



peach garden  
chinese restaurant



*Peach Garden*  
**Wedding**  
*Package*

BEGINNING OF YOUR LOVE STORY

# PEACH GARDEN @ OCBC CENTRE

SOLEMNIZATION &  
WEDDING PACKAGES  
2022



**Menu A \$1,018.00<sup>++</sup>**  
Lunch Only  
Mon - Thu  
(Exclude Eve & PH)

**Menu B \$1,138.00<sup>++</sup>**  
Lunch & Dinner  
Mon - Sun  
(Exclude Eve & PH)

**Menu C \$1,338.00<sup>++</sup>**  
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<sup>++</sup> 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 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 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 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 (For Banquet Consumption only)

With minimum of 50 – 100 persons

- Complimentary 1 barrel of 20-litres house beer + 1 bottle of house wine for every 10 persons

With minimum of 101 – 150 persons

- Complimentary 2 barrels of 20-litres house beer + 2 bottles of 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 projector & screen
- Enjoy Preferential Guest Room Rates at 5-star hotel within close proximity at your convenience

## ADDITIONAL PRIVILEGES

With minimum of 100 persons & above

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

With minimum of 120 persons & above

- Complimentary food tasting for 8 persons  
(Applicable from Monday to Thursday, excluding first 15 days of Chinese New Year, blackout dates, eve of and public holidays)





## SET MENU A

### 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 accompanied with Crisp-fried Lotus Roots

### 清蒸金目卢鱼

Steamed Live Sea Bass in 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

### 杨枝甘露

Chilled Mango Sago with Pomelo

## SET MENU B

### 龙虾拼盘

(沙律龙虾球, 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)

### 蟹肉蛋白中鲍翅

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

### 经典佛钵飘香

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

### 港蒸笋壳鱼

Steamed Live Soon Hock Fish in Superior Soya Sauce

### 传统脆皮烧鸭

Traditional Roasted Crispy Duck

### 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

### 白玉冰

Chilled Jelly Royale with Julienne of Coconut

## SET MENU C

### 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

Crisp-fried Prawn with Crispy Oats Cereal

### 橙皮蒸红班鱼

Steamed Red Grouper with Orange Peel in Superior Soya Sauce

### 蟹肉扒芙蓉豆腐苜菜

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

### 猪二度 - 椒盐酥炸猪件

2nd Serving - Fried Pork with Salt and Pepper

### 招牌龙虾仔捞面

Stewed Hong Kong Noodle with Baby Lobster

### 白果芋泥

Warm Yam Paste with Gingko Nuts