

2019/2020 WEDDING PACKAGES



OUR PACKAGES INCLUDES: -

MENU

- A modern Cantonese Cuisine prepared by our Chefs

BEVERAGES

- Free flow of soft drinks, mixers and Chinese tea throughout the event
- All subsequent 20-litres beer will be charged at S\$480++ 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 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 ceremony
- Choice of Wedding Theme decorations
- Lovely Fresh Flower centerpiece for 2 VIP tables
- Specially adorned and decorated VIP tables and chairs
- Special bubbles effect and shower of flower petals during your first march-in

PRIVILEGES

- Cocktail reception with cocktail nuts at our pre-function area
- 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 favours for all guests
- Complimentary use of LCD projector with screen
- Guest Sign Book and Wedding Token Box for the reception desk
- Choice of specially designed invitation cards based on 70% of your confirmed attendance (Printing & accessories not included)
- Complimentary parking coupons based on 20% of your confirmed attendance (subject to availability)

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 December 2020. An additional surcharge of S\$30.00++ per table for wedding to be held after 31 December 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 weekdays (Mondays to Fridays), except Eve and 15 days of Chinese New Year.

PEACH GARDEN @ THOMSON PLAZA

2019/2020 WEDDING PACKAGES



peach garden
banquet & catering

PEARL PACKAGE MENU

8-course Lunch & Dinner

S\$828.00++

PER TABLE OF 10 PERSONS

Minimum of 15 tables
Maximum of 28 tables

- Complimentary 2 x 20 litres barrel of beer
- Complimentary 10 bottles of house wine for banquet consumption only
- Food Tasting for 10 persons

Mondays to Fridays
excluding Eve of and
Public Holidays

桃苑献五福 PEACH GARDEN COMBINATION (Choice of 1 Item)

- X.O. 酱海蜇, 芝麻墨鱼仔, 蟹枣, 仙蒂骨, 香芒海鲜条
Chilled Jellyfish in XO Sauce, Marinated Baby Octopus, Crispy Crab Meat Ball, Marinated Spare Rib, Crispy Seafood & Mango Roll
- 泰式螺片, 乌打卷, 桂花蟹肉, 香芒海鲜条, 椒盐白饭鱼
Sea Whelk in Thai Style, Crispy Otah Roll, Crabmeat Omelette, Crispy Seafood & Mango Roll, Crispy Silver Bait with Salt & Pepper
- 黄金鱼皮, 四川口水鸡, 石榴花球, 桂花蟹肉, 泰式海蜇
Crispy Fish Skin with Golden Salted Egg Yolk, Chilled Sichuan Chicken, Crispy Pomegranate Ball, Crabmeat Omelette, Chilled Jellyfish in Thai Style

汤 SOUP (Choice of 1 Item)

- 蟹肉蛋白鱼翅
Braised Shark's Fin Soup with Crabmeat and Egg White
- 酿鱼鳔京汤
Double-boiled Chicken Soup with Stuffed Fish Maw
- 虫草鱼鳔干贝炖汤
Double-boiled Fish Maw Soup with Cordyceps and Conpoy

海鲜 SEAFOOD (Choice of 1 Item)

- 黄金虾球拼麦片虾球
Fried Prawn in Two Styles (Golden Salted Egg Yolk and Crispy Oats Cereal)

- 雀巢 X.O. 酱炒带子
Sautéed Fresh Scallop with X.O. Sauce in Crispy Vermicelli Nest
- 药膳灼生虾
Poached 'Live' Prawn with Chinese Herbs

鱼 FISH (Choice of 1 Item)

- 茸蒸金目芦
Steamed Sea Bass with Minced Ginger in Superior Soya Sauce
- 剁椒蒸八丁鱼
Steamed "Pa Ting" Fish with Fresh Chili and Bean Sauce
- 豆酥虾米蒸红亦槽
Steamed Red Snapper with Crispy Soya Bean Crumb

家禽 POULTRY (Choice of 1 Item)

- 金牌吊烧鸡
Traditional Roasted Crispy Chicken
- 药材富贵鸡
Emperor Chicken with Chinese Herbs
- 橙皮脆皮鸡
Roasted Crispy Chicken with Orange Peel

蔬菜 VEGETABLE (Choice of 1 Item)

- 干贝野菌扒时蔬
Braised Assorted Mushrooms and Conpoy with Seasonal Vegetables
- 海露笋花菇扒时蔬
Braised Shiitake Mushroom and Sea Asparagus with Seasonal Vegetables

