

2017/2018 WEDDING PACKAGE

PEACH GARDEN @ ORCHID COUNTRY CLUB



peach garden
chinese restaurant

PEARL PACKAGE

8-course Lunch & Dinner
\$768++ per table of 10 persons
Minimum of 15 tables, Maximum of 42 tables
Lunch (Mondays – Sundays excluding Eve of and Public Holidays), Dinner (Mondays – Thursdays excluding Eve of and Public Holidays)

SILVER PACKAGE

8-course Lunch & Dinner
\$798++ per table of 10 persons
Minimum of 20 tables, Maximum of 42 tables
Lunch (Mondays – Sundays including Eve of and Public Holidays), Dinner (Mondays – Thursdays excluding Eve of and Public Holidays)

GOLD PACKAGE

8-course Lunch \$858++ per table of 10 persons /
8-course Dinner \$888++ per table of 10 persons
Minimum of 25 tables, Maximum of 42 tables
Lunch (Mondays – Sundays including Eve of and Public Holidays), Dinner (Mondays – Sundays excluding Eve of and Public Holidays)

PLATINUM PACKAGE

8-course Lunch \$968++ per table of 10 persons /
8-course Dinner \$998++ per table of 10 persons
Minimum of 25 tables, Maximum of 42 tables
(Mondays to Sundays including Eve of and Public Holidays)

DIAMOND PACKAGE

8-course Lunch \$1,098++ per table of 10 persons /
8-course Dinner \$1,128++ per table of 10 persons
Minimum of 25 tables, Maximum of 42 tables
(Mondays to Sundays including Eve of and Public Holidays)

PREMIUM PACKAGE

6-course Individual Plated Lunch & Dinner
\$128++ per person
Minimum of 250 persons, Maximum of 400 persons
(Mondays to Sundays including Eve of and Public Holidays)

PACKAGE INCLUDES:

MENU

- A modern Cantonese Cuisine prepared by our Chefs

BEVERAGE

- Free flow of soft drinks, mixers and Chinese tea throughout the event
- All subsequent 20-litres beer will be charged at S\$480++ per barrel
- Special corkage charge for duty paid wine at S\$20++ per opened bottle
- A special discount for wine purchase from Peach Garden
- Waiver of corkage charge for sealed & duty paid hard liquor 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 ceremony
- Choice of Wedding Theme decorations
- Lovely Fresh Flower centerpiece for 2 VIP tables
- Specially adorned and decorated VIP tables and chairs

PRIVILEGES

- Cocktail reception with cocktail nuts at our pre-function area
- A special invitation to the food tasting for the stated numbers of persons featuring your confirmed wedding menu (unless otherwise stated)
- Traditional “wife cake” (Lo Bor Bang) or selection of wedding favours for all guests
- Complimentary use of LCD projector with screen
- Guest Book and Wedding Token Box for the reception desk
- Choice of specially designed invitation cards based on 70% of your confirmed attendance (Printing & accessories not included)
- One VIP parking lot near restaurant entrance
- Complimentary parking facilities for all guests
- Complimentary shuttle bus service from Yishun MRT Station to Orchid Country Club, available at every 10 minutes interval and subject to traffic condition

TERM AND CONDITIONS

- All confirmed booking must be made with S\$3,000 non-refundable and non-transferable deposit payment
- Valid for Weddings held by 31 March 2018. An additional surcharge of S\$30.00++ per table for wedding to be held after 31 March 2018.
- 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.

