



peach garden
chinese restaurant

Peach Garden
Wedding
Package

BEGINNING OF YOUR LOVE STORY

PEACH GARDEN @ THE METROPOLIS

SOLEMNIZATION &
WEDDING PACKAGES
2022 - 2023



Menu A \$888.00⁺⁺
Lunch & Dinner
Mon - Thu (Exclude Eve & PH)
Min. 50 persons; Max. 120 persons

Menu B \$1,038.00⁺⁺
Lunch & Dinner
Mon - Sun (Include Eve & PH)
Min. 80 persons; Max. 120 persons

Menu C \$1,168.00⁺⁺
Lunch & Dinner
Mon - Sun (Include Eve & PH)
Min. 80 persons; Max. 120 persons

TERM AND CONDITIONS: · All confirmed bookings must be made with non-refundable and non-transferable deposit payment. · Valid for weddings held by 31 December 2023. · An additional surcharge of \$80.00⁺⁺ per table for weddings 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 charge & 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 eve and 15 days of Chinese New Year.

MENU

- Modern Cantonese Cuisine prepared by our 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 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 persons for Menu A

- Complimentary 1 bottle of house wine for every 10 persons

With minimum of 80 persons for Menu B & C

- Complimentary 1 bottle of house wine for every 10 persons

With minimum of 100 persons for Menu A, B & C

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

WEDDING DECOR

With minimum of 100 persons for Menu B & C

- Exquisite wedding favor for all guests
- Table Centrepiece for all Guest tables inclusive of VIP table

PRIVILEGES

- Exclusive use of our classy and elegant Private Space
- Solemnization decoration inclusive of ring pillow, feather pen set & chair sash ribbons
- Car park coupons based on 20% of the confirmed attendance, additional coupons at \$5++ each (Require 1 week advance order, coupons are non-exchangeable and non-refundable)
- Complimentary usage of in-house sound system with LCD projector & screen

ADDITIONAL PRIVILEGES

With minimum of 100 persons & above for Menu A, B & C

- Stylish wedding themes with backdrop
- An intricately designed multi-tier model wedding cake
- Pyramid fountain with a bottle of sparkling wine for toasting
- Complimentary food tasting for 10 persons
(Applicable from Monday to Thursday, excluding eve and 15 days of Chinese New Year, blackout dates, eve of and Public Holidays)
- With minimum of 80 persons for Menu B & C
- Complimentary use of 1 Changing Room



SET MENU A

桃苑献五福

Peach Garden Combination

- 南乳鲜冬菇 Fried Mushroom with Preserved Bean Paste
- 香芒海鲜卷 Crispy Seafood and Mango Roll
- 脆皮烧鸭 Roasted Crispy Duck
- 四川口水鸡 Chilled Sichuan Chicken
- 沙律什果虾 Chilled Salad Prawn

响螺鲍鱼炖花菇汤

Double-boiled Sea Whelk, Baby Abalone and Shiitake Mushroom Soup

花雕酒醉生虾

Poached Live Prawn with Chinese Wine

姜丝陈皮蒸龙虎斑

Steamed Hybrid Dragon-Tiger Grouper with Shredded Ginger and Orange Peel in Superior Soya Sauce

药材富贵鸡

Emperor Chicken with Chinese Herb

鲍汁百灵菇扒时蔬

Braised Bai Ling Mushroom with Seasonal Vegetables in Abalone Sauce

海鲜粒干炒面线

Fried Mian Xian with Diced Seafood

杨枝甘露

Chilled Mango Sago with Pomelo

SET MENU B

龙虾大拼盘

Lobster Combination

- 龙虾沙律 Lobster Salad
- 香辣鱼皮 Spicy Fish Skin
- 脆皮烧肉 Roasted Crispy Pork Cube
- 泰式香芒烟鸭 Smoked Duck with Mango in Thai Style
- 腐皮卷 Deep-fried Bean Skin Roll

蟹肉蟹皇中鲍翅

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

X.O. 酱带子炒虾球

Sautéed Prawn and Scallop with X.O. Sauce

清蒸笋壳鱼

Steamed Soon Hock with Superior Soya Sauce

当归烧鸭

Roasted Crispy Duck with Angelica Herb

红烧海参鱼肚扒菠菜

Braised Sea Cucumber and Fish Maw with Spinach in Brown Sauce

金菇焖伊面

Braised Ee-Fu Noodle with Enoki Mushroom

香茅白玉冰

Chilled Jelly Royale with Lemongrass

SET MENU C

南乳全体猪

Roasted Golden Suckling Pig with Preserved Bean Paste

豉骨汤炖中鲍翅

Double-boiled Baby Superior Shark's Fin in Shark's Cartilage Broth

豉油皇干煎老虎虾

Pan-fried Tiger Prawn with Superior Soya Sauce

港蒸红斑

Steamed Red Grouper in Hong Kong Style

传统脆皮烧鸭

Traditional Roasted Crispy Duck

金鲍仔鲍贝扒时蔬

Braised Baby Abalone and Pacific Clam with Seasonal Vegetables

黑松露酱海鲜炒饭

Fried Rice with Diced Seafood in Black Truffle Sauce

椰汁金瓜芋泥拼桂花糕

Warm Yam Paste with Pumpkin and Coconut Cream accompanied with Chilled Osmanthus Jelly with Wolfberries