

## 2020/2021 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 (Mon – Sun excluding Eve of and Public Holidays)

Dinner (Mon – Thu 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 (Mon – Sun including Eve of and Public Holidays)

Dinner (Mon – Thu excluding Eve of and Public Holidays)

### GOLD

8-course Lunch \$958++ per table of 10 persons /

8-course Weekdays Dinner \$958++ per table of 10 persons /

8-course Weekends Dinner \$988++ per table of 10 persons

Minimum of 20 tables, Maximum of 42 tables

Lunch (Mon – Sun including Eve of and Public Holidays)

Weekdays Dinner (Mon – Fri excluding Eve of and Public Holidays)

Weekends Dinner (Sat & Sun including Eve of and Public Holidays)

### PLATINUM

8-course Lunch \$1,028++ per table of 10 persons /

8-course Weekdays Dinner \$1,028++ per table of 10 persons /

8-course Weekends Dinner \$1,058++ per table of 10 persons

Minimum of 20 tables, Maximum of 42 tables

Lunch (Mon – Sun including Eve of and Public Holidays)

Weekdays Dinner (Mon – Fri excluding Eve of and Public Holidays)

Weekends Dinner (Sat & Sun including Eve of and Public Holidays)

### DIAMOND

8-course Lunch \$1,158++ per table of 10 persons /

8-course Weekdays Dinner \$1,158++ per table of 10 persons /

8-course Weekends Dinner \$1,188++ per table of 10 persons /

Minimum of 20 tables, Maximum of 42 tables

Lunch (Mon – Sun including Eve of and Public Holidays)

Weekdays Dinner (Mon – Fri excluding Eve of and Public Holidays)

Weekends Dinner (Sat & Sun 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 (No Outside Confetti allowed)

#### 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\$5,000 non-refundable and non-transferable deposit payment.
- Valid for Weddings held by 31 December 2021. An additional surcharge of S\$30.00++ per table for wedding to be held after 31 December 2021.
- 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
- Complimentary Food Tasting for 10 persons
- One night stay in a Premier Room of Hotel Miramar at \$248.00++ per room night

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

- 酸辣红珊瑚蛤, 龙虾球, 五香卷, 四川口水鸡, 香芒海鲜条  
Sichuan Marinated Coral Clam, Lobster Ball,  
Fried "Ngoh Hiang", Chilled Sichuan Chicken,  
Crispy Seafood & Mango Roll
- 泰式螺片, 乌打卷, 桂花蟹肉, 马蹄豆腐, 南乳鲜冬菇  
Sea Whelk in Thai Style, Crispy Otah Roll, Crabmeat  
Omelette, Crispy Beancurd with Water Chestnut, Fried  
Mushroom with Preserved Bean Paste
- 黄金鱼皮, 四川口水鸡, 金钱袋, 桂花蟹肉, 泰式海蜇  
Crispy Fish Skin with Golden Salted Egg Yolk, Chilled  
Sichuan Chicken, Golden Money Bag, Crabmeat Omelette,  
Chilled Jellyfish in Thai Style

### 汤 Soup (Choice Of 1 Item)

- 蟹肉蛋白鱼翅  
Braided Shark's Fin Soup with Crabmeat and Egg White
- 红烧三宝翅  
Braided Shark's Fin Soup with Sea Cucumber, Sea Whelk  
and Conpoy
- 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  
Sautéed 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)

- 姜茸蒸金目芦  
Steamed Sea Bass with Minced Ginger in  
Superior Soya Sauce
- 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

### 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
- 鱼鳔冬菇扒时蔬  
Braised Fish Maw with Mushroom and 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



## SILVER WEDDING LUNCH & DINNER PACKAGE

8-course Lunch & Dinner @ S\$888++ 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 Peach Garden Combination (Choice Of 1 Item)

