



peach garden
banquet & catering

PEACH GARDEN @ OFF PREMISE CATERING

GARDENS BY THE BAY WEDDING PACKAGES 2019/20

PEARL

Chinese Set Dinner
\$988++ per table of 10 persons
(Minimum of 30 tables)

PLATINUM

Chinese Set Dinner
\$1088++ per table of 10 persons
(Minimum of 30 tables)

DIAMOND

Chinese Set Dinner
\$1388++ per table of 10 persons
(Minimum of 30 tables)

FOOD & BEVERAGE

- Customised menu prepared by Peach Garden award-winning culinary team
- Exquisite menu of your own choice (*See our menu selections*)
- Free flow of beverages (*Soft drinks & chinese tea*) throughout the event till the end
- Complimentary 02 barrel of 30-litres Beer
- Complimentary 01 bottle of House Wine for every confirmed table for the event
- 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 to a dining experience for 10 guests featuring your confirmed wedding menu (*Applicable on Monday – Thursday Only, subjected to restaurant's availability*)

DECORATIONS

- Selection of linens for guest tables (*Chair covers excluded*)
- Specially adorned and decorated VIP tables with show plates and cushioned dining chairs
- Memorable wedding theme decorations with stage and back drop
- Fresh floral stands along the aisle
- Lovely fresh floral centre piece for 2 VIP tables
- Distinctive fresh flower arrangement for the reception table

ACCESSORIES

- Selection of wedding favours for all guests
- Distinctively designed guest signature book to record all well wishes from your guests

WEDDING GIFT

Choose 1 Gift for 30 to 39 Confirmed Tables | Choose 2 Gifts for 40 to 49 Confirmed Tables | Choose 3 Gifts for 50 Confirmed Tables and Above

- Complimentary 1 night stay at Preferred Hotel Partner (*Subject to Hotel's availability. Additional room charges will be incurred during black-out period e.g., F1, Eve of and on Public Holidays such as Christmas and New Year's Day, Chinese New Year*)
- Half-day usage of Magnolia Room for bridal changing
- Photo booth session with unlimited prints for 2 hours during cocktail reception
- Dessert Bar during cocktail reception
- Candy Floss Station during cocktail reception
- Corkage waiver of sealed & duty-paid wine per confirmed table
- Additional 01 barrel of beer (30 Litres)
- 1 Canapés item during cocktail reception for your guests
- 100 cups of Coolgurt pre-packed frozen yoghurt during cocktail reception

This Package excludes Venue Rental and any other tentage and necessary power requirements. Price quoted is subjected to 10% service charge and prevailing GST. Additional surcharge of \$3000+ will apply for weddings held on public holiday (eve of and 15 days throughout Chinese New Year) & special occasions (F1). Kindly note that package price is subject to changes and complimentary items are strictly non-exchangeable. A deposit of \$5000 nett 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. Reservations of the venue as well as menu items are subjected to changes and availability. Valid till 31st March 2020.



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PEARL

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桃苑拼盘 PEACH GARDEN ENSEMBLE (Choice of up to 5 Items)

- 日式串烧鸡
Skewer Chicken in Japanese Style
- 香芒烟鸭
Smoked Duck with Mango
- 春卷
Deep-fried Spring Roll
- 加州手卷
California Maki
- 紫菜腐皮卷
Deep-fried Beanskin Roll with Seaweed
- 泰式海蜇
Chilled Marinated Jellyfish with Thai Sauce
- 烧鸭件
Roasted Sliced Duck
- 沙律虾
Chilled Salad Prawn
- 芥末鱼皮
Crispy Fish Skin with Wasabi Cream
- 牛角虾春卷
Deep-fried Prawn Roll
- 石榴鸡球
Deep-fried Chicken "Pomegranate"
- 蟹汁蟹枣
Deep-fried Crab Meat Ball with Crabmeat Sauce
- 乌达蟹肉多士
Crabmeat Otah Toast
- 芥末紫菜卷
Deep-fried Seaweed Roll with Wasabi Cream

汤 SOUP (Choice of 1 Item)

