



peach garden
chinese restaurant

2014 Wedding Package Peach Garden @ Novena

Silver

S\$768++ Wedding Dinner Package

Minimum of 10 tables

(Mondays – Thursdays excluding Eve of and Public Holiday)

- ♥ 1 x 20 litre barrel beer **OR** 12 bottles of wine
- ♥ Free Flow of Soft Drinks and Chinese Tea
- ♥ Complimentary Food Tasting for 6 persons

Gold

S\$938++ Wedding Dinner Package

Minimum of 10 tables

(Fridays – Sundays excluding Eve of and Public Holiday)

- ♥ 1 x 20 litre barrel beer **OR** 12 bottles of wine
- ♥ Free Flow of Soft Drinks and Chinese Tea
- ♥ Complimentary Food Tasting for 6 persons

Platinum

S\$1,138++ Wedding Dinner Package

Minimum of 10 tables

(Fridays – Sundays including Eve of and Public Holiday)

- ♥ Free Flow of draught beer during dinner
- ♥ Free Flow of Soft Drinks and Chinese Tea
- ♥ Complimentary Food Tasting for 6 persons

Terms and Conditions Apply





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Wedding at Peach Garden @ Novena Gardens

Our 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-litre beer will be charged at S\$500+ 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 and champagne brought to the wedding banquet

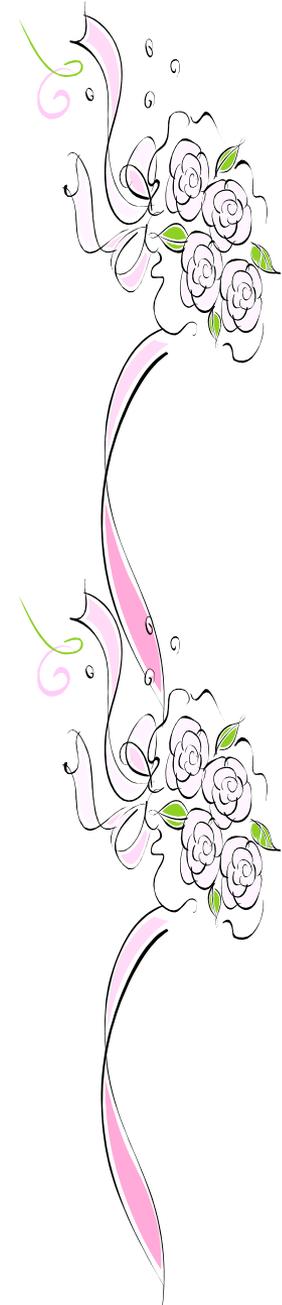
WEDDING DECOR

- ☉ An intricately design multi-tier model wedding cake
- ☉ Pyramid fountain with a bottle of sparkling wine for toasting
- ☉ Choice of Wedding Theme decorations in the Restaurant
- ☉ Lovely Fresh Flower centerpiece for 1 VIP table
- ☉ Specially adorned and decorated VIP tables and chairs

PRIVILEGES

- ☉ A special invitation to the food tasting for 6 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 one set of LCD projector with screen
- ☉ Guest Book for the reception desk
- ☉ Choice of specially designed invitation cards based on 60% of your confirmed attendance. (Printing & accessories not included)

Note : Food Tasting are subject to availability only during weekday (Monday to Friday)



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Passion Package

Wedding Dinner Package
For 10 Persons @\$768.00+ Per Table
(Weekday Package)

Main

桃苑拼盘

(北京鸭, 芥末虾拼海蜇)

Peach Garden Combination

(Roasted Crispy Peking Duck, Fried Prawn with Wasabe Salad Cream

Accompanied with Chilled Marinated Jelly Fish)

蟹肉蟹皇金针菇中鲍翅

Braised Baby Superior Shark's Fin with Golden Mushroom, Fresh Crab Meat and Roe

黄金带子西兰花

Deep-fried Stuffed Scallop with Salted Egg Yolk and Broccoli

港蒸鲈鱼扒

Steamed Fillet of Sea Perch with Superior Soya Sauce

肉酱海参冬菇扒时蔬

Braised Sea Cucumber with Mushroom and Seasonal Vegetable in Minced Meat Sauce

京烤骨

Baked Spare Rib with Tangy sauce

鲍鱼仔干贝炒饭

Fried Rice with Petit Abalone and Dried Scallop

Dessert

椰丝白玉冰

Chilled Royale Jelly with Julienne of Coconut

Joy Package

Wedding Dinner Package
For 10 Persons @\$938.00+ Per Table
(Weekday / Weekend Package)

Main

桃苑拼盘
(南乳去骨猪拼香芒沙律龙虾)

Peach Garden Combination
(Roasted Boneless Suckling Pig with Preserved Bean Paste accompanied with
Chilled Lobster Salad with Fresh Mango)

响螺杞子炖中鲍翅
Double-boiled Baby Superior Shark's Fin Soup with Sea Whelk and Wolfberries

香杏西施虾球
Fried Fresh Prawn with Flaked Almond and Plum Sauce

姜茸鲜百合蒸鲈鱼扒
Steamed Fillet of Sea Perch with Minced Ginger and Fresh Lily Bulb

脆皮烤鸭
Roasted Crispy Duck

鲍脯冬菇扒时蔬
Braised Sliced Abalone with Mushroom and Seasonal Vegetable in Abalone Sauce

海鲜干炒面线
Fried Mian Xian with Seafood

Dessert

黑糯米雪糕
Chilled Black Glutinous Rice with Ice Cream

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Forever Love Package

Wedding Dinner Package
For 10 Persons @\$1138.00+ Per Table
(Weekday / Weekend Package)

Main

片皮乳猪

Roasted Golden Suckling Pig

翅骨汤中鲍翅

Double-boiled Baby Superior Shark's Fin Soup with Shark's Bone Cartilage Soup

金鲍仔海参扣时蔬

Braised Golden Abalone with Sea Cucumber and Seasonal Vegetable

港蒸游水顺壳

Steamed Live Soon Hock Fish with Superior Soya Sauce

红酒煎带子扒拼芦笋

Pan-fried Stuffed Scallop Steak with Red Wine Sauce Accompanied with Asparagus

椒盐猪件

Wok-fried Piglet with Salt and Pepper

干爆肉酱生虾鱼茸面

Stewed Fish Paste Noodle with Live Prawn in Minced Meat Sauce

Dessert

牛油果芦荟

Chilled Avocado Cream with Aloe Vera
