



peach garden
chinese restaurant



Peach Garden
Wedding
Package

BEGINNING OF YOUR LOVE STORY

PEACH GARDEN @ HOTEL MIRAMAR

SOLEMNIZATION &
WEDDING PACKAGES
2022



Menu A \$968.00⁺⁺
Lunch Only
Mon - Thu
(Exclude Eve & PH)

Menu B \$1,028.00⁺⁺
Lunch & Dinner
Mon - Sun
(Exclude Eve & PH)

Menu C \$1,168.00⁺⁺
Lunch & Dinner
Mon - Sun
(Include Eve & PH)

TERM AND CONDITIONS: • All confirmed booking must be made with non-refundable and non-transferable deposit payment. • Valid for weddings held by 31 December 2022. • An additional surcharge of \$80.00⁺⁺ per table for wedding to be held after 1 January 2023. • 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. • Package price is not applicable on the eve of and Public Holidays, Special Occasions (Mother's and Father's Day) and during the 15 days of Chinese New Year. • Special rate for food tasting at 20% discount could be extended off selected package, if required.

MENU

- A modern Cantonese Cuisine prepared by our Chefs

BEVERAGE

- Free flow of soft drinks and Chinese tea throughout the event
- Tea ceremony set with specially brewed Double-boiled Red Dates Tea can be arranged with advance notice
- Special rate for house wine can be arranged at \$58.00++ per bottle and house beer at \$48.00++ per jug or \$580.00++ per 20-litres barrel
- Special corkage charge for sealed & duty paid hard liquor, wine and champagne at \$25.00++ per bottle brought to the wedding banquet

ALCOHOL PROMOTION (For Banquet Consumption only)

With minimum of 50 – 100 persons

- Complimentary 1 barrel of 20-litres house beer + 1 bottle of house wine for every 10 persons

With minimum of 101 – 150 persons

- Complimentary 2 barrels of 20-litres house beer + 2 bottles of house wine for every 10 persons

With minimum of 201 persons

- Free flow of house beer and house wine

WEDDING DECOR

- Exquisite wedding favor for all guests
- Table Centrepiece for all Guest tables inclusive of VIP tables
- Bubble Machine effect and shower of flower petals during your first march-in (Confetti is not allowed)

PRIVILEGES

- An exclusive use of our classy and elegant-style Private Space
- Guest Book and Wedding Token Box for the reception desk
- Solemnization decoration inclusive of ring pillow, feather pen set & chair sash ribbons
- Car park coupons based on 20% of your confirmed attendance, additional coupons at \$5++ each (Require 1 week advance order, coupons are non-exchangeable and non-refundable)
- Complimentary usage of in-house sound system with LCD projector & screen

