



peach garden  
banquet & catering

PEACH GARDEN @ OFF PREMISE CATERING

## GARDENS BY THE BAY WEDDING PACKAGES 2018/19

### 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

- 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
- 200 cups of Kachang Puteh during cocktail reception

This Package excludes Venue Rental and any other tentage and required 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 2019.



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# GARDENS BY THE BAY WEDDING PACKAGES 2018/19

## PEARL

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

### 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<br>Sea Bass    | <input type="checkbox"/> 巴丁鱼<br>Pa Ting Fish |
| <input type="checkbox"/> 笋壳鱼<br>Marble Goby | <input type="checkbox"/> 红鲷<br>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