- 蟹肉蟹皇鱼翅
Braised Shark's Fin Soup with Crabmeat and Crab Roe

- 鲍参翅肚羹
Braised Shark's Fin with Shredded Fish Maw, Abalone and Sea Cucumber
- 菜胆鲍鱼炖汤
Double-boiled Abalone Soup with Tientsin Cabbage
- 十全花菇炖鲍鱼汤
Double-boiled Abalone Soup with Shitake Mushroom and Chinese Herbs
- 虫草花胶干贝炖汤
Double-boiled Conpoy Soup with Fish Maw and Cordyceps

海鲜 SEAFOOD (Choice of 1 Item)

- 芥末虾球
Fried Prawn with Wasabi Salad Cream
- 酱皇XO佛钵炒虾仁
Sautéed Shrimp with X.O. Sauce in Yam Ring
- 豉油皇干煎大虎虾
Pan-fried Tiger Prawn with Superior Soya Sauce
- 黄金大虎虾
Fried Tiger Prawn with Golden Salted Yolk

鱼 FISH (Choice of 1 Item)

Selection of Fish

- | | |
|---|--|
| <input type="checkbox"/> 金目鱸
Sea Bass | <input type="checkbox"/> 巴丁鱼
Pa Ting Fish |
| <input type="checkbox"/> 笋壳鱼
Marble Goby | <input type="checkbox"/> 红鲷
Red Snapper |

Cooking Style:

- 家乡蒸
Steamed with Cloud Fungus, Red Dates and Enoki Mushrooms in Superior Soya Sauce
- 蒜茸姜葱蒸
Steamed with Minced Ginger and Garlic in Superior Soya Sauce

- 潮州蒸
Steamed in "Teochew" Style
- 清蒸
Steamed with Superior Soya Sauce
- XO酱蒸
Steamed with X.O. Sauce
- 豆酱蒸
Steamed with Preserved Bean Sauce

家禽 POULTRY (Choice of 1 Item)

- 当归烧鸭
Roasted Duck with Angelica Herb
- 脆皮烧鸭
Traditional Roasted Duck
- 五香烧鸡
Roasted Chicken with Oriental Spice
- 蒜蓉洋葱烧鸡
Roasted Chicken with Onion and Garlic
- 松露酱椰丝焗烧鸡
Roasted Chicken with Shredded Coconut with Truffle Sauce
- 富贵鸡
Emperor Chicken
- 八宝鸡
Eight Treasure Chicken

蔬菜 VEGETABLE (Choice of 1 Item)

- 蟹肉蛋白鱼鳔扒时蔬
Braised Fish Maw with Crabmeat, Egg White and Seasonal Vegetable
- 鲍鱼仔冬菇扒时蔬
Braised Baby Abalone with Black Mushroom and Seasonal Vegetable
- 瑶柱竹笙扒时蔬
Braised Conpoy and Bamboo Pith with Seasonal Vegetable

- 白灵菇扒时蔬
Braised "Bai Ling" Mushroom with Seasonal Vegetable
- 双菇炒时蔬
Sautéed Twin Mushroom with Seasonal Vegetable

饭/面 RICE/NOODLES (Choice of 1 Item)

- 腊味蒸荷叶饭
Steamed Jasmine Rice with Chinese Sausage wrapped in Lotus Leaf
- XO酱海鲜炒饭
Fried Jasmine Rice with Seafood in X.O. Sauce
- 豉油皇海鲜干炒面线
Fried Mian Xian with Seafood in Superior Soya Sauce
- 干烧虾子蟹肉伊面
Stewed Ee-Fu Noodle with Crabmeat and Shrimp Roe
- 榄叶蒜香海鲜炒饭
Garlic-scented Jasmine Rice with Seafood and Preserved Olive Leaf

甜品 DESSERT (Choice of 1 Item)

- 蜜瓜西米露
Chilled Honeydew Sago
- 白玉冰
Chilled Jelly Royale
- 白果芋泥
Warm Yam Paste with Ginkgo Nuts
- 百合清汤
Chilled Cheng Tng with Lily Bulb
- 杨枝甘露
Chilled Mango, Sago and Pomelo
- 雪耳雪梨桃胶
Chilled Snow Fungus and Snow Pear with Peach Jelly



GARDENS BY THE BAY WEDDING PACKAGES 2019/20

PLATINUM

\$1088++ per table of 10 persons (Minimum of 30 tables)

