

## 2018/2019 WEDDING PACKAGE

# PEACH GARDEN @ ORCHID COUNTRY CLUB



peach garden  
chinese restaurant

### PEARL PACKAGE

8-course Lunch & Dinner  
\$798++ 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  
\$828++ 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 \$888++ per table of 10 persons /  
8-course Dinner \$928++ 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 \$998++ per table of 10 persons /  
8-course Dinner \$1,028++ 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 \$1,128++ per table of 10 persons /  
8-course Dinner \$1,168++ per table of 10 persons  
Minimum of 25 tables, Maximum of 42 tables  
(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
- Special bubbles effect and shower of flower petals during your first march-in

#### 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 2019. An additional surcharge of S\$30.00++ per table for wedding to be held after 31 March 2019.
- 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.*



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## PEARL PACKAGE

8-course Lunch & Dinner \$798++ 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)

- X.O 酱海蜇, 芝麻墨鱼仔, 春卷, 四川口水鸡, 香芒海鲜条  
Chilled Jellyfish in X.O Sauce, Marinated Baby Octopus, Crispy Spring Roll, Chilled Sichuan Chicken, Crispy Seafood & Mango Roll
- 泰式螺片, 乌打卷, 桂花蟹肉, 香芒海鲜条, 椒盐白饭鱼  
Sea Whelk in Thai Style, Crispy Otah Roll, Crabmeat Omelette, Crispy Seafood & Mango Roll, Crispy Silver Bait with Salt & Pepper
- 椒盐鱼皮, 四川口水鸡, 石榴花球, 桂花蟹肉, X.O 酱海蜇  
Crispy Fish Skin with Salt & Pepper, Chilled Sichuan Chicken, Crispy Pomegranate, Crabmeat Omelette, Chilled Jellyfish in X.O Sauce

### 汤 Soup (Choice Of 1 Item)

- 蟹肉竹笙翅  
Braised Shark's Fin Soup with Crabmeat and Bamboo Pith
- 杞子鸡炖翅  
Double-boiled Shark's Fin Soup with Chicken and Wolfberries
- 虫草鱼鳔干贝炖汤  
Double-boiled Fish Maw Soup with Cordyceps and Conpoy

### 海鲜 Seafood (Choice Of 1 Item)

- 雀巢 X.O 虾仁炒花枝片  
Stir-fried Shrimp and Cuttlefish with X.O Sauce in Vermicelli Nest
- 芥末虾球  
Fried Prawn with Wasabi Salad Cream
- 黄金虾球  
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 in Superior Soya Sauce
- 剁椒蒸八丁鱼  
Steamed "Pa Ting" Fish with Fresh Chili and Bean Sauce
- 豆酥虾米蒸红亦槽  
Steamed Red Snapper with Crispy Bean Crumb

### 肉类 Poultry (Choice Of 1 Item)

- 药材皇帝鸡  
Emperor Chicken with Chinese Herbs
- 橙皮脆皮鸡  
Roasted Crispy Chicken with Orange Peel
- 脆皮烧鸭  
Roasted Crispy Duck

### 菜 Vegetable (Choice Of 1 Item)

- 蒜茸香妃螺菇时蔬  
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 Puff 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  
Steamed Rice with Chinese Sausage Wrap in Lotus Leaf

### 甜品 Dessert (Choice Of 1 Item)

- 莲子百合红豆沙  
Cream of Red Bean with Lotus Seed and Lily Bulb
- 红枣雪耳炖雪梨  
Double-boiled Red Dates Tea with Snow Fungus and Snow Pear
- 杨枝甘露  
Chilled Fresh Mango with Sago and Pomelo



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## SILVER PACKAGE

8-course Lunch & Dinner S\$828++ 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)

- X.O 酱海蜇, 芝麻墨鱼仔, 春卷, 四川口水鸡, 香芒海鲜条  
Chilled Jellyfish in X.O Sauce, Marinated Baby Octopus, Crispy Spring Roll, Chilled Sichuan Chicken, Crispy Seafood & Mango Roll
- 泰式螺片, 乌打卷, 桂花蟹肉, 香芒海鲜条, 椒盐白饭鱼  
Sea Whelk in Thai Style, Crispy Otah Roll, Crabmeat Omelette, Crispy Seafood & Mango Roll, Crispy Silver Bait with Salt & Pepper
- 椒盐鱼皮, 四川口水鸡, 石榴花球, 桂花蟹肉, X.O 酱海蜇  
Crispy Fish Skin with Salt & Pepper, Chilled Sichuan Chicken, Crispy Pomegranate, Crabmeat Omelette, Chilled Jellyfish in X.O Sauce

### 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
- 三宝汤(鱼肚, 干贝, 冬菇)  
Braised Fish Maw Soup with Conpoy and Mushroom

### 海鲜 Seafood (Choice Of 1 Item)

- 奶油虾球拼麦片虾球  
Fried Prawn in Two Styles  
(Creamy Butter and Crispy Oats Cereal)
- 芥末虾球拼黄金虾球  
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
- 油浸大笋壳  
Deep-fried "Soon Hock" with Superior Soya Sauce
- 清蒸石斑  
Steamed Garoupa with Superior Soya Sauce

### 肉类 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
- 雀巢日式炒黑豚肉  
Sautéed Kurobuta Pork with Teriyaki Sauce in Vermicelli Nest