- 酸辣红珊瑚蛤, 龙虾球, 五香卷, 四川口水鸡, 香芒海鲜条  
Sichuan Marinated Coral Clam, Lobster Ball,  
Fried "Ngoh Hiang", Chilled Sichuan Chicken,  
Crispy Seafood & Mango Roll
- 泰式螺片, 乌打卷, 桂花蟹肉, 班兰鸡, 金钱袋  
Sea Whelk in Thai Style, Crispy Otah Roll, Crabmeat Omelette,  
Pandan Chicken, Golden Money Bag
- 黄金鱼皮, 四川口水鸡, 金钱袋, 桂花蟹肉, 泰式海蜇  
Crispy Fish Skin with Golden Salted Egg Yolk, Chilled  
Sichuan Chicken, Golden Money Bag, Crabmeat Omelette,  
Chilled Jellyfish in Thai Style

### 汤 Soup (Choice Of 1 Item)

- 杞子鸡炖翅  
Double-boiled Shark's Fin Soup with Chicken and Wolfberries
- 蟹肉干贝鱼翅  
Braised Shark's Fin Soup with Crabmeat and Conpoy
- 响螺鲍鱼炖花菇汤  
Double-boiled Sea Whelk, Baby Abalone and Shiitake  
Mushroom Soup

### 海鲜 Seafood (Choice Of 1 Item)

- 芥末虾球  
Fried Prawn with Wasabi Cream
- 奶香虾球拼黄金虾球  
Fried Prawn in Two Styles  
(Salad Cream & Yam with 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)

- 姜茸白合蒸八丁鱼  
Steamed "Pa Ting" Fish with Minced Ginger and Lily Bulb
- 豆酥虾米蒸红亦槽  
Steamed Red Snapper with Crispy Soya Bean Crumb
- 姜丝陈皮蒸龙虎斑  
Steamed Hybrid Dragon-Tiger Garoupa with Shredded  
Ginger and Orange Peel

### 肉类 Poultry / Meat (Choice Of 1 Item)

- 药材富贵鸡  
Emperor Chicken with Chinese Herbs
- 香茅烧鸡  
Roasted Crispy Chicken with Lemongrass
- 金牌吊烧鸡  
Traditional Roasted Crispy Chicken

### 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



## GOLD WEDDING LUNCH & DINNER PACKAGE

8-course Lunch @ S\$958++ / 8-course Weekdays Dinner @ S\$958++ per table of 10 persons /  
8-course Weekends 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

### 龙虾大拼盘 Lobster Combination (Choice Of 1 Item)

- 龙虾沙律, 泰式螺片, 牛角虾春卷, 桂花蟹肉, 石榴鸡球  
Lobster Salad, Sea Whelk in Thai Style, Crispy Prawn Roll, Crabmeat Omelette, Deep-fried Chicken Pomegranate
- 龙虾沙律, X.O 酱海蜇, 脆皮烧肉, 春卷, 蟹枣  
Lobster Salad, Chilled Jellyfish in X.O Sauce, Roasted Crispy Pork Cube, Deep-fried Spring Roll, Deep-fried Crab Meat Ball
- 龙虾沙律, 蟹枣, 石榴鸡球, 泰式香芒烟鸭, 南乳鲜冬菇  
Lobster Salad, Deep-fried Crab Meat Ball, Deep-fried Chicken Pomegranate, Smoked Duck with Mango in Thai Style, Fried Mushroom with Preserved Bean Paste

### 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
- 姜丝陈皮蒸龙虎斑  
Steamed Hybrid Dragon-Tiger with Shredded Ginger and Orange Peel
- 清蒸笋壳鱼  
Steamed Marble Goby with Superior Soya Sauce

### 肉类 Poultry / Meat (Choice Of 1 Item)

- 钵酒烧鸡  
Roasted Chicken with Port Wine
- 脆皮烧鸭  
Roasted Crispy Duck
- 当归烧鸭  
Roasted Crispy Duck with Angelica Herb

### 菜 Vegetable (Choice Of 1 Item)

- 鲍螺片花菇扒时蔬  
Braised Sea Whelk with Shiitake Mushroom and Seasonal Vegetables
- 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



## PLATINUM WEDDING LUNCH & DINNER PACKAGE

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

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

### 乳猪大拼盘 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 and Mango Roll, Marinated Baby Octopus and 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 and 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 and Marinated Jellyfish in Thai Style

### 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)
- X.O 酱带子吊片  
Fried Scallops and Cuttlefish in X.O Sauce
- 香草老虎虾  
Pan-fried Tiger Prawn with Pesto Sauce

