

2018/2019 WEDDING PACKAGES



OUR PACKAGES INCLUDES: -

MENU

- A modern Cantonese Cuisine prepared by our Chefs

BEVERAGES

- Free flow of soft drinks, mixers and Chinese tea throughout the event
- All subsequent 20-litre beer will be charged at S\$450.00++ per barrel
- Special corkage charge for duty paid wine at S\$20.00++ 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)
- 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)

TERM AND CONDITIONS

- All confirmed booking must be made with S\$3,000 non-refundable and non-transferable deposit payment
- Promotion valid for Weddings held by 31 December 2018
- Valid strictly for new bookings only
- All bookings are subject to Restaurant availability
- Prices are subject to 10% service charges and prevailing government taxes

NOTE :-

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

PEACH GARDEN @ THOMSON PLAZA

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peach garden
chinese restaurant

SILVER PACKAGE MENU

\$500.00++
PER TABLE OF 10 PERSONS

Minimum of 15 tables
Maximum of 25 tables

- Complimentary 12 bottles of wine for banquet consumption only

Mondays to Thursdays excluding
Eve of and Public Holiday for
Weekdays Dinner

苑情心结合拼盘

钟情水果沙律虾，泰式鲍鱼仔，熏蹄海蜇，紫菜腐皮卷拼桂花海鲜蛋

Peach Garden Combination Platter

Chilled Prawn with Fresh Fruit Salad, Thai Style Petite Abalone, Marinated Pig's Shank with Jellyfish, Deep-fried Bean Skin Roll, Fried Diced Seafood Omelette

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 Sauce

红烧北菇海参时蔬

Braised Sea Cucumber with Mushroom 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

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