### 菜 Vegetable (Choice Of 1 Item)

- 鲍汁百灵菇扒时蔬  
Braised "Bai Ling" Mushroom with Seasonal Vegetables in Abalone Sauce
- 鲍贝冬菇西兰花  
Braised Mushroom and Pacific Clam with Broccoli
- 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
- 瑶柱莺莺荷叶饭  
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
- 橙皮红豆沙汤丸  
Warm Red Bean Paste with Orange Peel and Glutinous Rice Ball



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## GOLD PACKAGE

8-course Lunch S\$888++ / 8-course Dinner S\$928++ 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, 豉油鸡, 越南米卷  
Lobster Salad, Sea Whelk in Thai Style, Crispy Seafood & Mango Roll, Soya Chicken, & Vietnamese Rice Roll
- 龙虾沙律, 脆皮烧肉, 香芒海鲜条, 芝麻墨鱼仔, X.O 酱海蜇  
Lobster Salad, Roast Pork Cube, Crispy Seafood & Mango Roll, Marinated Baby Octopus & Chilled Jellyfish in X.O Sauce
- 龙虾沙律, 烟鸭, 口水鸡, 石榴花球, 椒盐白饭鱼  
Lobster Salad, Smoked Duck with Cucumber, Marinated Chicken, Crispy Pomegranate & Crispy Silver Bait with Salt & Pepper

### 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  
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
- 药膳灼生虾  
Poached 'Live' Prawn with Chinese Herbs

### 鱼 Fish (Choice Of 1 Item)

- 姜茸蒜茸蒸巴丁鱼  
Steamed "Pa Ting" Fish with Minced Ginger and Garlic in Superior Soya Sauce
- 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

### 肉类 Poultry / Meat (Choice Of 1 Item)

- 西施杏片鸡件  
Deep-fried Boneless Chicken with Almond Flakes and Plum Sauce
- 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)

- 鲍汁豆根鱼鳔扒时蔬  
Braised Fish Maw with Fresh Gluten Puff and Seasonal Vegetable in Abalone Sauce
- 带子北菇炒西兰花  
Stir-fried Scallop with Black Mushroom and Broccoli
- 灵芝菇海参扒时蔬  
Braised Sea Cucumber with "Bai Ling" Mushroom and 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
- 瑶柱蛋白蟹肉黄金炒饭  
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 Lemongrass
- 椰汁白果香芋泥  
Warm Yam Paste with Gingko Nuts and Coconut Cream



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## PLATINUM PACKAGE

8-course Lunch S\$998++ / 8-course Dinner S\$1,028++ 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, Crispy Seafood & Mango Roll, Marinated Baby Octopus & Spicy Sliced Chicken
- 乳猪件, 泰式螺片, 香芒海鲜条, 桂花蟹肉, 乌打卷  
Suckling Pig Sliced, Sea Whelk in Thai Style, Crispy Seafood & Mango Roll, Crabmeat Omelette & Crispy Otah Roll
- 乳猪件, 烟鸭, 口水鸡, 石榴花球, 海蜇  
Suckling Pig Sliced, Smoked Duck with Cucumber, 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
- X.O 酱带子炒西兰花  
Sautéed Fresh Scallop with Broccoli in X.O Sauce
- 香草老虎虾  
Pan-fried Tiger Prawn with Pesto Sauce

### 鱼 Fish (Choice Of 1 Item)

- 姜蒜豆腐蒸海斑鱼  
Steamed Sea Garoupa with Beancurd, Ginger and Garlic
- 姜丝陈皮蒸海斑  
Sea Garoupa with Shredded Ginger and Orange Peel
- 虫草鸡精蒸笋壳鱼  
Steamed Marble Goby with Cordyceps Chicken Essence in Superior Soya Sauce

### 肉类 Poultry (Choice Of 1 Item)

- 药材富贵鸡  
Emperor Chicken with Chinese Herbs
- 脆皮伦敦烤鸭  
Roasted Crispy London Duck
- 北菇海参罗汉扒鸭  
Braised Whole Duck with Sea Cucumber, Black Mushroom and Mixed Vegetables

### 菜 Vegetable (Choice Of 1 Item)

- 红烧海参鱼肚扒时蔬  
Braised Sea Cucumber and Fish Maw with Seasonal Vegetables in Brown Sauce
- 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
- 金瓜白果芋泥  
Warm Yam Paste with Gingko Nut and Pumpkin



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## 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 Peking Duck 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)

- ☐ 清蒸红班  
Steamed Red Garoupa with Superior Soya Sauce
- ☐ 潮式蒸大斗鲳  
Steamed Pomfret in "Teochew" Style
- ☐ 虫草鸡精蒸笋壳鱼  
Steamed Marble Goby with Cordyceps Chicken Essence in Superior Soya Sauce

### 肉类 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
- ☐ 金鲍仔北菇芦笋  
Braised Baby Abalone with Mushroom and Asparagus
- ☐ 鲍片豆根扒兰花  
Braised Sliced Abalone with Fresh Gluten Puff and Broccoli

### 饭/面 Rice / Noodle (Choice Of 1 Item)

- ☐ 干烧伊面  
Stewed 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)

- ☐ 香滑牛油果芦荟  
Chilled Avocado Cream with Aloe Vera
- ☐ 桂花芦荟白玉冰  
Chilled Jelly Royale with Aloe Vera and Osmanthus
- ☐ 椰汁白果香芋泥  
Warm Yam Paste with Ginkgo Nuts and Coconut Cream