

2015/2016

WEDDING PACKAGE

Peach Garden @ Orchid Country Club



*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-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
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 one set of LCD projector with screen
Guest Book for the reception desk
Choice of specially designed invitation cards based on 70% of
your confirmed attendance.
(Printing & accessories not included)
Complimentary parking facilities for all guests (subject to
availability)
Complimentary shuttle bus service from Yishun MRT Station
to Orchid Country Club, available at every 10 minutes interval

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.

Note:

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



2015/2016

WEDDING PACKAGE

Peach Garden @ Orchid Country Club



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)

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

桃苑献五福

(五香腐皮卷, 海蜇八爪鱼, 沙律西瓜虾,
蟹柳面包卷, 川式鸡柳)

Peach Garden Combination

(Crispy Fried Stuffed Bean Skin, Marinated Jellyfish
and Baby Octopus, Salad Prawn,
Crabstick Roll & Spicy Sliced Chicken)

海鲜蟹肉上汤翅

Double Boiled Shark's Fin with
Crab Meat and Seafood in Superior Stock

豆酥虾米蒸亦槽

Steamed Snapper with Bean Crumb

药膳钵酒灼生虾

Poached 'Live' Prawn with
Chinese Herbs and Port Wine

香芋丝童子鸡

Roasted Spring Chicken with Shredded Taro

松茸香妃螺菇时蔬

Braised Sea Whelk Mushrooms
with Seasonal Vegetables

鲜双菇焖伊府面

Braised Ee-fu Noodles
with Twin Fresh Mushrooms

白果花生糊

Cream of Peanut with Gingko Nuts



2015/2016

WEDDING PACKAGE

Peach Garden @ Orchid Country Club



MENU

Silver

Wedding Dinner Package

For 10 persons @
\$698.00++ per table

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

(Mondays - Thursdays
excluding 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

*Complimentary S\$300 Peach Garden Dinning
Vouchers OR One night stay in a deluxe room at
Orchid Country Club House*

桃苑献五福

(五香腐皮卷, 海蜇八爪鱼, 沙律西瓜虾,
蟹柳面包卷, 川式鸡柳)

Peach Garden Combination

(Crispy Fried Stuffed Bean Skin, Marinated Baby Octopus,
Salad Prawn, Crabstick Roll & Spicy Sliced Chicken)

海鲜蟹肉上汤翅

Double-boiled Shark's Fin with
Crab Meat and Seafood in Superior Stock

豆酥虾米蒸亦槽

Steamed Snapper with Bean Crumb

药膳钵酒灼生虾

Poached 'Live' Prawn with
Chinese Herbs and Port Wine

香芋丝童子鸡

Roasted Spring Chicken with Shredded Taro

松茸香妃螺菇时蔬

Braised Sea Whelk Mushrooms
with Seasonal Vegetables

鲜双菇焖伊府

Braised Ee-fu Noodles
with Twin Fresh Mushrooms

白果花生糊

Cream of Peanut with Gingko Nut



2015/2016

WEDDING PACKAGE

Peach Garden @ Orchid Country Club



MENU



Gold

Wedding Dinner Package

For 10 persons @
\$798.00++ 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 pour wine per confirmed
table \$ 12 bottles of wine for banquet consumption only*

Complimentary food tasting for 10 persons

*Complimentary S\$300 Peach Garden Dinning
Vouchers OR One night stay in a deluxe room at
Orchid Country Club House*

美满庆良缘
(沙律脆皮虾, 海蜇, 仙蒂骨, 椒盐鱼皮, 口水鸡)

Peach Garden Combination
(Deep Fried Prawn with Salad Sauce,
Marinated Jellyfish, Marinated Spare Ribs,
Deep Fried Fish Skin with Salt and Pepper,
Marinated Chicken with Spicy Sauce)

蟹肉干贝鱼翅
Braised Shark's Fin Soup
with Crabmeat and Dried Scallop

凤脂梅菜蒸笋壳
Steamed Marble Goby
with Preserved Vegetables

明炉烧鸭
Roasted Crispy Duck

银丝卷干烧虾球
Pan-fried Prawn with Chili Sauce
served with Fried Bun

北菇相思兰花
Stir-fried Broccoli
with Black Mushroom

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

红豆沙汤丸
Cream of Red Bean
with Glutinous Rice Dumpling





2015/2016

WEDDING PACKAGE

Peach Garden @ Orchid Country Club



MENU

Platinum

Wedding Dinner Package

For 10 persons @
\$938.00++ 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 1 bottle of house pour wine per confirmed
table \$ 12 bottles of wine for banquet consumption only*

Complimentary food tasting for 10 persons

*Complimentary S\$300 Peach Garden Dinning
Vouchers OR One night stay in a deluxe room at
Orchid Country Club House*

龙虾大拼盘
(龙虾沙律, 烧肉, 乌打卷, 石榴花球, 醉鸡)

Peach Garden Combination
(Lobster Salad, Roasted Pork, Otah Roll,
Crispy Stuffed Pomegranate, Drunken Chicken)

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

金衣带子伴沙律虾球
Sautéed Fresh Scallop with
Salted Egg Yolk accompanied with
Sautéed Prawn with Salad Sauce

果皮鲜白合大花班
Steamed Sea Garoupa
with Lily Bulb and Orange Peel

北菇雪地鸳鸯8-头鲍
Braised 8-Head Abalone with
Stuffed Fish Maw and Choy Sum

金华玉树鸡
Steamed Boneless Chicken with
Ham, Black Mushroom and Broccoli

瑶柱莺莺荷叶饭
Steamed Fragrance Rice and Brown Rice
with Diced Chicken and Conpoy

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





2015/2016

WEDDING PACKAGE

Peach Garden @ Orchid Country Club



MENU

Diamond

Wedding Dinner Package

For 10 persons @
\$1038.00++ 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 1 bottle of house pour wine per confirmed
table \$ 12 bottles of wine for banquet consumption only*

Complimentary food tasting for 10 persons

*Complimentary S\$300 Peach Garden Dinning
Vouchers OR One night stay in a deluxe room at
Orchid Country Club House*

脆皮乳猪

Roasted Suckling Pig

蟹肉竹笙中鲍翅

Braised Baby Superior Shark's Fin
with Crab Meat and Bamboo Pith

鲜白合蒸海斑

Steamed Sea Garoupa with
Lily Bulb and Superior Soya Sauce

蒜子干煎大明虾

Pan-Fried King Prawn with
Garlic and Superior Soya Sauce

二度椒盐猪件

Deep Fried Piglet
with Salt and Pepper (2nd Serving)

雪中北菇8-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