*Note:
Food Tasting are subject
to availability only
during weekdays
(Monday to Thursday),
except Eve and 15 days
of Chinese New Year.*



PEARL PACKAGE

8-course Lunch & Dinner \$768++ per table of 10 persons

- Complimentary 1 x 20 litres barrel of beer
- Complimentary 10 bottles of house wine for banquet consumption only
- Food Tasting for 10 persons can be arranged at 50% charge
- One night stay in a Deluxe Room of OCC Club House at \$185.00+gst per room night

桃苑献五福 Peach Garden Combination (Choice Of 1 Item)

- 脆皮素鹅, 海蜇, 芝麻墨鱼仔, 蟹柳面包卷, 川式鸡柳
Crispy Mock Goose, Marinated Jellyfish, Marinated Baby Octopus, Crabstick Roll & Spicy Sliced Chicken
- 泰式螺片, 乌打卷, 炒桂花蛋, 香芒海鲜条, 叉烧
Marinated Topshell, Crispy Otah Roll, Crabmeat Omelette, Seafood & Mango Roll, BBQ Pork
- 椒盐鱼皮, 口水鸡, 石榴花球, 腐皮卷, 海蜇
Crispy Fish Skin with Spices, Marinated Chicken, Crispy Pomegranate, Crispy Bean Skin, Marinated Jellyfish

汤 Soup (Choice Of 1 Item)

- 蟹肉竹笙翅
Braised Shark's Fin Soup with Crabmeat and Bamboo Pith
- 海鲜蟹肉上汤翅
Double-boiled Shark's Fin with Crabmeat and Seafood in Superior Stock
- 灵芝菇炖鲍鱼汤
Double-boiled Baby Abalone Soup with "Ling Zhi" Mushroom

海鲜 Seafood (Choice Of 1 Item)

- 麦片虾球
Deep-fried Prawn with Crispy Oats Cereal
- 芥末虾球
Deep-fried Prawn with Wasabi Cream
- 黄金虾球
Deep-fried Prawn with Golden Salted Egg Yolk

鱼 Fish (Choice Of 1 Item)

- 姜茸蒸金目芦
Steamed Sea Bass with Minced Ginger
- 豆酥虾米蒸亦槽
Steamed Snapper with Bean Crumb
- XO酱菜脯蒸八丁鱼
Steamed "Pa Ting" Fish with Preserved Radish and X.O. Chili Sauce

鸡 Poultry (Choice Of 1 Item)

- 麻辣烧鸡
Roasted Crispy Chicken with Spicy Sauce
- 蒜香烧鸡
Roasted Crispy Chicken with Golden Garlic
- 香芋丝童子鸡
Roasted Spring Chicken with Shredded Taro

菜 Vegetable (Choice Of 1 Item)

- 菘茸香妃螺菇时蔬
Braised Sea Whelk Mushroom with Seasonal Vegetables
- 干贝香菇扒西兰花
Braised Mushroom with Broccoli & Conpoy
- 豆根北菇扣津白
Braised Tientsin Cabbage with Fresh Gluten and Black Mushroom

饭/面 Rice / Noodle (Choice Of 1 Item)

- 干烧伊面
Stewed Ee-fu Noodle with Mushroom and Chives
- 海鲜粒干炒面线
Fried "Mian Xian" with Diced Seafood
- 腊味荷叶饭
Fried Rice with Chinese Sausage in Lotus Leaf

甜品 Dessert (Choice Of 1 Item)

- 白果花生糊
Cream of Peanut with Gingko Nut
- 莲子百合红豆沙
Cream of Red Bean with Lotus Seed and Lily Bulb
- 杨枝甘露
Chilled Fresh Mango with Sago and Pomelo



SILVER PACKAGE

8-course Lunch & Dinner S\$798++ per table of 10 persons

- Complimentary 2x 20 litres barrel of beer
- Complimentary per bottle of house wine per confirmed table for banquet consumption only
- Complimentary Food Tasting for 10 persons
- One night stay in a Deluxe Room of OCC Club House

桃苑献五福 Peach Garden Combination (Choice Of 1 Item)

