

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

2018/2019 WEDDING PACKAGES



peach garden
chinese restaurant

DIAMOND PACKAGE MENU

\$998.00++
PER TABLE OF 10 PERSONS

Minimum of 18 tables
Maximum of 25 tables

- Complimentary 1 x 20 litres barrel beer
- Complimentary 2 bottle of house wine per confirmed table for banquet consumption only
- Complimentary Food Tasting for 10 persons
- Complimentary Photobooth session with unlimited prints for 2 hours during cocktail reception

Fridays to Sundays including
Eve of and Public Holiday

All prices quoted are subjected to 10% service charge 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.

金陵片皮乳猪

Roasted Golden Suckling Pig

翅骨汤竹笙中鲍翅

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

OR

高汤竹笙炖燕窝

Double-boiled Superior Soup with Bird Nest and Bamboo Pith

芥末虾球拼黄金虾球

Fried Prawn in Two Styles

Wasabi Salad Cream and Golden Salted Egg Yolk

清蒸老虎斑

Steamed Tiger Garoupa with Superior Soya Sauce

OR

潮蒸斗昌

Steamed Pomfret in Teochew Style

古法金鲍仔干贝北菇时蔬

Braised Baby Abalone with Conpoy and Seasonal Vegetables

椒盐猪件

Wok-fried Piglet with Salt and Pepper

腊味荷叶饭

Steamed Rice with Chinese Sausages in Lotus Leaf

杨枝甘露

Chilled Mango Sago and Pomelo

OR

红枣百合雪莲子

Chilled Red Dates with Lily Bulb and Snow Lotus Seed