

2014/2015 Wedding Package* Peach Garden @ Hotel Miramar

Pearl

S\$708++ Wedding Lunch Package

Minimum of **25 tables**Maximum of **42 tables**(Mondays – Sundays including Eve of and Public Holiday)

- ♥ 2 x 20 liter barrel beer
- Complimentary 1 bottle of house wine per confirmed table for banquet consumption only
 Complimentary Food Tasting for 6 persons

Silver

S\$768++ Wedding Dinner Package

Minimum of **25 tables**Maximum of **42 tables**(Mondays – Thursdays excluding Eve of and Public Holiday)

- ♥ Free Flow of draught beer during dinner
- Free Flow of Red wine for banquet consumption only
 - **♥** Complimentary Food Tasting for 10 persons
- ♥ Complimentary S\$300 Peach Garden Dinning Vouchers **OR**
 - One night stay in a Premium room of Hotel Miramar

Gold

S\$868++ Wedding Dinner Package

Minimum of **25 tables**Maximum of **42 tables**(Fridays – Sundays excluding Eve of and Public Holiday)

- ♥ Free Flow of draught beer during dinner
- Free Flow of Red wine for banquet consumption only
 - **♥** Complimentary Food Tasting for 10 persons
- ♥ Complimentary S\$300 Peach Garden Dinning Vouchers OR
 - One night stay in a Premium room of Hotel Miramar





2014/2015 Wedding Package* Peach Garden @ Hotel Miramar

Platinum

S\$968++ Wedding Dinner Package

Minimum of 25 tables
Maximum of 42 tables

(Fridays – Sundays including Eve of and Public Holiday)

- ♥ Free Flow of draught beer during dinner
- Free Flow of Red wine for banquet consumption only
 - ♥ Complimentary Food Tasting for 10 persons
- ▼ A Complimentary private Buffet Lunch Catering for 25 persons at one residence <u>OR</u>
 - Complimentary Pre-dinner Cocktail with finger canapé
 - Complimentary S\$300 Peach Garden Dinning Vouchers OR
 - One night stay in a Premium room of Hotel Miramar

Diamond

S\$1,068++ Wedding Dinner Package

Minimum of 25 tables Maximum of 42 tables

(Fridays - Sundays including Eve of and Public Holiday)

- ♥ Free Flow of draught beer during dinner
- Free Flow of Red wine for banquet consumption only
 - **♥** Complimentary Food Tasting for 10 persons
- ▼ A Complimentary private Buffet Lunch Catering for 25 persons at one residence OR
 - ♥ Complimentary Pre-dinner Cocktail with finger canapé
 - Complimentary S\$300 Peach Garden Dinning Vouchers <u>OR</u>
 - One night stay in a Premium room of Hotel Miramar

Titanium

S\$968++ Wedding Lunch / Dinner Package

Minimum of 15 tables

Maximum of 42 tables

- (Mondays Sundays including Eve of and Public Holiday)

 ▼ Free Flow of draught beer during Lunch / Dinner
- Complimentary 1 bottle of house wine per confirmed table for banquet consumption only
 - Complimentary Food Tasting for 6 persons





Peach Garden @ Hotel Miramar

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 \$\$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 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 – 12:00noon till 1:15pm / 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)
- Traditional "wife cake" (Lo Bor Bang) or selection of wedding favour for all guests.
- Complimentary use of LCD projector with screen
- Guest Book for the reception desk
- Complimentary car park coupons based on 15% of your confirmed attendance.
- One VIP car park lot at hotel's entrance for bridal car on the wedding day
- 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 \$\$3,000 non-refundable and non-transferable deposit payment
- Promotion valid for Weddings held by 31 March 2015
- Valid strictly for new bookings only
- All bookings are subject to function space availability
- Prices are subject to 10% service charges & prevailing government taxes.





Peach Garden @ Hotel Miramar

Pearl

WEDDING LUNCH PACKAGE
FOR 10 PERSONS @ \$708.00++ PER TABLE
(MONDAYS - SUNDAYS INCLUDING EVES OF & PUBLIC HOLIDAYS)

美满良缘拼盘

(沙律虾, 西施螺片, 紫菜卷, 豉油鸡, 石榴球)

Magic Combination

(Chilled Salad Prawn, Marinated Sliced Sea Whelk with Plum Sauce, Deep-fried Seaweed Roll, Braised Soya Chicken, Deep-fried Chicken Pomegranate Ball)

红烧三宝翅

(鱼肚,干贝,冬菇,鱼翅)

Braised Shark's Fin Soup with Shredded Fish Maw, Conpoy and Mushroom

佛砵腰果炒虾仁鸡柳

Stir-fried Shrimps, Chicken Tenders and Cashew Nuts in Yam Ring

豆酱蒸金目鱸

Steamed Sea Bass with Preserved Bean Sauce

金牌吊烧鸡

Roasted Crispy Chicken

双菇粟子扒时蔬

Braised Chestnut with Twin Mushroom and Seasonal Vegetables

荷叶蒸饭

Steamed Rice with Preserved Meat and Mushroom wrapped in Lotus Leaf

杨枝甘露

Chilled Mango, Sago and Pomelo



Peach Garden @ Hotel Miramar

Silver

WEDDING DINNER PACKAGE FOR 10 PERSONS AT \$768++ PER TABLE

(MONDAYS - THURSDAYS EXCLUDING EVE OF & PUBLIC HOLIDAY)

五福拼盘

(香芒烟鸭,紫菜卷,春卷,泰式海蜇,沙律虾)

Peach Garden Combination

(Smoked Duck with Mango, Deep-fried Seaweed Roll, Deep-fried Spring Roll, Marinated Jellyfish in Thai Style, Chilled Salad Prawn)

金菇蟹肉干贝鱼翅

Braised Shark's Fin Soup with Enoki Mushroom, Crabmeat and Conpoy

雀巢 XO 虾仁炒花枝片

Stir-fried Shrimp and Cuttlefish with X.O. Sauce in Vermicelli Nest

姜茸蒜茸蒸巴丁鱼

Steamed Pa Ting Fish with Minced Ginger and Garlic in Superior Soya Sauce

烧烤排骨王

Baked Spare Rib in Brown Sauce

鲍汁百灵菇扒时蔬

Braised "Bai Ling" Mushroom and Seasonal Vegetables in Abalone Sauce

海皇鸿图焖伊面

Braised Ee-fu Noodle with Seafood

椰丝白玉冰

Chilled Jelly Royale with Julienne of Coconut