- 脆皮素鹅, 海蜇, 芝麻墨鱼仔, 蟹柳面包卷, 川式鸡柳
Crispy Mock Goose, Marinated Jellyfish, Marinated Baby Octopus, Crabstick Roll & Spicy Sliced Chicken
- 泰式螺片, 乌打卷, 炒桂花蛋, 香芒海鲜条, 叉烧
Marinated Topshell, Crispy Otah Roll, Crabmeat Omelette, Seafood & Mango Roll, BBQ Pork
- 椒盐鱼皮, 口水鸡, 石榴花球, 腐皮卷, 海蜇
Crispy Fish Skin with Spices, Marinated Chicken, Crispy Pomegranate, Crispy Bean Skin, Marinated Jellyfish

汤 Soup (Choice Of 1 Item)

- 蟹肉菇丝烩天使翅
Braised Shark's Fin Soup with Crabmeat and Shredded Mushroom
- 蟹肉干贝鱼翅
Braised Shark's Fin Soup with Crabmeat and Dried Scallop
- 金鲍仔竹笙干贝炖汤
Double-boiled Baby Abalone Soup with Conpoy and Bamboo Pith

海鲜 Seafood (Choice Of 1 Item)

- 奶油虾球拼麦片虾球
Deep-fried Prawn in Two Styles
(Creamy Butter and Crispy Oats Cereal)
- 芥末虾球拼黄金虾球
Deep-fried Prawn in Two Styles
(Wasabi Cream and Golden Salted Egg Yolk)
- 金衣带子伴芥末虾球
Sautéed Scallop with Salted Egg Yolk and Fried Prawn with Wasabi Cream

鱼 Fish (Choice Of 1 Item)

- 姜茸白合蒸八丁鱼
Steamed "Pa Ting" Fish with Minced Ginger and Lily Bulb
- 清蒸石斑
Steamed Garoupa with Superior Soya Sauce
- 油浸大笋壳
Deep-fried "Soon Hock" with Superior Soya Sauce

鸡/肉 Poultry / Meat (Choice Of 1 Item)

- 香芋丝童子鸡
Roasted Spring Chicken with Shredded Taro
- 香茅焗烧鸡
Roasted Crispy Chicken with Lemongrass
- 杏片咖啡排骨
Coffee Spare Rib with Almond Flakes

菜 Vegetable (Choice Of 1 Item)

- 百灵菇扒时蔬
Braised "Bai Ling" Mushroom with Seasonal Vegetables in Brown Sauce
- 鲍贝冬菇西兰花
Braised Broccoli with Mushroom and Pacific Clam
- 蟹肉芙蓉豆腐苋菜
Braised Homemade Beancurd with Crabmeat and Local Spinach

饭/面 Rice / Noodle (Choice Of 1 Item)

- 肉酱海鲜焖伊面
Braised Ee-fu Noodle with Seafood and Minced Meat Sauce
- 海鲜粒干炒面线
Fried "Mian Xian" with Diced Seafood
- 瑶柱鸳鸯荷叶饭
Steamed Fragrance Rice and Brown Rice with Diced Chicken and Conpoy

甜品 Dessert (Choice Of 1 Item)

- 杨枝甘露
Chilled Fresh Mango with Sago and Pomelo
- 椰丝白玉冰
Chilled Jelly Royale with Julienne of Coconut
- 红豆沙汤丸
Cream of Red Bean with Glutinous Rice Ball



GOLD PACKAGE

8-course Lunch S\$858++ / 8-course Dinner S\$888++ per table of 10 persons

- Free Flow of draught beer during banquet
- Complimentary per bottle of house wine per confirmed table for banquet consumption only
- Complimentary Food Tasting for 10 persons
- One night stay in a Deluxe Room of OCC Club House

龙虾大拼盘 Lobster Combination (Choice Of 1 Item)