桃苑拼盘 PEACH GARDEN ENSEMBLE

(Choice of up to 5 Items)

- | | |
|--|--|
| <input type="checkbox"/> 烧肉
Roasted Pork Cube | <input type="checkbox"/> 牛角虾春卷
Deep-fried Prawn Roll |
| <input type="checkbox"/> 香芒虾卷
Deep-fried Prawn Roll with Mango | <input type="checkbox"/> XO酱生捞海蜇
Chilled Jellyfish with X.O. Sauce |
| <input type="checkbox"/> 四川口水鸡
Chilled Sichuan "Salivating" Chicken | <input type="checkbox"/> 串烧鸡
Skewer Yakitori Chicken |
| <input type="checkbox"/> 鱼子寿司
Sushi with Fish Roe | <input type="checkbox"/> 石榴鸡球
Deep-fried Chicken "Pomegranate" Ball |
| <input type="checkbox"/> 南乳猪件
Roasted Sliced Suckling Pig with Preserved Bean Paste | <input type="checkbox"/> 芥末鱼皮
Crispy Fish Skin with Wasabi Cream |
| <input type="checkbox"/> 虾枣
Fried Prawn Ball | <input type="checkbox"/> 烧鸭片
Roasted Sliced Duck |

汤 SOUP (Choice of 1 Item)

- 花菇干贝鲍鱼炖汤
Double-boiled Abalone Soup with Conpoy and Shitake Mushroom
- 虫草菜胆鲍鱼炖汤
Double-boiled Abalone Soup with Tientsin Cabbage and Cordyceps
- 蟹肉蟹皇鱼翅羹
Braised Shark's Fin Soup with Crabmeat and Crab Roe
- 鲍参翅肚羹
Braised Shark's Fin with Shredded Fish Maw, Abalone and Sea Cucumber
- 杞子酿鱼鳔汤
Double-boiled Stuffed Fish Maw Soup with Wolfberries
- 鲜淮山虫草花花菇鲍鱼仔炖汤
Double-boiled Baby Abalone Soup with Fresh Chinese Yam, Shitake Mushroom and Cordyceps Flowers

海鲜 SEAFOOD (Choice of 1 Item)

- 油泡夏果虾球
Oil Poached Prawn with Macadamia Nuts
- 雀巢夏果炒带子
Sautéed Scallop with Macadamia Nuts in Crispy Vermicelli Nest
- 蒜茸香草奶油老虎虾
Fried Tiger Prawn with Garlic Pesto Sauce
- 金衣带子
Sautéed Stuffed Scallop with Golden Salted Yolk
- 酱皇XO带子炒虾球
Sautéed Scallop and Prawn with X.O. Sauce
- 咖啡老虎虾
Fried Tiger Prawn with Coffee Sauce

鱼 FISH (Choice of 1 Item)

Selection of Fish

- | | |
|--|---|
| <input type="checkbox"/> 巴丁鱼
Pa Ting Fish | <input type="checkbox"/> 斗鲳
Pomfret |
| <input type="checkbox"/> 笋壳鱼
Marble Goby | <input type="checkbox"/> 红斑
Red Grouper |
| <input type="checkbox"/> 海斑
Sea Grouper | <input type="checkbox"/> 双头金鲳
Twin Pomfret |
| <input type="checkbox"/> 金目鱸
Sea Bass | |

Cooking Style:

- | | |
|---|---|
| <input type="checkbox"/> 清蒸
Steamed with Superior Soya Sauce | <input type="checkbox"/> 潮州式蒸
Steamed in "Teochew" Style |
| <input type="checkbox"/> 黄金菜脯蒸
Steamed with Golden Preserved Radish in Superior Soya Sauce | <input type="checkbox"/> XO酱蒸
Steamed with X.O. Chilli Sauce |
| <input type="checkbox"/> 姜茸蒸
Steamed with Minced Ginger in Superior Soya Sauce | <input type="checkbox"/> 家乡蒸
Steamed with Cloud Fungus, Red Dates and Enoki Mushrooms in Superior Soya Sauce |

- | | |
|--|--|
| <input type="checkbox"/> 古法蒸
Steamed in Traditional Style | <input type="checkbox"/> 蒜香蒸
Steamed with Minced Garlic |
|--|--|

