

2019/2020 WEDDING PACKAGE

PEACH GARDEN @ OCBC CENTRE



peach garden
chinese restaurant

CLASSIC

Wedding Lunch Package

For 10 persons @ S\$968++ per table

Min of 20 tables, Max of 21 tables

(Saturdays – Sundays including Eve of and Public Holiday)

PEARL

Wedding Lunch Package

For 10 persons @ S\$1,068++ per table

Min of 15 tables, Max of 21 tables

(Saturdays – Sundays including Eve of and Public Holiday)

SILVER

Wedding Dinner Package

For 10 persons @ S\$968++ per table

Min of 20 tables, Max of 21 tables

(Mondays – Thursdays excluding Eve of and Public Holiday)

GOLD

Wedding Dinner Package

For 10 persons @ S\$1,068++ per table

Min of 20 tables, Max of 21 tables

(Mondays – Sundays including Eve of and Public Holiday)

PLATINUM

Wedding Dinner Package

For 10 persons @ S\$1,188++ per table

Min of 20 tables, Max of 21 tables

(Mondays – Sundays including Eve of and Public Holiday)

DIAMOND

Wedding Dinner Package

For 10 persons @ S\$1,338++ per table

Min of 20 tables, Max of 21 tables

(Mondays – 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-litre beer will be charged at S\$480++ per barrel
- Special corkage charge for duty paid wine at S\$20++ per opened bottle
- A special discount for House wine purchase from Peach Garden
- Waiver of corkage charge for sealed & duty paid hard liquor, wine 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 1 VIP tables
- Specially adorned and decorated VIP tables and chairs
- Wedding March with bubble effect

PRIVILEGES

- Pre-lunch/dinner cocktail reception with cocktail nuts at our pre function area (Lunch – 11:30am till 12:15pm / Dinner – 6:30pm till 7:30pm)
- 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 favors for all guests.
- Complimentary use of LCD projector with screen
- An Elegantly designed Guest’s Book
- Bridal Changing room available
- Complimentary car park coupons based on 20% of your confirmed attendance
- Choice of specially designed invitation cards based on 70% of your confirmed attendance (Printing & accessories not included)

TERM AND CONDITIONS

- All confirmed booking must be made with a non-refundable and non-transferable deposit payment of S\$5,000
- Valid for Weddings held by 31 December 2020. An additional surcharge of S\$50.00++ per table for wedding to be held after 31 December 2020
- 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.*



CLASSIC WEDDING LUNCH PACKAGE

For 10 persons @ S\$968++ per table (Min of 20 tables, Max of 21 tables)
Saturdays – Sundays, Eve of and Public Holiday

- 2 x 20 litre barrel beer
- Complimentary 1 bottle of house wine per confirmed table for banquet consumption only

桃苑拼盘 (烧鸭, 明虾卷, 紫菜腐皮, 桂花炒蛋, 陈醋海蜇头)
Peach Garden Combination
(Roasted Crispy Duck, Fried Prawn Roll, Deep-fried Bean Skin Roll with Seaweed, Fried Egg with Osmanthus Fragrance, Marinated Jellyfish with Aged Vinegar)

金鲍仔炖汤
Double-boiled Baby Abalone Soup

桃苑双味虾球 (麦片虾球拼泰式黄芥末虾球)
Fried Prawn in Two Styles (Oats Cereals and Thai Style Mustard Cream)

炸脆蒜米菜甫蒸金目卢鱼
Steamed Sea Bass Fish with Crispy Minced Garlic and Chye Poh

盐炬鸡
Roasted Chicken with Sea Salt

X.O. 酱雪耳带子西兰花
Sautéed Broccoli with Fresh Scallop & Snow Fungus in X.O. Sauce

荷香蒸生炒糯米饭
Fried Glutinous Rice with Chinese Sausages Wrapped with Steamed Lotus Leaf

龙眼白玉冰
Chilled Jelly Royale with Julienne of Coconut and Logan

PEARL WEDDING LUNCH PACKAGE

For 10 persons @ S\$1,068++ per table (Min of 15 tables, Max of 21 tables)
Saturdays – Sundays, Eve of and Public Holiday

- 2 x 20 litre barrel beer
- Complimentary 1 bottle of house wine per confirmed table for banquet consumption only

龙虾拼盘 (龙虾沙律, 海蜇, 虾枣, 鼓油鸡, 腐皮卷)
Lobster Salad Combination
(Lobster Salad, Marinated Jellyfish, Prawn Roll, Soya Sauce Chicken, Deep-fried Bean Skin Roll with Seaweed)

京汤鸡炖鱼翅
Double-boiled Shark's Fin with Essence of Chicken Soup

金针云耳蒸笋壳鱼
Steamed Soon Hock Fish with Snow Fungus & Golden Mushroom

XO酱带子芝麻沙律虾
X.O. Fresh Scallop accompanied with Salad Prawn and Sesame

海参冬菇扒鸭
Roasted Duck with Fresh Mushroom and Sea Cucumber

金鲍仔冬菇扒时蔬
Braised Seasonal Vegetable with Baby Abalone and Mushroom

干炒海鲜面线
Fried Mian Xian with Assorted Seafood

芋泥白果
Yam with Gingko Nuts



SILVER WEDDING DINNER PACKAGE

For 10 persons @ S\$968++ per table (Min of 20 tables, Max of 21 tables)
Mondays – Thursdays excluding Eve of and Public Holiday

