEGINNING OF YOUR LOVE STORY



PEACH GARDEN @ CHINATOWN POINT

SOLEMNIZATION &
WEDDING PACKAGES
2022



Menu A \$688.00++
Lunch Only
Mon - Thu
(Exclude Eve & PH)

Menu B \$788.00++
Lunch & Dinner
Mon - Sun
(Exclude Eve & PH)

Menu C \$888.00++
Lunch & Dinner
Mon - Sun
(Include Eve & PH)

TERM AND CONDITIONS: • All confirmed booking must be made with non-refundable and non-transferable deposit payment. • Valid for weddings held by 31 December 2022. • An additional surcharge of \$80.00++ per table for wedding to be held after 1 January 2023. • 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. • Package price is not applicable on the eve of and Public Holidays, Special Occasions (Mother's and Father's Day) and during the 15 days of Chinese New Year. • Special rate for food tasting at 20% discount could be extended off selected package, if required.

MENU

- A modern Cantonese Cuisine prepared by our Chefs

BEVERAGE

- Free flow of soft drinks and Chinese tea throughout the event
- Tea ceremony set with specially brewed Double-boiled Red Dates Tea can be arranged with advance notice
- Special rate for house wine can be arranged at \$58.00++ per bottle and house beer at \$48.00++ per jug
- Special corkage charge for sealed & duty paid hard liquor, wine and champagne at \$25.00++ per bottle brought to the wedding banquet

ALCOHOL PROMOTION (For Banquet Consumption only)

- Complimentary 1 bottle of house wine and 1 jug of beer per confirmed table of 10 persons

WEDDING DECOR

- Exquisite wedding favor for all guests
- Table Centrepiece for all Guest tables inclusive of VIP tables

PRIVILEGES

- An exclusive use of our classy and elegant-style Private Space
- Solemnization decoration inclusive of ring pillow, feather pen set & chair sash ribbons





SET MENU A

满堂喜庆五福拼盘

(脆皮烧肉, 泰式海蜇, 南乳鲜冬菇, 斋春卷, 沙律虾)

Peach Garden Combination

(Roasted Crispy Pork Cube, Marinated Jellyfish in Thai Style, Fried Mushroom with Preserved Bean Paste, Deep Fried Vegetarian Spring Roll, Chilled Salad Prawn)

蟹肉蛋白鱼翅

Braised Shark's Fin Soup with Fresh Crab Meat and Egg White

芥茉虾球

Crisp-fried Prawn with Wasabi Salad Cream

豆酥虾米蒸红亦槽

Steamed Red Snapper with Crispy Bean Crumb

橙皮脆皮鸡

Roasted Crispy Chicken with Orange Peel

蟹肉芙蓉豆腐苋菜

Braised Homemade Beancurd with Crab Meat and Local Spinach

X.O. 酱海鲜粒炒面线

Fried Mian Xian with Diced Seafood in X.O. Sauce

西谷米白玉冰

Chilled Jelly Royale with Sago

SET MENU B

龙虾拼盘

(龙虾沙律, 泰式螺片, 牛角虾春卷, 桂花蟹肉, 石榴鸡球)
Lobster Salad Combination
(Lobster Salad, Sea Whelk in Thai Style, Crispy Prawn Roll,
Crab Meat Omelette, Deep-fried Chicken Pomegranate)

蟹肉蟹皇中鲍翅

Braised Baby Superior Shark's Fin Soup with Crab Meat and Crab Roe

锅巴黄金虾球

Crisp-fried Prawn with Salted Egg Yolk and Crispy Rice

果皮鲜百合蒸石斑

Steamed Grouper with Fresh Lily Bulb and Orange Peel

当归烧鸭

Roasted Crispy Duck with Angelica Herb

鲍汁鲜豆根云耳扒时蔬

Braised Seasonal Vegetables with Fresh Gluten Puff and Black Fungus in
Premium Abalone Sauce

黑松露酱海鲜粒炒饭

Fried Rice with Diced Seafood and Black Truffle Sauce

杨枝甘露布丁

Chilled Mango Sago with Pomelo

SET MENU C

金陵脆皮烧猪

Roasted Golden Suckling Pig (Whole)

鲨鱼骨菜胆中鲍翅

Double-boiled Shark's Bone Cartilage Soup with Baby Superior Shark's Fin
and Tien Shin Cabbage

药膳灼生虾

Poached Live Prawn with Chinese Herb

百合港蒸笋壳鱼

Steamed Live Soon Hock with Lily Bulb in Superior Soya Sauce

椒盐猪件

Deep-Fried Pork with Salt and Pepper

百灵菇扒时蔬

Braised Bai Ling Mushroom with Seasonal Vegetables in Brown Sauce

海鲜鸳鸯面

Braised Ying Yang Noodle with Diced Seafood

椰汁金瓜芋泥

Warm Yam Paste with Pumpkin and Coconut Cream