



A MICHELIN Timeless Moments By The MICHELIN Team At The Helm !

A MICHELIN Restaurant
Proud Winner of HERWORLD Brides'
Best Wedding Setting and Ambience Restaurant
Best Wedding Dinner Venue Chinese Restaurant
Best Traditional Wedding Theme Chinese Restaurant



Love

A Timeless
MOMENTS
@Peony Jade Amara



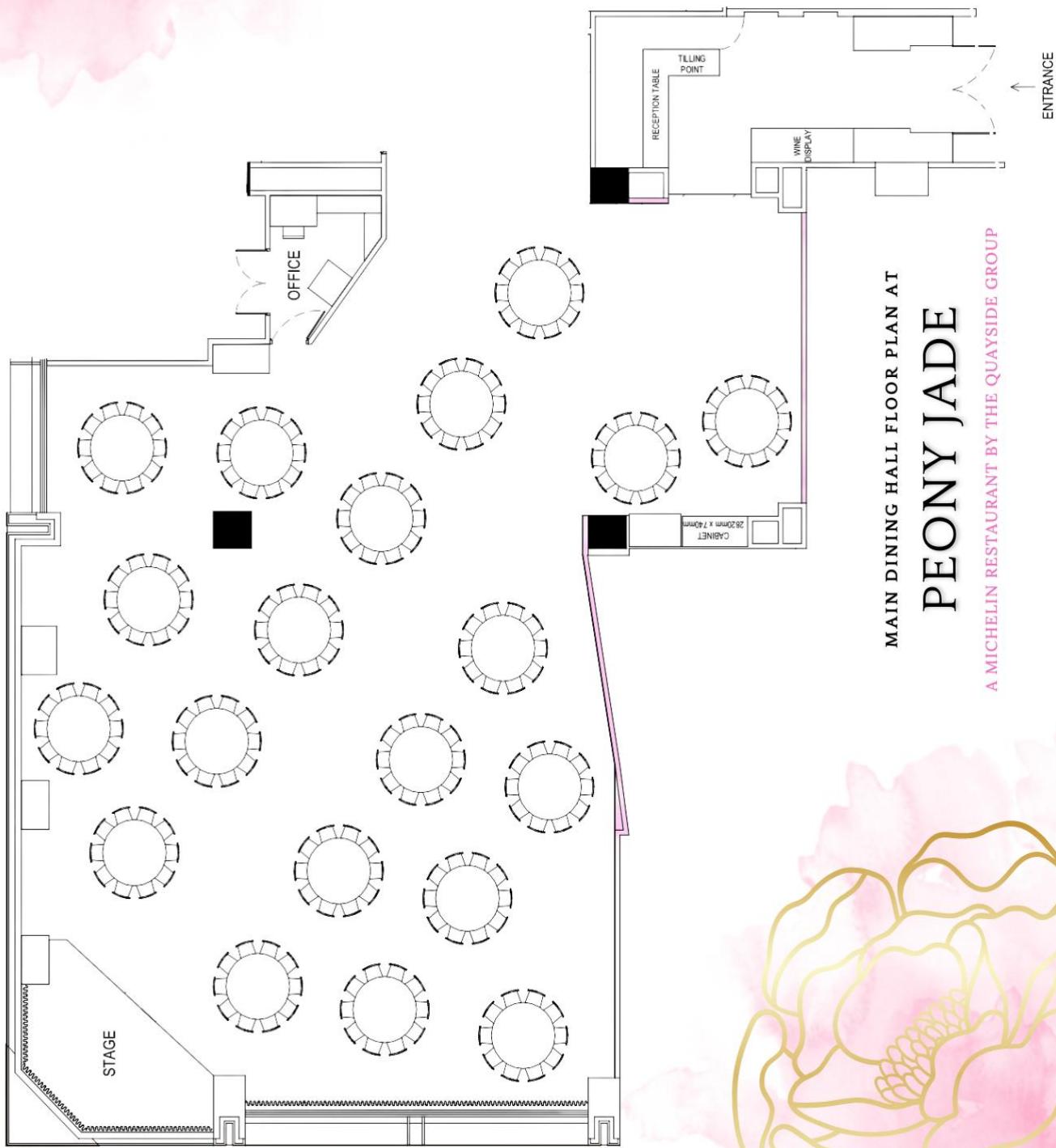
YOUR
INTIMATE
TIMELESS MOMENTS
Begin from here