- 3 x 20 litre barrel beer
- Free Flow of Red Wine for banquet consumption only

桃苑拼盘 (沙律龙虾, 烧鸭, 付皮卷, 虾枣, 烧肉)

Peach Garden Combination

(Lobster Salad, Roasted Crispy Duck, Deep-fried Bean Skin Roll with Seaweed, Prawn Roll, Roasted Pork Cube)

鱼翅仔宝汤 (花饺丝, 海参丝, 鱼翅)

Double-boiled Shark's Fin with Shredded Fish Maw, Shredded Sea Cucumber and Chicken Essence Soup

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 accompanied with Thai Style Mustard Cream)

榄叶蒸笋壳鱼

Steamed Soon Hock with Preserved Leaf

金鲍仔扒时蔬

Braised Seasonal Vegetable with Baby Abalone

香茅海盐香脆鸡

Roasted Crispy Chicken with Rock Salt & Lemongrass

干烧双菇伊面

Braised Ee Fu Noodles with Twin Mushroom

莲子百合红豆沙 - 热

Warm Red Bean Paste with Lotus Seed and Fresh Lily Bulb

GOLD WEDDING DINNER PACKAGE

For 10 persons @ S\$1,068++ per table (Min of 20 tables, Max of 21 tables)
Mondays – Sundays including Eve of and Public Holiday

- Free Flow of draught beer during dinner
- Free Flow of Red Wine for banquet consumption only

龙虾拼盘 (伦敦鸭, 海蜇, 付皮卷, 烧肉, 春卷)

Peach Garden Combination

(Roasted London Duck, Marinated Jellyfish, Deep-fried Bean Skin Roll with Seaweed, Roasted Pork Cube, Spring Roll)

螺头花胶炖汤

Double-boiled Fish Maw with Sea Whelk Soup

西施杏仁虾拼黄金虾

Prawn with Sliced Almond & Plum Sauce and Prawn with Golden Yolk

潮式蒸巴丁鱼

Steamed Pa Ting Fish in "TeoChew" Style

蒜茸脆皮烧鸡

Roasted Crispy Chicken with Minced Garlic

海参西兰花

Sautéed Sea Cucumber with Broccoli

干炒海鲜粒家乡面

Fried Noodles with Assorted Seafood

红豆沙莲子西米露-热

Warm Red Bean Paste with Lotus Seed and Sago



PLATINUM WEDDING DINNER PACKAGE

For 10 persons @ S\$1,188++ per table (Min of 20 tables, Max of 21 tables)
Mondays – Sundays including Eve of and Public Holiday

- Free Flow of draught beer during dinner
- Free Flow of Red Wine for banquet consumption only

桃苑拼盘 (沙律龙虾, 烧鸭, 付皮卷, 陈年醋海蜇头, 虾枣)
Peach Garden Combination
(Lobster Salad, Roasted Crispy Duck, Deep-fried Bean Skin Roll with Seaweed, Marinated Jellyfish with Aged Vinegar, Prawn Roll)

酿鱼粟竹笙干贝炖鸡汤
Double-boiled Stuffed Fish Maw, Bamboo Pith with Conpoy and Chicken Soup

X.O. 虾球拼芥末虾球
Deep-fried Prawn with X.O. Sauce accompanied with Prawn with Wasabi Sauce

清蒸笋壳鱼
Steamed Soon Hock Fish with Orange Peel

带子鲜冬菇扒时蔬
Braised Seasonal Vegetable with Fresh Scallop and Fresh Mushroom

砵酒童子鸡
Roasted Spring Chicken with Port Wine

干烧海鲜粒伊面
Braised Ee Fu Noodles with Assorted Diced Seafood

芋泥白果
Yam Paste with Gingko Nuts

DIAMOND WEDDING DINNER PACKAGE

For 10 persons @ S\$1,338++ per table (Min of 20 tables, Max of 21 tables)
Mondays – Sundays including Eve of and Public Holiday

- Free Flow of draught beer during dinner
- Free Flow of Red Wine for banquet consumption only

脆皮烧猪
Roasted Crispy Suckling Pig

京汤鸡炖中鲍翅
Double-boiled Baby Superior Shark's Fin with Essence of Chicken Soup

鼓抽鼓油皇大头虾
Pan-fried Tiger Prawn with "Lao Gan Die" Sauce

清蒸海斑
Steamed Sea Garoupa with Superior Soya Sauce

二度猪件公保豆腐
Braised Piglet with Beancurd and Dried Chili

6头鲍冬菇扒白菜苗
Braised 6-Head Abalone with Baby Cabbage and Mushroom

竹笼腊味蒸糯米饭
Steamed Glutinous Rice with Chinese Sausage in Bamboo Basket

椰盅黑糯米雪糕
Chilled Black Glutinous Rice with Ice-Cream in Young Coconut