- 鲍汁百灵菇豆根扒时蔬
Braised "Bai Ling" Mushroom and Fresh Gluten Puff with Seasonal Vegetables in Premium Abalone Sauce

饭/面 RICE/NOODLES (Choice of 1 Item)

- 干烧伊面
Stewed Ee-fu Noodle with Mushroom and Chives
- X.O. 酱海鲜粒炒面线
Fried "Mian Xian" with Diced Seafood in X.O. Sauce
- 腊味荷叶饭
Steamed Rice with Preserved Meat wrap in Lotus Leaf

甜品 DESSERT (Choice of 1 Item)

- 清凉白玉冰
Chilled Jelly Royale with Julienne of Coconut
- 雪耳波罗蜜炖海底
Double-boiled Snow Fungus with Jackfruit and Sea Coconut
- 莲子百合红豆沙
Cream of Red Bean with Lotus Seed and Lily Bulb



2019/2020 WEDDING PACKAGES

SILVER PACKAGE MENU 8-course Lunch & Dinner

S\$638++ (Lunch)

S\$688.00++ (Dinner)

PER TABLE OF 10 PERSONS

Minimum of 18 tables
Maximum of 28 tables

- Free Flow of draught beer during banquet
- Complimentary per bottle of house wine per confirmed table for banquet consumption only
- Complimentary Food Tasting for 10 persons

Mondays to Fridays
excluding Eve of and
Public Holidays

桃苑献五福 PEACH GARDEN COMBINATION (Choice of 1 Item)

- X.O. 酱海蜇, 芝麻墨鱼仔, 蟹枣, 仙蒂骨, 香芒海鲜条
Chilled Jellyfish in XO Sauce, Marinated Baby Octopus, Crispy Crab Meat Ball, Marinated Spare Rib, Crispy Seafood & Mango Roll
- 泰式螺片, 乌打卷, 桂花蟹肉, 香芒海鲜条, 椒盐白饭鱼
Sea Whelk in Thai Style, Crispy Otah Roll, Crabmeat Omelette, Crispy Seafood & Mango Roll, Crispy Silver Bait with Salt & Pepper
- 黄金鱼皮, 四川口水鸡, 石榴花球, 桂花蟹肉, 泰式海蜇
Crispy Fish Skin with Golden Salted Egg Yolk, Chilled Sichuan Chicken, Crispy Pomegranate Ball, Crabmeat Omelette, Chilled Jellyfish in Thai Style

汤 SOUP (Choice of 1 Item)

- 杞子鸡炖翅
Double-boiled Shark's Fin Soup with Chicken and Wolfberries
- 蟹肉干贝鱼翅
Braised Shark's Fin Soup with Crabmeat and Conpoy
- 响螺干贝炖海参汤
Double-boiled Sea Cucumber Soup with Dried Scallop and Sea Whelk

海鲜 SEAFOOD (Choice of 1 Item)

- 越式虾球拼香草虾球
Fried Prawn in Two Styles (Vietnamese Style and Pesto Sauce)
- 奶香虾球拼黄金虾球
Fried Prawn in Two Styles (Crispy Milk & Golden Egg Yolk)
- X.O. 酱雀巢带子炒虾球
Sauteed Prawn and Scallop with XO Sauce in Vermicelli Nest

鱼 FISH (Choice of 1 Item)

- 姜茸白合蒸八丁鱼
Steamed "Pa Ting" Fish with Minced Ginger and Lily Bulb
- 豆酥虾米蒸红亦槽
Steamed Red Snapper with Crispy Soya Bean Crumb
- 姜丝陈皮蒸龙虎斑
Steamed Hybrid Dragon-Tiger Garoupa with Shredded Ginger and Orange Peel

家禽 POULTRY (Choice of 1 Item)

- 药材富贵鸡
Emperor Chicken with Chinese Herbs
- 麻辣烧鸡
Roasted Crispy Chicken with Sichuan Spicy Sauce
- 杏片咖啡排骨
Coffee Spare Rib with Almond Flakes

蔬菜 VEGETABLE (Choice of 1 Item)

- 鲍汁百灵菇扒时蔬
Braised "Bai Ling" Mushroom with Seasonal Vegetables in Abalone Sauce
- 双菇干贝丝扒时蔬
Braised Twin Mushroom with Conpoy and Seasonal Vegetable
- 蟹肉芙蓉豆腐苋菜
Braised Homemade Beancurd with Crabmeat and Local Spinach

饭/面 RICE/NOODLES (Choice of 1 Item)