ADDITIONAL PRIVILEGES

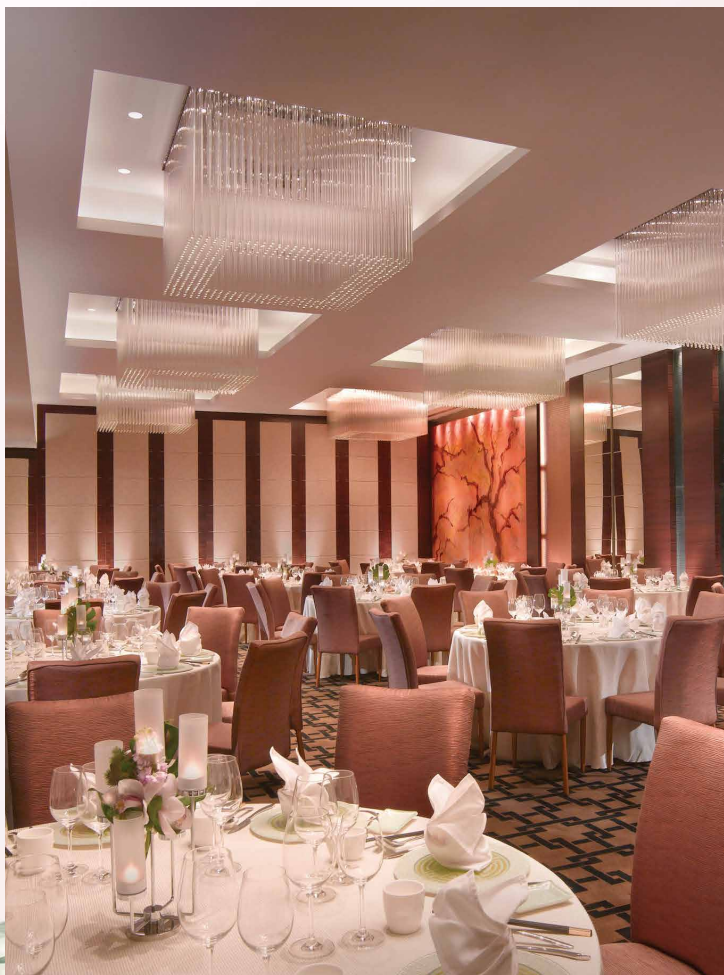
With minimum of 100 persons & above

- Stylish wedding themes with backdrop
- An intricately designed multi-tier model wedding cake
- Pyramid fountain with a bottle of sparkling wine for toasting
- Complimentary invitation cards based on 70% of the guaranteed attendance (Printing and accessories not included)
- Complimentary food tasting for 8 persons
(Applicable from Monday to Thursday, excluding first 15 days of Chinese New Year, blackout dates, eve of and public holidays)

With minimum of 150 persons with Menu C

- Complimentary 1 night stay at selected hotels





SET MENU A

桃苑献五福

Peach Garden Combination (Choice of 5 Items)

- 南乳鲜冬菇 Fried Mushroom with Preserved Bean Paste
- 香芒海鲜卷 Crispy Seafood and Mango Roll
- 香辣鱼皮 Spicy Fish Skin
- 脆皮烧鸭 Roasted Crispy Duck
- 四川口水鸡 Chilled Sichuan Chicken
- 香芒烟鸭 Smoked Duck with Mango
- 沙律什果虾 Chilled Salad Prawn

响螺鲍鱼炖花菇汤

Double-boiled Sea Whelk, Baby Abalone and Shiitake Mushroom Soup

花雕酒醉生虾

Poached Live Prawn with Chinese Wine

姜丝陈皮蒸龙虎斑

Steamed Hybrid Dragon-Tiger Grouper with Shredded Ginger and Orange Peel in Superior Soya Sauce

药材富贵鸡

Emperor Chicken with Chinese Herb

鲍汁百灵菇扒时蔬

Braised Bai Ling Mushroom with Seasonal Vegetables in Abalone Sauce

海鲜粒干炒面线

Fried Mian Xian with Diced Seafood

杨枝甘露

Chilled Mango Sago with Pomelo

SET MENU B

龙虾大拼盘

Lobster Combination (Choice of 5 Items)

- 龙虾沙律 Lobster Salad
- 香辣鱼皮 Spicy Fish Skin
- 脆皮烧肉 Roasted Crispy Pork Cube
- 桂花蟹肉 Crab Meat Omelette
- 泰式香芒烟鸭 Smoked Duck with Mango in Thai Style
- 南乳鲜冬菇 Fried Mushroom with Preserved Bean Paste
- 腐皮卷 Deep-fried Bean Skin Roll
- 春卷 Crispy Spring Roll

蟹肉蟹皇中鲍翅

Braised Baby Superior Shark's Fin Soup with Crab Meat and Crab Roe

X.O. 酱带子炒虾球

Sautéed Prawn and Scallop with X.O. Sauce

清蒸笋壳鱼

Steamed Soon Hock with Superior Soya Sauce

当归烧鸭

Roasted Crispy Duck with Angelica Herb

红烧海参鱼肚扒菠菜

Braised Sea Cucumber and Fish Maw with Spinach in Brown Sauce

金菇焖伊面

Braised Ee-Fu Noodle with Enoki Mushroom

香茅白玉冰

Chilled Jelly Royale with Lemongrass

SET MENU C

南乳全体猪

Roasted Golden Suckling with Preserved Bean Paste

翅骨汤炖中鲍翅

Double-boiled Baby Superior Shark's Fin in Shark's Cartilage Broth

豉油皇干煎老虎虾

Pan-fried Tiger Prawn with Superior Soya Sauce

清蒸红斑

Steamed Red Grouper with Superior Soya Sauce

黑松露酱脆皮烧鸭

Roasted Crispy Duck with Black Truffle Sauce

金鲍仔鲍贝扒时蔬

Braised Baby Abalone and Pacific Clam with Seasonal Vegetables

黑松露酱海鲜炒饭

Fried Rice with Diced Seafood in Black Truffle Sauce

椰汁金瓜芋泥拼桂花糕

Warm Yam Paste with Pumpkin and Coconut Cream accompanied with Chilled Osmanthus Jelly with Wolfberries