肉 MEAT (Choice of 1 Item)

- 当归烧鸭
Roasted Duck with Angelica Herb
- 脆皮烧鸭
Traditional Roasted Duck
- 伦敦烤鸭
Roasted London Duck
- 八宝鸭
Eight Treasure Duck
- 富贵鸡
Emperor Chicken
- 麻辣烧鸡
Roasted Chicken with Spicy Vinaigrette
- 砵酒烧鸡
Roasted Chicken with Port Wine
- 柠檬酱炸芝麻鸡
Crispy Chicken Fillet with Sesame in Lemon Sauce
- 日式大蒜炒黑豚肉粒
Sautéed Kurobuta Pork Cube with Leek and Teriyaki Sauce
- 京式排骨
Braised Spare Ribs with "Capital" Sauce

蔬菜 VEGETABLE (Choice of 1 Item)

- 贵妃鲍扒时蔬
Braised Razor Clams with Seasonal Vegetable
- 鲍汁双菇鱼鳔扒时蔬
Braised Fish Maw with Twin Mushroom and Seasonal Vegetable in Abalone Sauce
- 带子什菇炒西兰花
Sautéed Broccoli with Scallop and Mixed Mushroom
- 鲍鱼仔冬菇扒时蔬
Braised Petite Abalone with Mushroom and Seasonal Vegetable

- 鲍鱼仔三菇扒时蔬
Braised Petite Abalone with Trio Mushroom and Seasonal Vegetable
- 红烧白灵菇花菇扒时蔬
Braised "Bai Ling" Mushroom and Shitake Mushroom with Seasonal Vegetable in Brown Sauce

饭/面 RICE/NOODLES (Choice of 1 Item)

- 蟹肉焖伊面
Stewed Ee-Fu Noodle with Crabmeat
- XO酱鲍鱼仔捞生面
Stewed Noodle with Petite Abalone in X.O. sauce
- 黑椒海鲜炒乌冬面
Fried Udon with Seafood and Black Pepper
- 瑶柱鸭粒炒饭
Fried Rice with Diced Duck and Conpoy
- 荷叶冬菇腊味蒸糯米饭
Steamed Glutinous Rice with Chinese Sausage and Mushroom wrapped in Lotus Leaf
- 榄叶蒜香海鲜炒饭
Garlic-scented Jasmine Rice with Seafood and Preserved Olive Leaf

甜品 DESSERT (Choice of 1 Item)

- 蛋白马蹄露
Chilled Water Chestnut Puree with Egg White
- 橙皮百合红豆汤
Warm Red Bean Bisque with Orange Peel and Lily Bulb
- 雪梨雪耳炖红枣茶
Double-boiled Red Dates Tea with Snow Fungus and Snow Pear
- 杨枝白玉冰
Chilled Mango, Sago with Jelly Royale
- 金瓜白果芋泥
Warm Yam Paste with Gingko Nuts and Pumpkin



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DIAMOND

\$1388++ per table of 10 persons (Minimum of 30 tables)

APPETIZER

桃苑龙虾拼盘 (椒盐煎带子, 烧肉, 什果沙律, 紫菜卷)

Lobster Salad Combination

(Served with Seared Scallop with Spices, Roasted Pork Cube, Mixed Fruits Salad, Seaweed Roll)

MAIN

迷你佛跳墙

Mini Buddha Jump Over the Wall

OR

鲨鱼骨炖中鲍翅

Double-boiled Baby Superior Shark's Fin with Shark's Bone Cartilage Soup

酱皇XO珊瑚蚌炒虾球

Sautéed Crystal Prawn and Coral Clam with X.O. Sauce

酱皇琵琶鸭

Roasted "Pi Pa" Duck with Chef's Special Sauce

古法蒸双头星斑

Steamed Twin Grouper in Traditional Style

金汁竹笙干贝淮山扒时蔬

Braised Conpoy with Chinese Yam, Bamboo Pith and Seasonal Vegetable in Pumpkin Sauce

肉酱鲍鱼仔捞鱼茸面

Stewed Fish Paste Noodle with Petite Abalone in Minced Meat Sauce

DESSERT

枇杷果雪耳百合雪蛤 (冷)

Chilled Loquat with Snow Fungus, Lily Bulb and Harsma

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