- 龙虾沙律, 泰式螺片, 香芒海鲜条, 芝麻墨鱼仔, 乌打卷
Lobster Salad, Marinated Topshell, Seafood & Mango Roll, Marinated Baby Octopus, & Crispy Otah Roll
- 龙虾沙律, 脆皮烧肉, 香芒海鲜条, 豉油鸡, 海蜇
Lobster Salad, Roast Pork Cube, Seafood & Mango Roll, Soya Chicken & Marinated Jellyfish
- 龙虾沙律, 香芒烟鸭, 口水鸡, 石榴花球, 海蜇
Lobster Salad, Smoked Duck with Mango, Marinated Chicken, Crispy Pomegranate & Marinated Jellyfish

汤 Soup (Choice Of 1 Item)

- 蟹肉蛋花干贝翅
Braised Shark's Fin Soup with Crabmeat, Egg White and Conpoy
- 红烧蟹肉蟹皇天使翅
Braised Shark's Fin Soup with Crabmeat and Crab Roe
- 酿鱼鳔干贝炖鲍鱼汤
Double-boiled Baby Abalone Soup with Conpoy and Stuffed Fish Maw

海鲜 Seafood (Choice Of 1 Item)

- 芥末虾球拼黄金虾球
Deep-fried Prawn in Two Styles (Wasabi Cream and Golden Salted Egg Yolk)
- 黑松露酱烧虾球
Sauteed Crystal Prawn and Honey Pea with Black Truffle Sauce
- 花雕酒醉生虾
Poached Live Prawn with Chinese Wine

鱼 Fish (Choice Of 1 Item)

- 姜茸白合蒸八丁鱼
Steamed "Pa Ting" Fish with Minced Ginger and Lily Bulb
- 果皮鲜白合石斑
Steamed Garoupa with Lily Bulb and Orange Peel
- 油浸大笋壳
Deep-fried "Soon Hock" with Superior Soya Sauce

鸡/肉 Poultry / Meat (Choice Of 1 Item)

- 杏仁无锡鸡
Deep-fried Boneless Chicken with Almond Flakes
- 脆皮烧鸭
Roasted Crispy Duck
- 京烤骨伴炸馒头
Braised Spare Rib with Tangy Sauce served with Fried Bun

菜 Vegetable (Choice Of 1 Item)

- 北菇海参扒时蔬
Braised Sea Cucumber with Black Mushroom and Seasonal Vegetables
- 带子北菇炒西兰花
Stir-fried Scallop with Black Mushroom and Broccoli
- 红烧海参鱼肚扒时蔬
Braised Sea Cucumber and Fish Maw with Seasonal Vegetables

饭/面 Rice / Noodle (Choice Of 1 Item)

- 贡菜鸡丝扒伊面
Braised Ee-Fu Noodles with Shredded Chicken and Preserved Vegetables
- 三丝海鲜粒扒日本面
Braised Japanese Noodles with Shredded Mushroom and Diced Seafood
- 瑶柱蛋白蟹肉炒饭
Golden Fried Rice with Crabmeat, Egg White and Conpoy

甜品 Dessert (Choice Of 1 Item)

- 杨枝甘露
Chilled Fresh Mango with Sago and Pomelo
- 椰丝白玉冰
Chilled Jelly Royale with Julienne of Coconut
- 椰汁白果香芋泥
Yam Paste with Gingko Nuts and Coconut Milk



PLATINUM PACKAGE

8-course Lunch S\$968++ / 8-course Dinner S\$998++ per table of 10 persons

- Free Flow of draught beer during banquet
- Complimentary per bottle of house wine per confirmed table for banquet consumption only
- Complimentary Food Tasting for 10 persons
- One night stay in a Deluxe Room of OCC Club House

乳猪大拼盘 Suckling Pig Combination (Choice Of 1 Item)

