



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

## THE CHAPEL @ IMAGINARIUM

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.*