




2015/2016

WEDDING PACKAGE

Peach Garden @ Thomson Plaza



—  —
*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

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
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)

TERMS AND CONDITIONS

All confirmed booking must be made by 24 January 2015 with deposit of S\$3,000 non-refundable and non-transferable

Promotion valid for Weddings held by 31 March 2016. Wedding package confirmed after 31st March 2016, a S\$30 surcharge will be applicable

Valid strictly for new bookings only

All bookings are subject to Restaurant 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 @ Thomson Plaza



MENU

Silver

Wedding Dinner Package

For 10 persons @
\$500.00++ per table



Minimum of **20 tables**
Maximum of **30 tables**

(Mondays - Thursdays
excluding Eves of and Public Holidays)

Complimentary 1 x 20 litre barrel beer
Complimentary Food Tasting for 10 persons

桃苑情心结合拼盘
(钟情沙律虾, 脆皮烧肉, 熏蹄海蜇,
紫菜腐皮卷拼桂花海鲜蛋)

Peach Garden Combination
(Roast Pork Cube, Marinated Pig's Shank with Jelly Fish,
Deep-fried Bean Skin Roll, Fried Diced Seafood with Omelette and
Chilled Prawn Salad with Fresh Fruit Salad)

蟹肉蟹皇鱼翅
Braised Shark's Fin with Fresh Crab Meat and Roe

金丝麦片虾球
Deep-fried Prawn with
Crispy Oats and Shredded Egg

金银蒜蒸红曹鱼
Steamed Red Snapper with Minced Garlic
in Superior Soya Sauce

红烧北菇海参时蔬
Braised Sea Cucumber with mushrooms and
Seasonal Vegetables

蒜香吊烧鸡
Roasted Crispy Chicken with
Golden Garlic

海鲜粒焖伊面
Braised Ee-fu Noodles with
Diced Seafood

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





2015/2016

WEDDING PACKAGE

Peach Garden @ Thomson Plaza



MENU

Gold

Wedding Dinner Package

For 10 persons @
\$798.00++ per table



Minimum of **20 tables**
Maximum of **30 tables**

(Fridays – Sundays
excluding Eve of and Public Holiday)

Complimentary free flow of beer during dinner

*Complimentary free flow of house wine during dinner for
banquet consumption only*

Complimentary Food Tasting for 10 persons

*Complimentary buffet lunch catering for 20 persons at one of
your residential*

*Complimentary Instant Photo Booth during cocktail
reception*

Complimentary S\$50.00 off per table

桃苑拼盘

(烧鸭, 桂花海鲜蛋, 熏蹄海蜇, 腐皮卷拼韭黄菜卷)

Peach Garden Combination

(Roasted Crispy Duck, Diced Seafood Omelet,

Marinated Pig's Shank with Jellyfish,

Deep-fried Bean Skin Roll and Deep-fried Chives Roll)

干贝蟹肉竹笙翅

Braised Shark's Fin with Conpoy,
Fresh Crab Meat and Bamboo Pith

妈咪老虎虾

Wok-fried Tiger Prawn with
Marmite Sauce

金针云耳蒸巴丁鱼

Steamed "Pa Ting" Fish with
Black Fungus and Fresh Lily Bulb
in Superior Soya Sauce

红烧鲍贝花胶扒时蔬

Braised Fish Maw and Pacific Clam with
Seasonal Vegetables

当鸿烧鸡

Roasted Crispy Chicken

海鲜粒焖伊面

Braised Ee-fu Noodles with
Diced Seafood

清凉白玉冰

Chilled Jelly Royale with
Julienne of Coconut





2015/2016

WEDDING PACKAGE

Peach Garden @ Thomson Plaza



MENU

Platinum

Wedding Dinner Package

For 10 persons @
\$898.00++ per table



Minimum of **20 tables**
Maximum of **30 tables**

(Fridays – Sundays
including Eve of and Public Holiday)

Complimentary free flow of beer during dinner

*Complimentary free flow of house wine during dinner for
banquet consumption only*

Complimentary Food Tasting for 10 persons

*Complimentary buffet lunch catering for 20 persons at one of
your residential*

*Complimentary Instant Photo Booth during cocktail
reception*

Complimentary S\$50.00 off per table

桃苑拼盘

(烧肉, 椒盐白饭鱼, 沙律虾, 腐皮卷拼香蕉海鲜卷)

Peach Garden Combination

(Roasted Pork Cube, Deep-fried Crispy White Bait
with Salt and Pepper, Prawn Salad, Deep-fried Bean Skin Roll
and Deep-fried Prawn Roll with Banana)

鲍参翅肚更

Braised Shark's Fin with Shredded Abalone,
Sea Cucumber and Fish Maw

脆皮烧鸭

Roasted Crispy Duck

姜茸百合蒸笋壳鱼

Steamed Marble Goby with
Fresh Lily Bulb and Minced Ginger
in Superior Soya Sauce

豉油皇干煎老虎虾

Pan-fried Tiger Prawn with
Superior Soya Sauce

干贝海参北菇时蔬

Braised Sea Cucumber, Mushroom and
Conpoy with Seasonal Vegetables

海鲜粒干炒面线

Fried "Mian Xian" with Diced Seafood

杨枝甘露

Chilled Fresh Mango with
Sago and Pomelo





2015/2016

WEDDING PACKAGE

Peach Garden @ Thomson Plaza



MENU

Diamond

Wedding Dinner Package

For 10 persons @
\$998.00++ per table



Minimum of **20 tables**
Maximum of **30 tables**

(Friday – Sundays
including Eve of and Public Holiday)

Complimentary free flow of beer during dinner

*Complimentary free flow of house wine during dinner for
banquet consumption only*

Complimentary Food Tasting for 10 persons

*Complimentary buffet lunch catering for 20 persons at one of
your residential*

*Complimentary Instant Photo Booth during cocktail
reception*

Complimentary S\$50.00 off per table

金陵片皮乳猪
Roasted Golden Suckling Pig

翅骨汤竹笙中鲍翅
Double-boiled Baby Superior Shark's Fin
with Bamboo Pith in Shark's Cartilage Broth

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

清蒸龙虎斑
Steamed Tiger Garoupa with
Superior Soya Sauce

古法金鲍仔干贝北菇时蔬
Braised Baby Abalone with
Conpoy and Seasonal Vegetables

椒盐猪件
Wok-fried Piglet with Salt and Pepper

腊味荷叶饭
Steamed Rice with
Chinese Sausages in Lotus Leaf

杨枝甘露
Chilled Fresh Mango with
Sago and Pomelo

