

2016/2017 WEDDING PACKAGE

PEACH GARDEN @ ORCHID COUNTRY CLUB



peach garden
chinese restaurant

PEARL

Wedding Lunch Package

For 10 persons @ \$698++ per table

Min of 15 tables, Max of 42 tables

(Mondays – Sundays including Eve of and Public Holiday)

SILVER

Wedding Dinner Package

For 10 persons @ \$728++ per table

Min of 15 tables, Max of 42 tables

(Mondays – Fridays excluding Eve of and Public Holiday)

GOLD

Weekend Wedding Dinner Package

For 10 persons @ \$828++ per table

Min of 25 tables, Max of 42 tables

(Saturdays & Sundays excluding Eve of and Public Holiday)

PLATINUM

Wedding Dinner Package

For 10 persons @ \$938++ per table

Min of 25 tables, Max of 42 tables

(Saturdays & Sundays including Eve of and Public Holiday)

DIAMOND

Wedding Dinner Package

For 10 persons @ \$1,038++ per table

Min of 25 tables, Max of 42 tables

(Saturdays & Sundays including Eve of and Public Holiday)

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-litres 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 ceremony
- 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 favours for all guests
- Complimentary use of LCD projector with screen
- Guest Book and Wedding Token Box for the reception desk
- Choice of specially designed invitation cards based on 70% of your confirmed attendance (Printing & accessories not included)
- One VIP parking lot near restaurant entrance
- Complimentary parking facilities for all guests
- Complimentary shuttle bus service from Yishun MRT Station to Orchid Country Club, available at every 10 minutes interval and subject to traffic condition

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 2017. An additional surcharge of S\$30.00++ per table for wedding to be held after 31 March 2017
- Valid strictly for new bookings only
- All bookings are subject to function space availability
- Prices are subject to 10% service charges & prevailing government taxes
- Prices and menus are subject to change without prior notice.

Note:

Food Tasting are subject to availability only during weekdays (Monday to Friday), except Eve and 15 days of Chinese New Year.



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PEARL WEDDING LUNCH PACKAGE

For 10 persons @ \$698++ per table (Min of 15 tables, Max of 42 tables)
Mondays – Sundays including Eve of and Public Holiday

- Complimentary 1 x 20 litres barrel of beer
- Complimentary 10 bottles of house wine for banquet consumption only
- Free Flow of draught beer and per bottle of house pour wine per confirmed table (minimum 25 tables)
- Complimentary Food Tasting for 10 persons (minimum 25 tables)
- One night stay in a Deluxe room of OCC Club House (minimum 25 tables)

桃苑献五福 (脆皮素鹅, 海蜇, 芝麻墨鱼仔, 蟹柳面包卷, 川式鸡柳)
Peach Garden Combination (Crispy Mock Goose, Marinated Jellyfish, Marinated Baby Octopus, Crabstick Roll, & Spicy Sliced Chicken)

蟹肉菇丝烩天使翅
Braised Shark's Fin Soup with Crabmeat and Shredded Mushroom

麦片虾球
Deep-fried Prawn with Crispy Oats Cereal

豆酥虾米蒸亦槽
Steamed Snapper with Bean Crumb

香芋丝童子鸡
Roasted Spring Chicken with Shredded Taro

松茸香妃螺菇时蔬
Braised Sea Whelk Mushroom with Seasonal Vegetable

海鲜粒干炒面线
Fried "Mian Xian" with Diced Seafood

白果花生糊
Cream of Peanut with Ginkgo Nut

SILVER WEDDING DINNER PACKAGE

For 10 persons @ \$728++ per table (Min of 15 tables, Max of 42 tables)
Mondays – Fridays excluding Eve of and Public Holiday

- Complimentary 1 x 20 litres barrel of beer
- Complimentary 10 bottles of house wine for banquet consumption only
- Free Flow of draught beer and per bottle of house pour wine per confirmed table (minimum 25 tables)
- Complimentary Food Tasting for 10 persons (minimum 25 tables)
- One night stay in a Deluxe room of OCC Club House (minimum 25 tables)

桃苑献五福 (烧肉, 西施螺片, 炒桂花蛋, 乌打卷, 海蜇)
Peach Garden Combination (Roast Pork Cube, Marinated Top Shell, Fried Scramble Egg with Crabmeat, "Otah" Roll & Marinated Jellyfish)