- 乳猪件, 炒桂花蛋, 香芒海鲜条, 芝麻墨鱼仔, 川式鸡柳
Suckling Pig Sliced, Crabmeat Omelette, Seafood & Mango Roll, Marinated Baby Octopus & Spicy Sliced Chicken
- 乳猪件, 泰式螺片, 香芒海鲜条, 炒桂花蛋, 乌打卷
Suckling Pig Sliced, Marinated Topshell, Seafood & Mango Roll, Crabmeat Omelette & Crispy Otah Roll
- 乳猪件, 香芒烟鸭, 口水鸡, 石榴花球, 海蜇
Suckling Pig Sliced, Smoked Duck with Mango, Marinated Chicken, Crispy Pomegranate & Marinated Jellyfish

汤 Soup (Choice Of 1 Item)

- 红烧蟹肉蟹皇中鲍翅
Braised Baby Superior Shark's Fin Soup with Crabmeat and Crab Roe
- 翅骨汤中鲍翅
Double-boiled Baby Superior Shark's Fin in Shark's Cartilage Broth
- 螺头干贝炖海参汤
Double-boiled Sea Cucumber Soup with Conpoy and Sea Whelk

海鲜 Seafood (Choice Of 1 Item)

- 杏香片炸虾球
Deep-fried Prawn with Almond Flakes
- 芥末虾球拼黄金虾球
Deep-fried Prawn in Two Styles (Wasabi Cream and Golden Salted Egg Yolk)
- 金衣带子伴芥末虾球
Stuffed Scallop with Salted Egg Yolk and Fried Prawn with Wasabi Cream

鱼 Fish (Choice Of 1 Item)

- 豆酥蒸石斑
Steamed Garoupa with Bean Crumbs in Superior Soya Sauce
- 果皮鲜白合石斑
Steamed Garoupa with Lily Bulb and Orange Peel
- 鲜白合蒸海斑
Steamed Sea Garoupa with Lily Bulb and Superior Soya Sauce

鸡 Poultry (Choice Of 1 Item)

- 香芋丝童子鸡
Roasted Spring Chicken with Shredded Taro
- 脆皮烧鸭
Roasted Crispy Duck
- 黑松露酱脆皮烧鸭
Roasted Crispy Duck with Black Truffle Sauce

菜 Vegetable (Choice Of 1 Item)

- 红烧海参鱼肚扒时蔬
Braised Sea Cucumber and Fish Maw with Seasonal Vegetables
- 金鲍仔北菇扒西兰花
Braised Baby Abalone with Black Mushroom and Broccoli
- 金鲍仔鲍贝津白
Braised Baby Abalone and Pacific Clam with Tianjin Cabbage

饭/面 Rice / Noodle (Choice Of 1 Item)

- 蟹肉虾子干烧伊面
Stewed Ee-fu Noodle with Crabmeat and Shrimp Roe
- 肉酱海鲜焖伊面
Braised Ee-fu Noodle with Seafood and Minced Meat Sauce
- 黑松露酱鸡粒炒饭
Fried Rice with Diced Chicken and Black Truffle Sauce

甜品 Dessert (Choice Of 1 Item)

- 杨枝白玉冰
Chilled Mango with Jelly Royale, Sago and Pomelo
- 桂花芦荟白玉冰
Chilled Jelly Royale with Aloe Vera and Osmanthus
- 椰汁白果香芋泥
Yam Paste with Ginkgo Nuts and Coconut Milk



DIAMOND PACKAGE

8-course Lunch \$1,098++ / 8-course Dinner \$1,128++ per table of 10 persons

- Free Flow of draught beer during banquet
- Complimentary free flow of house wine for banquet consumption only
- Complimentary Food Tasting for 10 persons
- Complimentary Catering Buffet Lunch for 20 persons at one residence for dinner package Or Cup Cake station during cocktail reception
- One night stay in a Bridal Suite Room of OCC Club House

厨师推介 Chef's Recommendation (Choice Of 1 Item)

- 乳猪件拼龙虾沙律
Suckling Pig Sliced and Lobster Salad
- 南乳全体猪
Roasted Golden Suckling Pig

汤 Soup (Choice Of 1 Item)

