

2019/2020 WEDDING PACKAGE

PEACH GARDEN @ OCBC CENTRE



peach garden
chinese restaurant

CLASSIC

Wedding Lunch Package

For 10 persons @ S\$918++ per table

Min of 18 tables, Max of 21 tables

(Saturdays – Sundays including Eve of and Public Holiday)

PEARL

Wedding Lunch Package

For 10 persons @ S\$1,018++ per table

Min of 15 tables, Max of 21 tables

(Saturdays – Sundays including Eve of and Public Holiday)

SILVER

Wedding Dinner Package

For 10 persons @ S\$918++ per table

Min of 15 tables, Max of 21 tables

(Mondays – Thursdays excluding Eve of and Public Holiday)

GOLD

Wedding Dinner Package

For 10 persons @ S\$1,018++ per table

Min of 18 tables, Max of 21 tables

(Mondays – Sundays including Eve of and Public Holiday)

PLATINUM

Wedding Dinner Package

For 10 persons @ S\$1,138++ per table

Min of 18 tables, Max of 21 tables

(Mondays – Sundays including Eve of and Public Holiday)

DIAMOND

Wedding Dinner Package

For 10 persons @ S\$1,288++ per table

Min of 18 tables, Max of 21 tables

(Mondays – Sundays including Eve of and Public Holiday)

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-litre beer will be charged at S\$450++ 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
- Choice of Wedding Theme decorations in the Restaurant
- Lovely Fresh Flower centerpiece for 1 OR 2 VIP tables
- Specially adorned and decorated VIP tables and chairs

PRIVILEGES

- Pre-lunch/dinner cocktail reception with cocktail nuts at our pre function area (Lunch – 11:30am till 12:15pm / Dinner – 6:30pm till 7:15pm)
- 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 Book for the reception desk
- Complimentary car park coupons based on 20% of your confirmed attendance
- Choice of specially designed invitation cards based on 70% of your confirmed attendance (Printing & accessories not included)

TERM AND CONDITIONS

- All confirmed booking must be made with a non-refundable and non-transferable deposit payment of S\$5,000.
- Valid for Weddings held by 31 March 2020. An additional surcharge of S\$50.00++ 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

*Note:
Food Tasting are subject to availability only during weekday (Monday to Friday), except Eve and 15 days of Chinese New Year.*



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CLASSIC WEDDING LUNCH PACKAGE

For 10 persons @ S\$918++ per table (Min of 18 tables, Max of 21 tables)
Saturdays – Sundays, Eve of and Public Holiday

- 2 x 20 litre barrel beer
- Complimentary 1 bottle of house wine per confirmed table for banquet consumption only
- Complimentary Candy Bar
- Complimentary Food Tasting for 10 persons

桃苑拼盘 (烧鸭, 明虾卷, 紫菜腐皮, 桂花炒蛋, X.O. 酱捞海蜇丝)
Peach Garden Combination (Roasted Crispy Duck, Fried Prawn Roll, Deep-fried Bean Skin Roll with Seaweed, Fried Egg with Osmanthus Fragrance Jelly fish with X.O. Sauce)

红烧蟹肉鱼鳔丝鱼翅
Braised Shark's Fin Soup with Shredded Fish Maw and Crabmeat

桃苑双味虾球 (芥末虾球, 泰式黄芥末虾球)
Fried Prawn in Two Styles (Wasabi Salad Cream & Thai Style Mustard Cream)

剁椒蒸红鲫鱼
Steamed Red Snapper with Chili Chips & Bean Paste

香茅香脆鸡
Roasted Crispy Chicken with Lemongrass

鲜冬菇带子扒西兰花
Sautéed Broccoli with Fresh Scallop & Fresh Mushroom

荷香蒸腊味饭
Steamed Rice with Chinese Sausages Wrapped with Lotus Leaf

白玉冰
Chilled Jelly Royale with Julienne of Coconut

PEARL WEDDING LUNCH PACKAGE

For 10 persons @ S\$1,018++ per table (Min of 15 tables, Max of 21 tables)
Saturdays – Sundays, Eve of and Public Holiday

- 2 x 20 litre barrel beer
- Complimentary 1 bottle of house wine per confirmed table for banquet consumption only
- Complimentary Pre-dinner Cocktail with finger canapé
- Complimentary Food Tasting for 10 persons

龙虾拼盘
Lobster Salad Combination

京汤鸡炖鱼翅
Double-boiled Shark's Fin with Essence of Chicken Soup

清蒸笋壳鱼
Steamed Soon Hock Fish with Superior Soya Sauce

X.O. 酱带子虾球炒蜜豆
Sautéed Fresh Scallop and Crystal Prawn with Honey Pea in X.O. Sauce

当归烧鸭
Roasted Duck with Angelica Herb

金鲍仔冬菇扒时蔬
Braised Seasonal Vegetable with Baby Abalone and Mushroom

干炒海鲜面线
Fried Mian Xian with Assorted Seafood

芋泥白果
Yam with Ginkgo Nuts



SILVER WEDDING DINNER PACKAGE

For 10 persons @ S\$918++ per table (Min of 15 tables, Max of 21 tables)
Mondays – Thursdays excluding Eve of and Public Holiday