蟹肉竹笙天使翅
Braised Shark's Fin Soup with Crab Meat and Bamboo Pith

芥末虾球
Deep-fried Prawn with Wasabi Salad Cream

XO 酱豆腐蒸巴丁鱼
Steamed "Pa Ting" Fish with Beancurd and XO Sauce

金牌吊烧鸡
Roasted Crispy Chicken with Prawn Cracker

豆根北菇扣津白
Braised Tientsin Cabbage with Fresh Gluten and Black Mushroom

腊味荷叶饭
Fried Rice with Chinese Sausage in Lotus Leaf

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



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GOLD WEDDING DINNER PACKAGE

For 10 persons @ \$828++ per table (Min of 25 tables, Max of 42 tables)
Saturdays & Sundays excluding Eve of and Public Holiday

- Free Flow of draught beer during dinner
- Complimentary per bottle of house pour wine per confirmed table and for consumption only
- Complimentary Food Tasting for 10 persons
- Complimentary S\$300 Peach Garden Dining Vouchers OR
- One night stay in a Deluxe room of OCC Club House

美满庆良缘 (香芒海鲜条, 海蜇海带丝, 仙蒂骨, 椒盐鱼皮, 口水鸡)
Peach Garden Combination (Deep-fried Seafood & Mango Roll, Marinated Jellyfish with Seaweed, Marinated Spare Rib, Deep-fried Fish Skin with Salt and Pepper, Marinated Chicken with Spicy Sauce)

蟹肉蛋花干贝翅
Braised Shark's Fin Soup with Crabmeat, Egg and Conpoy

芥末虾球拼黄金虾球
Deep-fried Prawn in Two Styles (Wasabi Salad Cream and Golden Salted Egg Yolk)

豆酥蒸石斑
Steamed Garoupa with Bean Crumbs in Superior Soya Sauce

明炉烧鸭
Roasted Crispy Duck

北菇海参扒时蔬
Braised Sea Cucumber with Black Mushroom and Seasonal Vegetable

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

杨枝甘露
Chilled Mango and Sago with Pomelo

PLATINUM WEDDING DINNER PACKAGE

For 10 persons @ \$938++ per table (Min of 25 tables, Max of 42 tables)
Saturdays & Sundays including Eve of and Public Holiday

- Free Flow of draught beer during dinner
- Complimentary per bottle of house pour wine per confirmed table and for consumption only
- Complimentary Food Tasting for 10 persons
- Complimentary S\$300 Peach Garden Dining Vouchers OR
- One night stay in a Deluxe room of OCC Club House

龙虾大拼盘 (龙虾沙律, 烧肉, 乌打卷, 石榴花球, 芝麻墨鱼仔)
Lobster Combination (Lobster Salad, Roast Pork Cube, Otah Roll, Crispy Stuffed Pomegranate, Marinated Baby Octopus)

翅骨汤中鲍翅
Double Boiled Baby Superior Shark's Fin in Shark's Cartilage Broth

金衣带子伴芥末虾球
Sauteed Fresh Scallop with Salted Egg Yolk accompanied with Deep-fried Prawn with Wasabi Salad Cream

果皮鲜白合石斑
Steamed Garoupa with Lily Bulb and Orange Peel

金鲍仔北菇扒西兰花
Braised Baby Abalone with Black Mushroom and Broccoli

蒜香烧鸡
Roasted Crispy Chicken with Golden Garlic

干烧伊面
Stewed Ee-fu Noodle with Mushroom & Chives

杨枝甘露
Chilled Mango with Sago and Pomelo



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DIAMOND WEDDING DINNER PACKAGE

For 10 persons @ \$1,038++ per table (Min of 25 tables, Max of 42 tables)

Saturdays & Sundays including Eve of and Public Holiday

- Free Flow of draught beer during dinner
- Complimentary per bottle of house pour wine per confirmed table and for consumption only
- Complimentary Food Tasting for 10 persons
- Complimentary Catering Buffet Lunch at one residence
- Complimentary S\$300 Peach Garden Dining Vouchers OR
- One night stay in a Deluxe room of OCC Club House

脆皮乳猪
Roast Suckling Pig

蟹肉竹筴中鲍翅
Braised Baby Superior Shark's Fin with Crab Meat and Bamboo Pith

蒜子干煎大明虾
Pan Fried King Prawn with Garlic and Superior Soya Sauce

鲜白合蒸海斑
Steamed Sea Garoupa with Lily Bulb and Superior Soya Sauce

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

雪中北菇八头鲍鱼
Braised Whole 8 Head Abalone with Mushroom and Egg White

金桶腊香饭
Traditional Fragrant Rice with Preserved Meat

椰汁白果香芋泥
Yam Paste with Gingko Nut and Coconut Milk

