

PEACH GARDEN @ ORCHID COUNTRY CLUB

## SOLEMNIZATION PACKAGES 2018-2019



peach garden  
chinese restaurant

### SET MENU A

8-course \$638++ per table of 10 persons  
(Mondays to Fridays excluding  
Eve of and Public Holidays)

### SET MENU B

8-course \$688++ per table of 10 persons  
(Mondays to Sundays excluding  
Eve of and Public Holidays)

### SET MENU C

8-course \$798++ per table of 10 persons  
(Mondays to Sundays including  
Eve of and Public Holidays)

### SET MENU D

8-course \$898++ per table of 10 persons  
(Mondays to Sundays 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
- Complimentary 01 bottle of house red wine per confirmed table
- Special rate for house wine is available at S\$38++ per Bottle
- Special rate for a 20-litre barrel of beer at S\$480++ per barrel or by jug at \$38++ per jug
- Corkage waiver for all sealed duty-paid hard liquor

#### PRIVILEGES

- Solemnization table with ring pillow and feather pen
- Complimentary wedding favour for all guests
- Complimentary usage of PA system, LCD Projector & Screen
- Complimentary car park facilities for all guests and free shuttle bus from Yishun MRT

#### TERMS & CONDITIONS

- All confirmed booking must be made with 50% non-refundable and non-transferable deposit payment
- 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



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## SOLEMNIZATION PACKAGES SET MENU A

8-course \$638++ per table of 10 persons

满堂喜庆五福拼盘

桂花蟹肉, 泰式海蜇, 香芒海鲜条, 斋春卷, 椒盐白饭鱼

Peach Garden Combination

Crabmeat Omelette, Marinated Jellyfish in Thai Style, Crispy Seafood and Mango Roll,

Crispy Vegetarian Spring Roll & Crispy Silver Bait with Salt and Pepper

### MAIN

蟹肉竹笙翅

Braised Shark's Fin Soup with Fresh Crabmeat and Bamboo Pith

麦片虾球

Fried Prawn with Crispy Oat Cereal

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

北菇干贝扒西兰花

Braised Broccoli with Black Mushrooms and Conpoy

干烧伊面

Stewed Ee-fu Noodle with Mushroom and Chives

### DESSERT

椰丝白玉冰

Chilled Jelly Royale with Julienne of Coconut



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## SOLEMNIZATION PACKAGES SET MENU B

8-course \$688++ per table of 10 persons

满堂喜庆五福拼盘

脆皮烧肉，椒盐白饭鱼，烟鸭，香芒海鲜条，芝麻墨鱼仔

Peach Garden Combination

Roasted Pork Cube, Crispy Silver Bait with Salt and Pepper, Marinated Smoked Duck,  
Crispy Seafood and Mango Roll & Marinated Baby Octopus

### MAIN

玉环柱脯鲍鱼汤

Double-boiled Baby Abalone Soup with Winter Melon and Conpoy

芥末虾球拼黄金虾球

Fried Prawn in Two Styles (Wasabi Cream and Golden Salted Egg Yolk)

油浸大笋壳

Deep-fried "Soon Hock" with Superior Soya Sauce

橙皮脆皮鸡

Roasted Crispy Chicken with Orange Peel

蟹肉芙蓉豆腐苋菜

Braised Homemade Beancurd with Crabmeat and Local Spinach

X.O 酱海鲜粒炒面线

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

### DESSERT

杨枝甘露

Chilled Fresh Mango with Sago and Pomelo

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## SOLEMNIZATION PACKAGES SET MENU C

8-course \$798++ per table of 10 persons

龙虾大拼盘

龙虾沙律, 脆皮烧肉, 香芒海鲜条, 芝麻墨鱼仔, X.O. 酱海蜇

Lobster Salad Combination

Lobster Salad, Roast Pork Cube, Crispy Seafood & Mango Roll, Marinated Baby Octopus and Chilled Jellyfish in XO Sauce

### MAIN

蟹肉蟹皇中鲍翅

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

辣汁大明虾跟炸馒头

Braised King Prawn with Chilli Sauce served with Deep-fried Bun

金针云耳蒸龙虎班

Steamed Hybrid Dragon-Tiger Garoupa with Black Fungus and Lily Bulb

脆皮烧鸭

Roasted Crispy Duck

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

### DESSERT

椰汁金瓜芋泥

Warm Yam with Pumpkin and Coconut Cream



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## SOLEMNIZATION PACKAGES SET MENU D

8-course \$898++ per table of 10 persons

南乳全体猪

Roasted Golden Suckling Pig with Preserved Bean Paste

### MAIN

鲨鱼骨菜胆中鲍翅

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

黄金汁大虎虾

Pan-fried Tiger Prawn with Pumpkin Sauce

百合港蒸笋壳鱼

Steamed Marble Goby Fish in Superior Soya Sauce with Lily Bulb

当归烧鸭

Roasted Crispy Duck with Angelica Herb

金鲍仔北菇扒西兰花

Braised Baby Abalone with Black Mushroom and Broccoli

肉酱海鲜焖伊面

Braised Ee-fu Noodle with Seafood and Minced Meat Sauce

### DESSERT

香滑牛油果芦荟

Chilled Avocado Cream with Aloe Vera