

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

PLATINUM PACKAGE MENU

\$898.00++
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 10 persons

Fridays to Sundays including
Eve of and Public Holiday

桃苑乳猪拼盘

乳猪件, 桂花海鲜蛋, 沙律水果虾拼腐皮卷
Peach Garden Suckling Pig Platter
Roasted Sliced Suckling Pig, Fried Diced Seafood Omelette, Chilled Prawn Salad with Fresh Fruits and Deep-fried Bean Skin Roll

鲍参翅肚羹

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

黑松露鲍鱼炖鸡汤

Double-boiled Superior Soup with Baby Abalone and Black Truffle

脆皮烧鸭

Roasted Crispy Duck

OR

八宝鸭

Braised Duck with Eight Treasures

姜茸百合蒸笋壳鱼

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

鼓油皇干煎老虎虾

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

清凉白玉冰

Chilled Jelly Royale with Julienne of Coconut

OR

杨枝甘露

Chilled Mango Sago and Pomelo

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