Top: WHIMSICAL PURE BLISS – Champagne Ivory Colour Theme
Bottom : DREAMZ of THE RED CHAMBER – Chinoiserie Red Theme



河畔
21



W E E K D A Y I N T I M A T E W E D D I N G P A C K A G E ^

	<u>Jan to Dec 2026</u>	<u>Jan to Dec 2027</u>
Lunch Monday – Thursday* Not applicable on Eve of PHs & PHs	\$1,238++ per 10 people	\$1,358++ per 10 people
Dinner Monday – Thursday* Not applicable on Eve of PHs & PHs	\$1,288++ per 10 people	\$1,418++ per 10 people

- ♥ Enjoy an incredible Chinese gastronomy 8-course Cantonese cuisine prepared by PEONY JADE's MICHELIN Master Chef and his Culinary Team.
- ♥ Plated service for 2 VIP tables (20 pax).
- ♥ Free flow of Chinese tea and soft drinks while feasting(excluding juices).
- ♥ **One complimentary bottle** of Sommelier's handpicked gourmet house wine for every confirmed table;
- ♥ **Complimentary one barrel** of 20-litre Tiger draught beer (approx. 60 glasses per barrel).
- ♥ Dreamy Dry Ice effect for March in ceremony to accompany couple's grand entrance.
- ♥ Elegant floral decorations for the stage, aisle, reception and floral center pieces for VIP & guests' tables.
- ♥ Complimentary memorable wedding favour for all invited guests.
- ♥ Intricately designed dummy wedding cake for cake cutting ceremony.
- ♥ Complimentary Champagne fountain setup with a bottle of Prosecco.
- ♥ Exclusively designed wedding invitation cards up to 70% of confirmed attendance (not inclusive of printing of inserts & card accessories).
- ♥ Complimentary car park coupons for up to 20% of your guaranteed attendance, and 1 SPECIAL VIP parking lot at Hotel's entrance for Bridal Car.
- ♥ Complimentary usage of Ang Bao Box to contain well wishes from your guests.
- ♥ Complimentary usage of two (02) LCD projectors and screens, two (02) wireless handheld microphones and PA system.
- ♥ Additional surcharge of \$50.00++ per table of 10 persons applies for Eve of Public Holiday & Public Holiday including Auspicious dates determined by The Quayside Group.
- ♥ A non-refundable and non-transferable deposit of \$5,000.00nett is required to secure the date and venue.
- ♥ **ON YOUR WEDDING NIGHT** , valid with minimum 15 tables ♥ One-night stay in a luxuriously appointed Deluxe Room with buffet breakfast for two persons at Element Café.

WEEKDAY 8-Course Chinese Wedding Lunch / Dinner Menu

“YOU'RE MY HEART, YOU'RE MY SOUL” 浓情蜜意

OUR LOVE STORY HORS D'OEUVRES | 五福临门/大拼盘

(8选5) Choice of 5 items

蜜汁叉烧 Honey-Glazed Barbecued Pork Loin Char-Shiu . 海鲜腐皮卷 Crisp-Fried Beancurd Skin Roulette with Seafood . 烟鸭胸配香忙莎莎 Smoked Duck with “Sha-sa” Sauce . 黄金鱼皮 Crispy Fish Skin with Golden Egg Yolk . 柚子沙拉伴迷你八爪鱼 Japanese Octopus with Thai Sweet Chilli & Yuzu . 酸辣凉拌鲍贝海蜇 Chilled Sweet & Spicy Jelly Fish & Razor Clam . 金沙白饭鱼 Deep-fried Silver Baits with Salted Egg Yolk . 白酒浸醉鸡 Chilled Chinese Wine Macerated Chicken Roll

“Affection” SOUP | 情意绵绵/汤 Please Select 1 :