- 3 x 20 litre barrel beer
- Free Flow of Red Wine for banquet consumption only
- Complimentary Candy Bar
- Complimentary Food Tasting for 10 persons

桃苑拼盘 (沙律龙虾, 烧鸭, 付皮卷)

Peach Garden Combination (Lobster Salad, Roasted Crispy Duck, Deep-fried Bean Skin Roll with Seaweed)

鲜蟹肉干贝鱼鳔丝烩生翅

Braised Shark's Fin Soup with Shredded Fish Maw, Crabmeat and Conpoy

桃苑双味虾球 (芥末虾球, 泰式黄芥末虾球)

Fried Prawn in Two Styles (Wasabi Salad Cream & Thai Style Mustard Cream)

金银蒜蒸笋壳鱼

Steamed Soon Hock with Golden Minced Garlic

金鲍仔扒时蔬

Braised Seasonal Vegetable with Baby Abalone

香茅海盐香脆鸡

Roasted Crispy Chicken with Rock Salt & Lemongrass

干烧双菇伊面

Braised Ee Fu Noodle with Twins Mushroom

莲子百合红豆沙

Warm Cream of Red Bean Paste with Lotus Seed and Lily Bulb

GOLD WEDDING DINNER PACKAGE

For 10 persons @ S\$1,018++ per table (Min of 18 tables, Max of 21 tables)
Mondays – Sundays including Eve of and Public Holiday

- Free Flow of draught beer during dinner
- Free Flow of Red Wine for banquet consumption only
- Complimentary Candy Bar
- Complimentary Food Tasting for 10 persons

桃苑拼盘 (烧鸡, 海蜇, 付皮卷, 烧肉, 春卷)

Peach Garden Combination (Roasted Crispy Chicken, Marinated Jellyfish, Deep-fried Bean Skin Roll with Seaweed, Roasted Pork Cube, Spring Roll)

红烧金菇鱼票丝蟹肉翅

Braised Shark's Fin Soup with Shredded Fish Maw, Crabmeat and Golden Mushroom

西施杏仁虾拼黄金虾

Prawn with Sliced Almond & Plum Sauce & Prawn with Golden Yolk

潮式蒸巴丁鱼

Steamed Pa Ting Fish in "TeoChew" Style

当归烧鸭

Roasted Duck with Angelica Herb

X.O. 酱双菇炒西兰花

Sautéed Twins Mushroom with Broccoli in X.O. Sauce

干烧伊面

Stewed Ee-Fu Noodle with Chives

红豆沙莲子西米露

Warm Red Bean Paste with Lotus Seed and Sago



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PLATINUM WEDDING DINNER PACKAGE

For 10 persons @ S\$1,138++ per table (Min of 18 tables, Max of 21 tables)
Mondays – Sundays including Eve of and Public Holiday

- Free Flow of draught beer during dinner
- Free Flow of Red Wine for banquet consumption only
- Complimentary Pre-dinner Cocktail with finger canapé
- Complimentary Candy Bar
- Complimentary Food Tasting for 10 persons

桃苑拼盘 (沙律龙虾, 烧鸭, 付皮卷)

Peach Garden Combination (Lobster Salad, Roasted Crispy Duck,
Deep-fried Bean Skin Roll with Seaweed)

鱼粟竹笙干贝炖鸡汤

Double-boiled Chicken Soup with Bamboo Pith, Fish Maw & Conpoy

X.O. 虾球拼芥末虾球

Deep-fried Prawn with X.O. Sauce accompanied with Prawn with
Wasabi Sauce

清蒸笋壳鱼

Steamed Soon Hock Fish with Superior Soya Sauce

带子鲜冬菇扒时蔬

Braised Seasonal Vegetable with Fresh Scallop and Fresh Mushroom

蒜茸脆皮烧鸡

Roasted Crispy Chicken with Minced Garlic

干烧海鲜粒伊面

Braised Ee Fu Noodle with Assorted Diced Seafood

椰盅杨枝甘露

Mango Sago, Pomelo in Young Coconut

DIAMOND WEDDING DINNER PACKAGE

For 10 persons @ S\$1,288++ per table (Min of 18 tables, Max of 21 tables)
Mondays – Sundays including Eve of and Public Holiday

- Free Flow of draught beer during dinner
- Free Flow of Red Wine for banquet consumption only
- Complimentary Pre-dinner Cocktail with finger canapé
- Complimentary Candy Bar
- Complimentary Food Tasting for 10 persons

脆皮烧猪

Roasted Crispy Suckling Pig

京汤鸡炖中鲍翅

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

“老干爹”炒老虎虾

Pan-fried Tiger Prawn with “Lao Gan Tie” Sauce

蒜茸带子炒蜜豆

Sautéed Scallop with Honey Pea & Minced Garlic

清蒸海斑

Steamed Sea Garoupa with Superior Soya Sauce

金鲍仔冬菇扒时蔬

Braised Seasonal Vegetable with Baby Abalone and Mushroom

竹笼腊味蒸糯米饭

Steamed Glutinous Rice with Chinese Sausage in Bamboo Basket

白果芋泥

Yam Paste with Gingko Nut