- 肉酱海鲜焖伊面
Braised Ee-fu Noodle with Seafood and Minced Meat Sauce
- 海鲜粒干炒面线
Fried "Mian Xian" with Diced Seafood
- X.O. 酱炒海鲜饭
Fried Rice with Seafood and XO Sauce

甜品 DESSERT (Choice of 1 Item)

- 杨枝甘露
Chilled Fresh Mango with Sago and Pomelo
- 雪耳波罗蜜炖芦荟
Double-boiled Snow Fungus with Jackfruit and Aloe Vera
- 芋香红豆沙
Warm Cream of Red Bean Bisque with Yam



2019/2020 WEDDING PACKAGES

GOLD PACKAGE MENU

8-course Lunch & Dinner

S\$838.00++
PER TABLE OF 10 PERSONS

Mondays to Fridays excluding
Eve of and Public Holidays for lunch

S\$888.00++
PER TABLE OF 10 PERSONS
Mondays to Fridays excluding
Eve of and Public Holidays for dinner

S\$988.00++ (Minimum 22 tables)
PER TABLE OF 10 PERSONS
Saturdays & Sundays including
Eve of and Public Holidays for dinner

Minimum of 18 tables
Maximum of 28 tables

- Free Flow of draught beer during banquet
- Complimentary per bottle of house wine per confirmed table for banquet consumption only
- Complimentary Food Tasting for 10 persons

龙虾大拼盘 LOBSTER COMBINATION (Choice of 1 Item)

- 龙虾沙律, 泰式螺片, 牛角虾春卷, 桂花蟹肉, 石榴鸡球
Lobster Salad, Sea Whelk in Thai Style, Crispy Prawn Roll, Crabmeat Omelette, Deep-fried Chicken Pomegranate
- 龙虾沙律, X.O. 酱海蜇, 脆皮烧肉, 春卷, 蟹枣
Lobster Salad, Chilled Jellyfish in XO Sauce, Roasted Crispy Pork Cube, Deep-fried Spring Roll, Deep-fried Crab Meat Ball
- 龙虾沙律, 蟹枣, 石榴鸡球, 泰式香芒烟鸭, 南乳鲜冬菇
Lobster Salad, Deep-fried Crab Meat Ball, Deep-fried Chicken Pomegranate, Smoked Duck with Mango in Thai Style, Fried Mushroom with Preserved Bean Paste

汤 SOUP (Choice of 1 Item)

- 蟹肉蟹皇中鲍翅
Braised Baby Superior Shark's Fin Soup with Crabmeat and Crab Roe
- 虫草花响螺炖中鲍翅
Double-boiled Baby Superior Shark's Fin Soup with Sea Whelk and Cordyceps Flower
- 酿鱼鳔干贝炖鲍鱼汤
Double-boiled Baby Abalone Soup with Stuffed Fish Maw and Conpoy

海鲜 SEAFOOD (Choice of 1 Item)

- 芥末虾球拼黄金虾球
Fried Prawn in Two Styles (Wasabi Salad Cream and Golden Salted Egg Yolk)
- 花雕酒醉生虾
Poached 'Live' Prawn with Chinese Wine
- 香草老虎虾
Pan-fried Tiger Prawn with Pesto Sauce

鱼 FISH (Choice of 1 Item)

- 鲜白合港蒸石斑
Steamed Garoupa with Lily Bulb in Superior Soya Sauce
- 姜丝陈皮蒸龙虎斑
Steamed Hybrid Dragon-Tiger Garoupa with Shredded Ginger and Orange Peel
- 豆酥虾米蒸红亦槽
Steamed Red Snapper with Crispy Soya Bean Crumb

家禽 POULTRY (Choice of 1 Item)

- 钵酒烧鸡
Roasted Chicken with Port Wine
- 脆皮烧鸭
Roasted Crispy Duck
- 当归烧鸭
Roasted Crispy Duck with Angelica Herb

蔬菜 VEGETABLE (Choice of 1 Item)

- 鲍贝冬菇西兰花
Braised Broccoli with Fresh Mushroom and Pacific Clams
- 鲍汁豆根干贝扒时蔬
Braised Seasonal Vegetables with Fresh Gluten Puff and Dried Scallop in Abalone Sauce
- 红烧海参鱼肚扒时蔬
Braised Sea Cucumber and Fish Maw with Seasonal Vegetables in Brown Sauce

饭/面 RICE/NOODLES (Choice of 1 Item)

