

2015/2016

WEDDING PACKAGE

Peach Garden @ OCBC Centre



*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 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
favor 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
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.



2015/2016

WEDDING PACKAGE

Peach Garden @ OCBC Centre



MENU

Classic

Wedding Lunch Package

For 10 persons @
\$798.00++ per table



Minimum of **20 tables**
Maximum of **21 tables**

(Saturdays – Sundays
including Eves of and Public Holidays)

2 x 20 litres barrel beer

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

Complimentary food tasting for 6 persons

桃苑拼盘
(乳猪, 烧鸭, 明虾卷, XO酱海蜇丝)

Peach Garden Combination
(Roasted Suckling Pig, Roasted Crispy Duck,
Fried Prawn Roll, Jelly fish with X.O. Sauce)

红烧蟹肉鱼鳔鱼翅
Braised Shark's Fin Soup
with Fish Maw and Crabmeat

桃苑双味虾球
(芥末虾球, 泰式黄芥末虾球)
Fried Prawn in Two Styles
(Wasabi Salad Cream &
Thai Style Mustard Cream)

娘惹蒸红鲑鱼
Steamed Red Salmon Fish
in "Nonya" Sauce

盐焗香茅鸡
Baked Chicken with
Rock Salt and Lemongrass

双菇干贝丝扒时蔬
Braised Seasonal Vegetables with
Shredded Conpoy and Twin Mushrooms

干烧伊面
Braised Ee-Fu Noodle with Chives

白玉冰
Chilled Jelly Royale
with Julienne of Coconut





2015/2016

WEDDING PACKAGE

Peach Garden @ OCBC Centre



MENU



Pearl

Wedding Lunch Package

For 10 persons @
\$898.00++ per table



Minimum of **15 tables**
Maximum of **21 tables**

(Saturdays - Sundays
including Eves of and Public Holidays)

1 x 20 litres barrel beer

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

Complimentary food tasting for 6 persons

龙虾拼盘

Lobster Salad Combination

翅骨炖鱼翅

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

清蒸笋壳鱼

Steamed Soon Hock Fish
with Superior Soya Sauce

XO酱带子虾球炒蜜豆

Sautéed Fresh Scallop and
Crystal Prawn with Honey Pea
in X.O. Sauce

当归烧鸭

Roasted Duck with Angelica Herb

金鲍仔冬菇扒时蔬

Braised Seasonal Vegetables
with Baby Abalone and Mushrooms

榄菜炒饭

Fried Rice with Olive Leaf

杨枝甘露

Chilled Mango, Sago and Pomelo





2015/2016

WEDDING PACKAGE

Peach Garden @ OCBC Centre



MENU

Silver

Wedding Lunch Package

For 10 persons @
\$798.00++ per table



Minimum of **20 tables**
Maximum of **21 tables**

(Mondays – Fridays
excluding Eves of and Public Holidays)

3 x 20 litres barrel beer

Free flow of red wine for banquet consumption only

Complimentary food tasting for 10 persons

桃苑拼盘
(乳猪, 烧鸭, 明虾卷, XO酱海蜇丝)

Peach Garden Combination
(Fried Prawn Roll, Roasted Sliced Suckling Pig,
Roasted Pork Cube, Roasted Sliced Duck,
Jellyfish with X.O. Sauce)

鲜蟹肉干贝花胶丝烩生翅
Braised Shark's Fin Soup with
Shredded Fish Maw, Crabmeat and Conpoy

桃苑双味虾球
(芥末虾球, 泰式黄芥末虾球)
Fried Prawn in Two Styles
(Wasabi Salad Cream &
Thai Style Mustard Cream)

金银蒜蒸巴丁鱼
Steamed Pa Ting Fish
with Golden Minced Garlic

双菇干贝丝扒时蔬
Braised Seasonal Vegetables with
Shredded Conpoy and Twin Mushrooms

盐焗香茅鸡
Baked Chicken with
Rock Salt & Lemongrass

荷叶海鲜炒饭
Fried Rice with Seafood
wrapped in Lotus Leaf

莲子百合红豆沙
Cream of Red Bean Paste with
Lotus Seed and Lily Bulb





2015/2016

WEDDING PACKAGE

Peach Garden @ OCBC Centre



MENU



Gold

Wedding Dinner Package

For 10 persons @
\$898.00++ per table



Minimum of **20 tables**
Maximum of **21 tables**

(Mondays – Fridays
excluding Eves of and Public Holidays)

*Free flow of draught beer during dinner
Free flow of red wine for banquet consumption only*

Complimentary food tasting for 10 persons

龙虾拼盘

Lobster Salad Combination

红烧金菇花胶丝蟹肉翅

Braised Shark's Fin Soup with
Shredded Fish Maw, Crabmeat
and Golden Mushroom

黄金带子球

Deep-Fried Scallop with
Golden Salted Yolk

清蒸海斑

Steamed Sea Garoupa Fish
with Superior Soya Sauce

当归烧鸭

Roasted Duck with Angelica Herb

XO酱花枝片炒西兰花

Sautéed Cuttlefish with
Broccoli in X.O. Sauce

干炒海鲜炒饭

Fried Rice with Assorted Seafood

红豆沙莲子西米露

Chilled Red Bean Paste
with Lotus Seed and Sago





2015/2016

WEDDING PACKAGE

Peach Garden @ OCBC Centre



MENU

Platinum

Wedding Dinner Package

For 10 persons @
\$998.00++ per table



Minimum of **20 tables**
Maximum of **21 tables**

(Mondays – Sundays
including Eves of and Public Holidays)

Free flow of draught beer during dinner
Free flow of red wine for banquet consumption only
Complimentary pre-dinner cocktail with finger canapé
Complimentary food tasting for 10 persons

堂烧全体烧猪
Roast Suckling Pig

京式花胶炖鸡汤
Double-boiled Chicken Soup
with Fish Maw

干煎老虎虾
Pan-fried Tiger Prawn

清蒸笋壳鱼
Steamed Soon Hock Fish
with Superior Soya Sauce

金鲍仔冬菇扒时蔬
Braised Seasonal Vegetables with
Baby Abalone and Mushrooms

二度椒盐猪件
Fried Piglet with Salt & Pepper
2nd Serving

干炒海鲜面线
Fried Mian Xian with
Assorted Seafood

椰盅白玉冰
Chilled Jelly Royale
in Young Coconut





2015/2016

WEDDING PACKAGE

Peach Garden @ OCBC Centre



MENU

Diamond

Wedding Dinner Package

For 10 persons @
\$1098.00++ per table



Minimum of **20 tables**
Maximum of **21 tables**

(Mondays – Sundays
including Eves of and Public Holidays)

Free flow of draught beer during dinner
Free flow of red wine for banquet consumption only
Complimentary pre-dinner cocktail with finger canapé

Complimentary food tasting for 10 persons

脆皮烧猪

Roast Crispy Suckling Pig

翅骨炖中鲍翅

Braised Baby Shark's Fin Soup
with Shark's Bone Cartilage Soup

芥末虾球拼黄金带子球

Fried Prawn with Wasabi Salad Cream
accompanied with Deep-Fried Scallop
with Golden Salted Yolk

XO酱花枝片炒西兰花

Sautéed Cuttlefish with
Broccoli in X.O. Sauce

潮州式蒸斗鲷

Steamed Pomfret in "Teochew" Style

金鲍仔冬菇扒时蔬

Braised Seasonal Vegetables with
Baby Abalone and Mushrooms

竹笼蒸腊味饭

Steamed Rice with Chinese Sausage
in Bamboo Basket

白果芋泥

Yam Paste with Gingko Nut

