



2015/2016

WEDDING PACKAGE

Peach Garden @ Hotel Miramar



*Our Wedding Package
includes:*

MENU

A modern Cantonese Cuisine prepared by our Chefs

BEVERAGE

Free flow of soft drinks, mixers and Chinese tea throughout the event

All subsequent 20-litre beer will be charged at S\$450++ per barrel

Special corkage charge for duty paid wine at S\$20++ per opened bottle

A special discount for wine purchase from Peach Garden

Waiver of corkage charge for sealed & duty paid hard liquor and champagne brought to the wedding banquet

WEDDING DECOR

An intricately design multi-tier model wedding cake
Pyramid fountain with a bottle of sparkling wine for toasting
Choice of Wedding Theme decorations in the Restaurant
Lovely Fresh Flower centerpiece for 2 VIP tables
Specially adorned and decorated VIP tables and chairs

PRIVILEGES

Pre-lunch/dinner cocktail reception with cocktail nuts at our pre-function area
(Lunch – 11:30am till 12:45pm / Dinner – 6:30pm till 7:45pm)
A special invitation to the food tasting for the stated numbers of persons featuring your confirmed wedding menu (unless otherwise stated)
Traditional “wife cake” (Lo Bor Bang) or selection of wedding favour for all guests
Complimentary use of LCD projector with screen
Guest Book for the reception desk
Complimentary car park coupons based on 15% of your confirmed attendance
One VIP car park lot at hotel’s entrance for bridal car on the wedding day
Choice of specially designed invitation cards based on 70% of your confirmed attendance (Printing & accessories not included)

TERMS AND CONDITIONS

All confirmed booking must be made with S\$3,000 non-refundable and non-transferable deposit payment

Valid for Weddings held by 31 March 2016

Valid strictly for new bookings only

All bookings are subject to function space availability

Prices are subject to 10% service charges & prevailing government taxes.





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WEDDING PACKAGE

Peach Garden @ Hotel Miramar



MENU

Pearl

Wedding Lunch Package

For 10 persons @
\$698.00++ per table



Minimum of **15 tables**
Maximum of **42 tables**

(Mondays – Sundays
including Eves of and Public Holidays)

Free flow of draught beer during lunch
Complimentary 1 bottle of house wine per
confirmed table for banquet consumption only
Complimentary food tasting for 6 persons

桃苑拼盘
(西施螺片, 海蜇寿司, 付皮卷, 烧鸭, 石榴球)

Peach Garden Combination
(Marinated Sea Whelk with Plum Sauce, Jelly Fish
Sushi, Deep-fried Bean Skin Roll with Seaweed,
Roast Crispy Duck accompanied with
Deep-fried Chicken Pomegranate Ball)

极品鲍参翅肚
Braised Baby Superior Shark's Fin
with Shredded Abalone, Fish Maw and
Sea Cucumber

芥末虾球
Fried Fresh Prawn
with Wasabi Salad Cream

潮式蒸金目鲈
Steamed Sea Bass
in "Teo Chew" Style

橙皮吊烧鸡
Roasted Crispy Chicken
with Orange Peel

干贝扒野菌时蔬
Braised Seasonal Vegetable
with Dried Scallop and Assorted Mushrooms

腊味荷叶饭
Steamed Rice with Preserved Meat Wrapped
in Lotus Leaf

蜜瓜西米露
Chilled Honey Dew Sago



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WEDDING PACKAGE

Peach Garden @ Hotel Miramar



MENU

Silver

Wedding Dinner Package

For 10 persons @
\$798.00++ per table

Minimum of **20 tables**
Maximum of **42 tables**

(Mondays – Thursdays
excluding Eves of and Public Holidays)

Free flow of draught beer during dinner

*Complimentary 2 bottles of house wine per
confirmed table for banquet consumption only*

Complimentary food tasting for 10 persons

*Complimentary S\$300 Peach Garden dining voucher OR
One night stay in a premium room of Hotel Miramar*

*For wedding dinner
with a minimum confirmation of 25 tables:
enjoy 1 buffet catering for 20 persons
and free flow of red wine during dinner*

美满良缘拼盘
(香芒烟鸭, 鱼子寿司, 紫菜卷, 沙津虾, 南乳鲜冬菇)

Magic Combination
(Smoked Duck with Fresh Mango, Sushi with Fish Roe,
Deep-fried Seaweed Roll, Chilled Salad Prawn accompanied
with Fried Mushroom with Preserved Bean Paste)

鱼鳔鸡丝蛋白鱼翅
Braised Shark's Fin Soup
with Fish Maw, Shredded Chicken
and Egg White

夏果荔枝炒虾仁带子
Sautéed Fresh Scallop
with Shrimp, Lychee and Macadamia Nuts

姜茸鲜百合蒸巴丁鱼
Steamed Live Pa Ting Fish
with Minced Ginger and Fresh Lily Bulb
with Superior Soya Sauce