- X.O. 酱炒海鲜面线
Fried "Mian Xian" with Seafood and XO Sauce
- 虾子蟹肉干烧伊面
Stewed Ee-fu Noodle with Shrimp and Crabmeat
- 黑松露酱鸡粒炒饭
Fried Rice with Diced Chicken and Black Truffle Sauce

甜品 DESSERT (Choice of 1 Item)

- 香茅白玉冰
Chilled Jelly Royale with Lemongrass
- 杨枝白玉冰
Chilled Mango with Jelly Royale, Sago and Pomelo
- 香滑牛油果芦荟
Chilled Avocado Cream with Aloe Vera



2019/2020 WEDDING PACKAGES

PLATINUM PACKAGE MENU

8-course Lunch & Dinner

S\$1,028.00++ (Lunch)
PER TABLE OF 10 PERSONS

Mondays to Fridays excluding
Eve of and Public Holidays

S\$1,038.00++ (Lunch & Dinner)
PER TABLE OF 10 PERSONS

Mondays to Fridays excluding
Eve of and Public Holidays

S\$1,058.00++ (Lunch & Dinner)
PER TABLE OF 10 PERSONS

Saturdays & Sundays including
Eve of and Public Holidays

Minimum of 18 tables
Maximum of 28 tables

- Free Flow of draught beer during banquet
- Complimentary free flow of house wine for banquet consumption only
- Complimentary Food Tasting for 10 persons

乳猪大拼盘 SUCKLING PIG COMBINATION (Choice of 1 Item)

- 乳猪件, 桂花蟹肉, 香芒海鲜条, 芝麻墨鱼仔, 川式鸡柳
Suckling Pig Sliced, Crabmeat Omelette, Crispy Seafood & Mango Roll, Marinated Baby Octopus & Spicy Sliced Chicken
- 乳猪件, 泰式螺片, 香芒海鲜条, 桂花蟹肉, 乌打卷
Suckling Pig Sliced, Sea Whelk in Thai Style, Crispy Seafood & Mango Roll, Crabmeat Omelette & Crispy Otah Roll
- 乳猪件, 香芒烟鸭, 椒盐白饭鱼, 石榴花球, 泰式海蜇
Suckling Pig Sliced, Smoked Duck with Mango, Crispy Silver Bait with Salt & Pepper, Crispy Pomegranate Ball & Marinated Jellyfish in Thai Style

汤 SOUP (Choice of 1 Item)

- 蟹肉蛋白中鲍翅
Braised Baby Superior Shark's Fin Soup with Crabmeat and Egg White
- 翅骨汤炖中鲍翅
Double-boiled Baby Superior Shark's Fin in Shark's Cartilage Broth
- 蟹肉蟹皇燕窝羹
Braised Crab Meat Soup with Bird's Nest and Crab Roe

海鲜 SEAFOOD (Choice of 1 Item)

- 芥末虾球拼黄金虾球
Fried Prawn in Two Styles (Wasabi Cream and Golden Salted Egg Yolk)
- 妈咪老虎虾
Wok-fried Tiger Prawn with Marmite Sauce
- 香草老虎虾
Pan-fried Tiger Prawn with Pesto Sauce

鱼 FISH (Choice of 1 Item)

- 金针云耳蒸龙虎斑
Steamed Hybrid Dragon-Tiger Garoupa with Black Fungus and Lily Flower
- X.O.酱蒸红班
Steamed Red Garoupa with X.O. Sauce
- 清蒸笋壳鱼
Steamed Marble Goby with Superior Soya Sauce

家禽 POULTRY (Choice of 1 Item)

- 鹅肝酱烧鸡
Roasted Crispy Chicken with Foie Gras Sauce
- 黑松露酱脆皮烧鸭
Roasted Crispy Duck with Black Truffle Sauce
- 雀巢日式炒黑豚肉
Sautéed Kurobuta Pork with Teriyaki Sauce in Vermicelli Nest

蔬菜 VEGETABLE (Choice of 1 Item)

- 红烧海参鱼肚扒时蔬
Braised Sea Cucumber and Fish Maw with Seasonal Vegetables in Brown Sauce
- 金鲍仔北菇扒西兰花
Braised Baby Abalone with Black Mushroom and Broccoli
- 红烧鲍贝花胶扒时蔬
Braised Fish Maw and Pacific Clam with Seasonal Vegetables

饭/面 RICE/NOODLES (Choice of 1 Item)

- 蟹肉虾子干烧伊面
Stewed Ee-fu Noodle with Crabmeat and Shrimp Roe
- 黑椒海鲜乌东面
Fried Udon with Seafood and Black Pepper Sauce
- 黑松露酱海鲜粒炒饭
Fried Rice with Diced Seafood and Black Truffle Sauce