- 金菇干贝蟹肉中鲍翅
Braised Baby Superior Shark's Fin Soup with Crabmeat, Conpoy and Golden Mushroom
- 翅骨汤竹笙炖中鲍翅
Double-boiled Baby Superior Shark's Fin with Bamboo Pith in Shark's Cartilage Broth
- 玛卡竹丝鸡炖花胶汤
Double-boiled Chicken and Maca Soup with Fish Maw

海鲜 Seafood (Choice Of 1 Item)

- 芥末虾球拼黄金虾球
Deep-fried Prawn in Two Styles
(Wasabi Cream and Golden Salted Egg Yolk)
- 干煎大明虾
Pan-fried King Prawn with Superior Soya Sauce
- 黄金汁大虎虾
Pan-fried Tiger Prawn with Pumpkin Sauce

鱼 Fish (Choice Of 1 Item)

- 姜蒜豆腐蒸海斑鱼
Steamed Sea Garoupa with Beancurd, Ginger and Garlic
- 清蒸红班
Steamed Red Garoupa with Superior Soya Sauce
- 潮式蒸大斗鲷
Steamed Pomfret in "Teochew" Style

鸡 Poultry (Choice Of 1 Item)

- 鹅肝酱烧鸡
Roasted Crispy Chicken with Foie Gras Sauce
- 脆皮烧鸭
Roasted Crispy Duck
- 黑松露酱脆皮烧鸭
Roasted Crispy Duck with Black Truffle Sauce

菜 Vegetable (Choice Of 1 Item)

- 金鲍仔鲍贝津白
Braised Baby Abalone and Pacific Clam with Tianjin Cabbage
- 蟠龙金鲍仔
Braised Baby Abalone and Stuffed Asparagus with Minced Prawn
- 鲍片豆根扒兰花
Braised Sliced Abalone with Fresh Glutens and Broccoli

饭/面 Rice / Noodle (Choice Of 1 Item)

- 干烧伊面
Fried Ee-fu Noodle with Mushroom and Chives
- 海鲜粒肉酱鱼茸面
Braised Fish Paste Noodle with Diced Seafood and Minced Meat
- 黑松露酱海鲜粒炒饭
Fried Rice with Diced Seafood and Black Truffle Sauce

甜品 Dessert (Choice Of 1 Item)

- 杨枝白玉冰
Chilled Mango with Jelly Royale, Sago and Pomelo
- 桂花芦荟白玉冰
Chilled Jelly Royale with Aloe Vera and Osmanthus
- 椰汁白果香芋泥
Yam Paste with Ginkgo Nuts and Coconut Milk



PREMIUM PACKAGE

6-course Individual Plated Lunch & Dinner S\$128.00++ per person

- Free Flow of draught beer during banquet
- Free flow of premium wine for banquet consumption only
- Individual Plated Service
- Complimentary Peking Duck station during cocktail reception
- Complimentary Food Tasting for 10 persons
- Complimentary Catering Buffet Lunch for 20 persons at one residence for dinner package
Or Cup Cake station during cocktail reception
- One night stay in a Bridal Suite Room of OCC Club House

乳猪件, 龙虾沙律, 香芒烟鸭

Trio Combination

Sliced Suckling Pig, Lobster Salad & Smoked Duck with Mango

肘子片红烧中鲍翅

Braised Baby Superior Shark's Fin with Sliced Hunan Pork Knuckle in Brown Sauce

XO贡菜蒸鲈鱼扒

Steamed Fillet of Sea Perch with XO Sauce

北菇雪地鸯梅8头鲍

Braised 8 Head Abalone with Mushroom, Stuffed Fish Maw and Broccoli

黑松露酱海鲜粒炒饭

Fried Rice with Assorted Diced Seafood and Black Truffle Sauce

椰盅白果香芋泥

Yam Paste with Ginkgo Nuts in Young Coconut

&

桂花糕

Chilled Osmanthus Jelly

