



PEACH GARDEN @ THOMSON PLAZA

2021 WEDDING PACKAGES

OUR PACKAGES INCLUDES:-

MENU

- A modern Cantonese Cuisine prepared by our Chefs

BEVERAGES

- Free flow of soft drinks and Chinese tea throughout the event
- All subsequent 20-litres beer will be charged at S\$580++ per barrel
- A special discount for wine purchase from Peach Garden at \$48++ per bottle
- Special corkage charge for duty paid wine at S\$25++ per opened bottle
- Waiver of corkage charge for sealed & duty paid hard liquor brought to the wedding banquet

VALUE-ADDED SERVICES

- Photo booth session with unlimited prints for 2 hours during cocktail reception
- Choice of Ice Cream or Waffle Action Station during Cocktail Reception
- *Complimentary for Platinum Package

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

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)
- Selection of wedding favors for all guests
- Complimentary use of brand new LED wall, latest AV Technology & color-changing lights
- 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 2021. An additional surcharge of S\$100.00++ per table for wedding to be held after 31 December 2021.
- 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 Thursdays, excluding Eve of & Public Holidays). Not applicable for 15 days before and after Chinese New Year.



2021 WEDDING PACKAGES

SILVER PACKAGE MENU

8-course Lunch & Dinner

\$788.00++ per table of 10 persons (Mondays to Fridays)

- Complimentary 12 bottles of house wine for banquet consumption only
- One-Time Complimentary Food Tasting for 10 persons

\$888.00++ per table of 10 persons (Weekends and Public Holidays)

- One-Time Complimentary Food Tasting for 10 persons

Minimum of 18 tables

Maximum of 28 tables

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 X.O 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 with Shredded Ginger and Orange Peel
- 清蒸笋壳鱼
Steamed Marble Goby with Superior Soya Sauce

肉类 Poultry / Meat (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

菜 Vegetable (Choice of 1 Item)

- 鲍螺片花菇扒时蔬
Braised Sea Whelk with Shiitake Mushroom and Seasonal Vegetables
- 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/Noodle (Choice of 1 Item)

- X.O 酱炒海鲜面线
Fried "Mian Xian" with Seafood and X.O 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



PEACH GARDEN @ THOMSON PLAZA

2021 WEDDING PACKAGES

GOLD PACKAGE MENU

8-course Lunch & Dinner
\$S\$878++ per table of 10 persons
(Mondays to Fridays)

- Complimentary free flow of house wine for banquet consumption only
- Complimentary one (1) barrel of house beer for banquet consumption only
- One-Time Complimentary Food Tasting for 10 persons

\$S\$978++ per table of 10 persons (Weekends and Public Holidays)

- Complimentary one (1) bottle of house wine per table for banquet consumption only
- Complimentary one (1) barrel of house beer for banquet consumption only
- One-Time Complimentary Food Tasting for 10 persons

Minimum of 18 tables

Maximum of 28 tables

* Terms & conditions apply

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 and Mango Roll, Marinated Baby Octopus and 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 and 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 and 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
Deep-fried Prawn in Two Styles (Wasabi Cream and Golden Salted Egg Yolk)
- X.O 酱带子吊片
Fried Scallops and Cuttlefish in X.O 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

肉类 Poultry / Meat (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

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/Noodle (Choice of 1 Item)

- 蟹肉虾子干烧伊面
Stewed Ee-fu Noodle with Crabmeat and Shrimp
- 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



2021 WEDDING PACKAGES

PLATINUM PACKAGE MENU

8-course Lunch & Dinner

S\$968++ per table of 10

persons

(Mondays to Fridays)

- Complimentary one (1) bottle of house wine per table for banquet consumption only
- Complimentary free flow of house beer for banquet consumption only
- One-Time Complimentary Food Tasting for 10 persons

S\$1,068++ per table of 10
persons (Weekends and Public Holidays)

- Complimentary one (1) bottle of house wine per table for banquet consumption only
- Complimentary two (2) barrel of house beer for banquet consumption only
- One-Time Complimentary Food Tasting for 10 persons

Minimum of 18 tables

Maximum of 28 tables

厨师推介 Chef's Recommendation

- 南乳全体猪
Roasted Golden Suckling 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
- 八宝中鲍翅
Braised Baby Superior Shark's Fin with Eight Treasures
- 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)

- 香草老虎虾
Pan-fried Tiger Prawn with Pesto 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 and Superior Soya Sauce

肉类 Poultry / Meat (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

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
- 金鲍仔鲍贝扒西兰花
Braised Baby Abalone with Pacific Clam and Broccoli
- 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/Noodle (Choice of 1 Item)

- 干烧伊面
Fried Ee-fu Noodle with Mushroom and Chives
- X.O酱炒海鲜鱼茸面
Fried Fish Paste Noodle with Diced Seafood and X.O Sauce
- 腊味煲饭
Steamed Jasmine Rice with Chinese Sausage in Claypot

甜品 Dessert (Choice of 1 Item)

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