

# 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

### GOLD PACKAGE MENU

**S\$798.00++**  
PER TABLE OF 10 PERSONS

Minimum of 18 tables  
Maximum of 25 tables

- Complimentary 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

Fridays to Sundays including  
Eve of and Public Holiday

#### 桃苑拼盘

烧鸭, 韭黄菜卷, 熏蹄海蜇, 腐皮卷拼桂花海鲜蛋

Peach Garden Combination Platter

Roasted Crispy Duck, Deep-fried Chives Roll, Marinated Pig's Shank with Jellyfish,  
Deep-fried Bean Skin Roll and Fried Diced Seafood Omelette

#### 蟹肉蟹皇鱼翅

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

#### 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

All prices quoted are subjected to 10% service charge and prevailing government taxes.

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