



peach garden
chinese restaurant

WEDDING PACKAGES

THE CHAPEL @ IMAGINARIUM

PEARL

\$98.80++ per person
(Minimum 150 persons)

CRYSTAL

\$108.80++ per person
(Minimum 150 persons)

PACKAGE INCLUDES:

FOOD & BEVERAGE

- Customise menu prepared by Peach Garden award-winning culinary team
- Free flow of beverages (Soft Drinks & Chinese Tea) throughout the event till the end
- Complimentary 01 bottle of House Wine for every 10 guests
- Complimentary mixed nuts for your guests during cocktail reception
- Specially designed multi-tier wedding cake model on stage
- Complimentary Champagne pyramid and a bottle of Sparkling Wine for toasting
- Waiver of sealed duty-paid liquors and Champagne corkage charge
- A special pre-wedding invitation for 6 persons to a dining experience featuring your confirmed wedding menu (Applicable on Monday to Thursday only, subjected to restaurant's availability)

DECOR

- Specially adorned and decorated VIP tables with show plates
- Lovely fresh floral centre piece for 2 VIP tables and floral centre pieces on each guest table
- Distinctive fresh flower arrangement for the reception table

ACCESSORIES

- Selection of wedding favours for all guests

WEDDING GIFT (Choose 1 Gift for confirmed 200 guests):

- 01 barrel of Tiger beer (30 Litres)
- Additional 15 bottles of banquet House Wine

Terms & Conditions

- A deposit of \$3000Nett is required upon confirmation to secure the package, 50% required 3 months before the wedding date and final amount required on the event day after the event. Any miscellaneous charges will be settled on the event day.
- Price quoted is subjected to 10% service charge and prevailing GST.
- Additional surcharge of \$3000+ applies for wedding held on public holiday (eve of and 15 days throughout Chinese New Year) & special occasions (F1).



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WEDDING PACKAGES

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5-Course Individually Plated Lunch / Dinner @ \$108.80++ per person (Minimum 150 persons)

APPETIZER

双味虾球

(黄金虾球, 芥末虾球)

Prawn Ensemble

(Golden Salted Yolk, Wasabi Salad Cream)

SOUP

鲍参翅肚羹

Braised Shark's Fin with Shredded Fish Maw, Abalone and Sea Cucumber

OR

津白菜炖鲍鱼汤

Double-boiled Abalone Soup with Tientsin Cabbage

MAIN

姜茸蒸笋壳鱼扒

Steamed Fillet of Marble Goby with Minced Ginger in Superior Soya Sauce

中式酱煎黑豚肉扒伴萝卜花菇炒西兰花伴蒜茸橄榄油天使面

Pan-fried Kurobuta Pork Chop with Cantonese Sauce served with Sautéed Broccoli, Shiitake Mushroom and Carrot, Angel Hair Noodle "Aglio Olio"

DESSERT

白玉冰拼千层糕

Chilled Jelly Royale served with Oriental Sponge Cake

Price quoted is subjected to 10% service charge and prevailing government taxes. Menu and price is subject to changes without prior notice.