



peach garden  
chinese restaurant

PEACH GARDEN @ OCBC CENTRE

## SOLEMNIZATION & WEDDING PACKAGES 2021 - 2022

### SET MENU A

\$968.00++ per table of 10 persons  
Applicable for Lunch only.  
(Excluding Public Holidays)

### SET MENU B

\$1,088.00++ per table of 10 persons  
Applicable for both Lunch & Dinner  
(Excluding Public Holidays)

### SET MENU C

\$1,288.00++ per table of 10 persons  
Applicable for both Lunch & Dinner  
(Including Public Holidays)

#### MENU

- A sumptuous 8-Course Cantonese cuisine specially prepared by our team of award-winning Chefs

#### BEVERAGE

- Free flow of soft drinks and Chinese tea throughout the event
- Tea ceremony set with specially brewed Double-boiled Red Dates tea may be arranged with advance notice
- Special rate for French house wine is available at \$58.00++ per bottle and house beer at \$48.00++ per jug or \$580.00++ per 20-litres barrel
- Special corkage charge for sealed & duty paid hard liquor, wine and champagne at \$25.00++ per bottle brought to the wedding banquet

#### ALCOHOL PROMOTION

- **WITH MINIMUM OF 50 – 100 PERSONS**  
Complimentary 1 barrel of 20-litres house beer + 1 bottle of French house wine for every 10 persons
- **WITH MINIMUM OF 101 – 150 PERSONS**  
Complimentary 2 barrel of 20-litres house beer + 2 bottles of French house wine for every 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
- Complimentary carpark coupons based on 20% of your confirmed attendance (Valid after 6pm only for Weekdays or whole day for weekends and Public Holidays)
- Complimentary usage of In-house sound system with LCD projectors & Screens
- **With a minimum of 120 guests**, complimentary food tasting for 8 persons (Applicable for Monday to Thursdays excluding 15 days of Chinese New Year, blackout dates, eve of and public holidays)
- Otherwise, special rate for food tasting at 20% discount could be extended off selected package, if required
- Enjoy Preferential Guest Room Rates at 5-star hotel within close proximity at your convenience

#### ADDITIONAL PRIVILEGES WITH A MINIMUM OF 100 PERSONS & ABOVE

- Stylish wedding themes package with backdrop
- An intricately designed multi-tier model wedding cake
- Pyramid fountain with a bottle of sparkling wine for toasting

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 not applicable on the following black out period: Eve of and on 15 days of Chinese New Year • Eve of and on special occasions such as Mother's Day and Father's Day.

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# SOLEMNIZATION & WEDDING PACKAGES 2021 - 2022



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## SET MENU A

\$968.00++ per table of 10 persons

### 桃苑拼盘

(脆皮烧肉, 黄金虾球, 紫菜脆皮卷)

### Peach Garden Combination

Roasted Crispy Pork Cube  
Crisp-fried Prawn with Golden Salted Egg Yolk  
Crisp-fried Bean Skin Roll with Seaweed

### 虫草花鲍鱼仔炖鸡汤

Double-boiled Baby Abalone Chicken Soup  
with Cordyceps Flower

### X.O.鲜带子拼脆皮莲藕片

Sautéed Fresh Scallop with X.O. Sauce and  
Crisp-fried Lotus Roots

### 清蒸金目卢鱼

Steamed Live Sea Bass with Superior Soya Sauce

### 西施烧鸡

Roasted Crispy Chicken with  
Chef's Special Plum Sauce

### 蚝皇鲜冬菇扒西兰花

Braised Fresh Mushroom with Broccoli in  
Oyster Sauce

### 干烧伊面

Stewed Ee-Fu Noodles with Chives

### Dessert

### 杨枝甘露

Chilled Fresh Mango with Sago and Pomelo

## SET MENU B

\$1,088.00++ per table of 10 persons

### 龙虾拼盘

(沙津龙虾球, 碳烤乳猪件, 西施杏片虾球)

### Lobster Salad Combination

Chilled Lobster Salad  
Sliced Roasted Golden Suckling Pig  
Crisp-fried Prawn with Sliced Almond and  
Plum Sauce

### 鲜拆蟹肉蛋白烩中鲍翅

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

### 经典佛手飘香

Crisp-fried Yam Ring with Seafood, Diced Chicken,  
Cashew Nuts and Celery

### 港蒸笋壳鱼

Steamed Live Soon Hock Fish with  
Superior Soya Sauce

### 传统脆皮烧鸭

Roasted Crispy Duck in Traditional Style

### 鲍汁鲍片香菇扒时蔬

Braised Sliced Abalone with Mushroom and  
Seasonal Vegetables in Abalone Sauce

### 荷叶海鲜粒饭

Fried Rice with Assorted Seafood wrapped  
in Lotus Leaf

### Dessert

### 白玉冰

Chilled Royale Jelly with Julienne Coconut

## SET MENU C

\$1,288.00++ per table of 10 persons

### 金陵脆皮烧猪

Roasted Golden Suckling Pig (Whole)

### 原只鸡浓炖中鲍翅

Double-boiled Baby Superior Shark's Fin with  
Kampong Chicken Soup

### 芥末虾球拼麦片虾球

Crisp-fried Prawn with Wasabi Salad Cream  
accompanied with Sauteed Prawn and  
Cereal Oats

### 果皮蒸红班鱼

Steamed Red Grouper with Orange Peel  
in Superior Soya Sauce

### 蟹肉扒芙蓉豆腐苋菜

Braised Homemade Beancurd with Local Spinach  
and Crab Meat Egg White Sauce

### 猪二度 - 椒盐酥炸猪件

2nd Serving - Fried Piglet with Salt & Pepper

### 招牌龙虾仔捞面

Stewed Hong Kong Noodles with Baby Lobster

### Dessert

### 白果芋泥

Warm Yam Paste with Gingko Nuts