### 鱼 Fish (Choice Of 1 Item)

- 金针云耳蒸龙虎斑  
Steamed Hybrid Dragon-Tiger Garoupa with Black Fungus and Lily Flower
- X.O 酱蒸红班  
Steamed Red Garoupa with X.O Sauce
- 清蒸笋壳鱼  
Steamed Marble Goby with Superior Soya Sauce

### 肉类 Poultry (Choice Of 1 Item)

- 鹅肝酱烧鸡  
Roasted Crispy Chicken with Foie Gras Sauce
- 黑松露酱脆皮烧鸭  
Roasted Crispy Duck with Black Truffle Sauce
- 八宝鸡  
Steamed Eight Treasures Chicken

### 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



## DIAMOND WEDDING LUNCH & DINNER PACKAGE

8-course Lunch @ S\$1,158++ / 8-course Weekdays Dinner @ S\$1,158++ per table of 10 persons /  
8-course Weekends Dinner @ S\$1,188++ per table of 10 persons (Minimum of 20 tables)

- Free Flow of draught beer during banquet
- Complimentary free flow of premium wine for banquet consumption only
- Complimentary Food Tasting for 10 persons
- Peking Duck station during cocktail reception
- One night stay in a Premier Room of Hotel Miramar

### 厨师推介 Chef's Recommendation

- 南乳全体猪  
Roasted Golden Suckling with Preserved Bean Paste
- 汤 Soup (Choice Of 1 Item)**
- 金菇干贝蟹肉中鲍翅  
Braised Baby Superior Shark's Fin Soup with Crabmeat, Conpoy and Golden Mushroom
- 八宝中鲍翅  
Braised Baby Superior Shark's Fin with Eight Treasures
- 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)

- 香草老虎虾  
Pan-fried Tiger Prawn with Pesto Sauce
- 干煎大明虾  
Pan-fried King Prawn with Superior Soya Sauce
- 黄金汁大虎虾  
Pan-fried Tiger Prawn with Pumpkin Sauce

### 鱼 Fish (Choice Of 1 Item)

- 姜丝陈皮蒸龙虎斑  
Steamed Hybrid Dragon-Tiger Garoupa with Shredded Ginger and Orange Peel
- 清蒸红班  
Steamed Red Garoupa with Superior Soya Sauce
- 虫草花蒸笋壳鱼  
Steamed Marble Goby with Cordyceps Flower and Superior Soya Sauce

### 肉类 Poultry (Choice Of 1 Item)

- 鹅肝酱烧鸡  
Roasted Crispy Chicken with Foie Gras Sauce
- 伦敦烤鸭  
Roasted London Duck
- 黑松露酱脆皮烧鸭  
Roasted Crispy Duck with Black Truffle Sauce

### 菜 Vegetable (Choice Of 1 Item)

- 黄金汁海参带子扒西兰花  
Braised Sea Cucumber with Fresh Scallop and Broccoli in Premium Pumpkin Sauce
- 金鲍仔鲍贝扒时蔬  
Braised Baby Abalone and Pacific Clam with Seasonal Vegetable
- 鲍汁鲍鱼仔豆腐扒苋菜  
Braised Local Spinach with Baby Abalone and "Tofu" in Premium Abalone Sauce

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

- 干烧伊面  
Fried Ee-fu Noodle with Mushroom and Chives
- X.O 酱炒海鲜鱼茸面  
Fried Fish Paste Noodle with Diced Seafood and X.O Sauce
- 腊味煲饭  
Steamed Jasmine Rice with Chinese Sausage in Claypot

### 甜品 Dessert (Choice Of 1 Item)

- 香滑牛油果芦荟, 拼马来糕  
Chilled Avocado Cream with Aloe Vera accompanied with Steamed 'Ma Lai Gao
- 桂花芦荟白玉冰, 拼窝饼  
Chilled Jelly Royale with Aloe Vera and Osmanthus accompanied with Sichuan Pancake
- 椰汁金瓜芋泥, 拼桂花糕  
Warm Yam with Pumpkin and Coconut Cream accompanied with Chilled Osmanthus Jelly with Wolfberries