甜品 DESSERT (Choice of 1 Item)

- 杨枝白玉冰
Chilled Mango with Jelly Royale, Sago and Pomelo
- 桂花芦荟白玉冰
Chilled Jelly Royale with Aloe Vera and Osmanthus
- 雪耳波罗蜜炖芦荟
Double-boiled Snow Fungus with Jackfruit and Aloe Vera

PEACH GARDEN @ THOMSON PLAZA

2019/2020 WEDDING PACKAGES



peach garden
banquet & catering

DIAMOND PACKAGE MENU

8-course Lunch & Dinner

S\$1,158.00++ (Lunch)
PER TABLE OF 10 PERSONS

Mondays to Fridays excluding
Eve of and Public Holidays for lunch

S\$1,168.00++ (Lunch & Dinner)
PER TABLE OF 10 PERSONS

Mondays to Fridays excluding
Eve of and Public Holidays for dinner

S\$1,188.00++ (Lunch & Dinner)
PER TABLE OF 10 PERSONS

Saturdays & Sundays including
Eve of and Public Holidays for dinner

Minimum of 18 tables
Maximum of 28 tables

- Free Flow of draught beer during banquet
- Complimentary free flow of premium wine for banquet consumption only
- Complimentary Food Tasting for 10 persons
- Peking Duck station during cocktail reception

厨师推介 CHEF'S RECOMMENDATION (Choice of 1 Item)

- 南乳全体猪
Roasted Golden Suckling Pig with Preserved Bean Paste

汤 SOUP (Choice of 1 Item)

- 金菇干贝蟹肉中鲍翅
Braised Baby Superior Shark's Fin Soup with Crabmeat, Conpoy and Golden Mushroom
- 金鲍仔炖中鲍翅
Double-boiled Baby Superior Shark's Fin with Golden Abalone
- 蟹肉蟹皇燕窝羹
Braised Crab Meat Soup with Bird's Nest and Crab Roe

海鲜 SEAFOOD (Choice of 1 Item)

- 香柚酱煎虾扒
Pan-fried Prawn Steak with Pomelo Sauce
- 干煎大明虾
Pan-fried King Prawn with Superior Soya Sauce
- 黄金汁大虎虾
Pan-fried Tiger Prawn with Pumpkin Sauce

鱼 FISH (Choice of 1 Item)

- 姜丝陈皮蒸龙虎斑
Steamed Hybrid Dragon-Tiger Garoupa with Shredded Ginger and Orange Peel
- 清蒸红班
Steamed Red Garoupa with Superior Soya Sauce
- 虫草花蒸笋壳鱼
Steamed Marble Goby with Cordyceps Flower in Superior Soya Sauce

家禽 POULTRY (Choice of 1 Item)

- 鹅肝酱烧鸡
Roasted Crispy Chicken with Foie Gras Sauce
- 伦敦烤鸭
Roasted London Duck
- 黑松露酱脆皮烧鸭
Roasted Crispy Duck with Black Truffle Sauce

蔬菜 VEGETABLE (Choice of 1 Item)

- 黄金汁海参带子扒西兰花
Braised Sea Cucumber with Fresh Scallop and Broccoli in Premium Pumpkin Sauce
- 金鲍仔鲍贝津白
Braised Baby Abalone and Pacific Clam with Tianjin Cabbage
- 鲍汁鲍鱼仔豆腐扒苋菜
Braised Local Spinach with Baby Abalone and "Tofu" in Premium Abalone Sauce

饭/面 RICE/NOODLES (Choice of 1 Item)

- 干烧伊面
Stewed Ee-fu Noodle with Mushroom and Chives
- X.O. 酱炒海鲜鱼茸面
Fried Fish Paste Noodle with Diced Seafood and XO Sauce
- 瑶柱蛋白蟹肉黄金炒饭
Fried Rice with Crabmeat, Egg White and Conpoy

甜品 DESSERT (Choice of 1 Item)

- 香滑牛油果芦荟拼马来糕
Chilled Avocado Cream with Aloe Vera accompany with Steamed "Ma Lai Gao"
- 桂花芦荟白玉冰拼窝饼
Chilled Jelly Royale with Aloe Vera and Osmanthus accompany with Sichuan Pancake
- 椰汁金瓜芋泥拼桂花糕
Warm Yam with Pumpkin and Coconut Cream accompany with Chilled Osmanthus Jelly with Wolfberries