



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.



# GARDENS BY THE BAY WEDDING PACKAGES 2018/19

## 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<br>Roasted Pork Cube                                       | <input type="checkbox"/> 牛角虾春卷<br>Deep-fried Prawn Roll                |
| <input type="checkbox"/> 香芒虾卷<br>Deep-fried Prawn Roll with Mango                      | <input type="checkbox"/> XO酱生捞海蜇<br>Chilled Jellyfish with X.O. Sauce  |
| <input type="checkbox"/> 四川口水鸡<br>Chilled Sichuan "Salivating" Chicken                 | <input type="checkbox"/> 串烧鸡<br>Skewer Yakitori Chicken                |
| <input type="checkbox"/> 鱼子寿司<br>Sushi with Fish Roe                                   | <input type="checkbox"/> 石榴鸡球<br>Deep-fried Chicken "Pomegranate" Ball |
| <input type="checkbox"/> 南乳猪件<br>Roasted Sliced Suckling Pig with Preserved Bean Paste | <input type="checkbox"/> 芥末鱼皮<br>Crispy Fish Skin with Wasabi Cream    |
| <input type="checkbox"/> 虾枣<br>Fried Prawn Ball  | <input type="checkbox"/> 烧鸭片<br>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<br>Pa Ting Fish | <input type="checkbox"/> 斗鲳<br>Pomfret        |
| <input type="checkbox"/> 笋壳鱼<br>Marble Goby  | <input type="checkbox"/> 红斑<br>Red Grouper    |
| <input type="checkbox"/> 海斑<br>Sea Garoupa   | <input type="checkbox"/> 双头金鲳<br>Twin Pomfret |
| <input type="checkbox"/> 金目鱸<br>Sea Bass     |   |

Cooking Style:

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

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