脆皮烧鸭
Roasted Crispy Duck

香菇鲜豆根扒时蔬
Braised Seasonal Vegetable
with Mushroom and Fresh Gluten Puff

豉油皇海鲜炒面
Fried Noodle with Seafood
in Superior Soya Sauce

白玉冰
Chilled Jelly Royale
with Julienne of Coconut



2015/2016

WEDDING PACKAGE

Peach Garden @ Hotel Miramar



MENU



Gold

Wedding Dinner Package

For 10 persons @
\$898.00++ per table



Minimum of **25 tables**
Maximum of **42 tables**

(Fridays – Sundays
excluding Eves of and Public Holidays)

Free flow of draught beer during dinner

*Complimentary 1 bottle of house wine per
confirmed table for banquet consumption only*

Complimentary food tasting for 10 persons

*Complimentary S\$300 Peach Garden dining voucher OR
One night stay in a premium room of Hotel Miramar*

五福拼盘
(千岛生虾, 烧肉, 当归烧鸭, 鱼子寿司, 春卷)

Peach Garden Combination
(Chilled Salad Prawn with Thousand Island Sauce,
Roasted Pork Cube, Roasted Crispy Duck with
“Dang Gui” Sauce, Sushi with Fish Roe
accompanied with Deep-Fried Spring Roll)

响螺鸡炖中鲍翅
Double-boiled Baby Superior Shark's Fin Soup
with Sea Whelk and Wolfberries

野菌松子炒带子
Stir-fried Fresh Scallop
with Pine Nuts and Wild Mushroom

港蒸笋壳鱼
Steamed Live Soon Hock Fish
with Superior Soya Sauce

香茅大虎虾
Pan-fried King Prawn
with Lemon Grass Sauce

鲍汁鱼鳔豆根扒时蔬
Braised Fish Maw with Fresh Gluten Puff
and Seasonal Vegetable in Abalone Sauce

海鲜干炒面线
Fried Mian Xian with Seafood

红枣雪耳炖雪梨
Double-boiled Red Dates Tea
with Snow Fungus and Snow Pear





2015/2016

WEDDING PACKAGE

Peach Garden @ Hotel Miramar



MENU

Platinum

Wedding Dinner Package

For 10 persons @
\$998.00++ per table



Minimum of **25 tables**
Maximum of **42 tables**

(Fridays – Sundays
including Eves of and Public Holidays)

Free flow of draught beer during dinner

*Complimentary 2 bottles of house pour wine
for every confirmed table*

Complimentary food tasting for 10 persons

*Complimentary buffet catering for 20 persons
on wedding day*

*Complimentary S\$300 Peach Garden dining voucher OR
One night stay in a premium room of Hotel Miramar*

南乳烧猪

Roasted Suckling Pig with Preserved Bean Paste

翅骨汤中鲍翅

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

西芹鲜带子炒虾球

Stir-fried Fresh Scallop
with Prawn and Celery

豆酥蒸大海班

Steamed Large Sea Garoupa
with Beancrums with Superior Soya Sauce

洋参吊烧鸡

Roasted Crispy Chicken with Ginseng

海参香菇扒时蔬

Braised Sea Cucumber
with Mushroom and Seasonal Vegetable

蟹肉焖香港伊面

Stewed Ee-fu Noodle with Fresh Crab Meat

陈皮红豆沙汤圆

Warm Red Bean Paste with
Orange Peel and Glutinous Rice Ball





2015/2016

WEDDING PACKAGE

Peach Garden @ Hotel Miramar



MENU

Titanium

Wedding Dinner Package

For 10 persons @
\$998.00++ per table



Minimum of **15 tables**
Maximum of **42 tables**

(Mondays – Sundays
including Eves of and Public Holidays)

Free flow of draught beer during dinner

Complimentary 12 bottles of wine

Complimentary food tasting for 6 persons

*For wedding dinner
with a minimum confirmation of 25 tables:
enjoy 1 buffet catering for 20 persons
and free flow of red wine during dinner*

桃苑龙凤拼盘
(香芒龙虾沙津, 烧肉拼付皮卷)

Peach Garden Combination
(Fresh Baby Lobster Salad with Mango, Roasted Pork Cube
accompanied with Deep-Fried Bean Skin Roll with Seaweed)

红烧蟹肉中鲍翅
Braised Baby Superior Shark's Fin Soup
with Fresh Crab Meat

黄金虾球
Fried Fresh Prawn with Golden Yolk

潮式蒸笋壳鱼
Steamed Live Soon Hock Fish
in "Teo Chew" Style

脆皮烧鸭
Roasted Crispy Duck

鲜带子双菇炒西兰花
Stir-fried Fresh Scallop with Broccoli
and Assorted Mushrooms

肉酱海鲜焖香港伊面
Stewed Ee-fu Noodle with Seafood
and Minced Meat Sauce

白果芋泥
Warm Yam Paste with Gingko Nuts