- 红烧海参鱼肚蟹肉羹 Braised Shredded Sea Cucumber, Fish Maw, Crabmeat Bouillon
- 虫草花鸡汤 Double-boiled Chicken Consommé, Cordyceps Flower

“Abundant Offspring” FISH | 连生贵子/鱼

清蒸海鲈鱼 Steamed Seabass, Premium Japanese Shoyu and Glazed with Fragrant Hot Oil

“Happiness” DRIED SEAFOOD | 美满良辰/海味海味 :

Braised Shiitake Mushroom with Broccoli in Conpoy Sauce 干贝北菇扒西兰花

“Perfect Match” POULTRY | 天作之合/家禽家禽

Roasted “Typhoon Shelter” Crispy Chicken, Cantonese style 避风塘脆皮烧鸡

“Forever Love” SEAFOOD | 爱你一萬年/海味

Peony Jade's Signature Sautéed Golden Salted Egg Yolk Prawns, (Deshelled) 玉河畔招牌金沙咸蛋虾球

“Longevity” RICE & NOODLES | 白头偕老饭/面饭/面

- Braised Ee-Fu Noodle, Mushroom, Yellow Chives 干烧伊府面
- Steamed Fragrant Fried Rice Enveloped in Lotus Leaf 飘香荷叶饭

“Togetherness” DESSERTS | 百年好合/甜品 Please Select 1 :

- Chilled Cream of Mango, Passion Fruits, Sago Pearls 香芒白香果西蜜露
- Chilled Cream of Pink & Green Guava, Sago Pearls 石榴裙中露西米



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WEEKEND INTIMATE WEDDING PACKAGE^

	<u>Jan to Dec 2026</u>	<u>Jan to Dec 2027</u>
Lunch Friday, Saturday & Sunday	\$1,338++ per 10 people	\$1,428++ per 10 people
Dinner Friday, Saturday & Sunday	\$1,388++ per 10 people	\$1,498++ per 10 people

- ♥ Enjoy an incredible Chinese gastronomy 8-course Cantonese cuisine prepared by PEONY JADE's MICHELIN Master Chef and his Culinary Team.
- ♥ Plated service for 2 VIP tables (20 pax).
- ♥ Free flow of Chinese tea and soft drinks while feasting(excluding juices).
- ♥ **One complimentary bottle** of Sommelier's handpicked gourmet house wine for every confirmed table), unconsumed wines cannot be removed from restaurant).
- ♥ **One complimentary barrel** of 20-litre Tiger draught beer (approx. 60 glasses per barrel),unconsumed beer cannot be removed from restaurant).
- ♥ Dreamy Dry Ice effect for March in ceremony to accompany couple's grand entrance.
- ♥ Elegant floral decorations for the stage, aisle, reception and floral center pieces for VIP & guests' tables.
- ♥ Intricately designed dummy wedding cake for cake cutting ceremony.
- ♥ Complimentary Champagne fountain setup with a bottle of Prosecco.
- ♥ Exclusively designed wedding invitation cards up to 70% of confirmed attendance (not inclusive of printing of inserts & card accessories).
- ♥ Complimentary memorable wedding favour for all invited guests.
- ♥ Complimentary car park coupons for up to 20% of your guaranteed attendance, and 1 SPECIAL VIP parking lot at Hotel's entrance for Bridal Car.
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- ♥ Complimentary usage of two (02) LCD projectors and screens, two (02) wireless handheld microphones and PA system.
- ♥ Additional surcharge of \$50.00++ per table of 10 persons applies for Eve of Public Holiday, Public Holiday and Auspicious dates determined by The Quayside Group.
- ♥ A non-refundable and non-transferable deposit of \$5,000.00nett is required to secure the date and venue.
- ♥ **ON YOUR WEDDING NIGHT, Minimum 15 Tables** ♥ One-night stay in a luxuriously appointed Deluxe Room with buffet breakfast for two persons at Element Café.

WEEKEND 8 Course Chinese Wedding Lunch / Dinner Menu

“TIMELESS MOMENTS” HORS D’OEUVRES 天长地久/大拼盘

(8选5) Choice of 5 items : 脆皮烧肉 Crispy Roasted Pork . 寿司卷 California Maki Roll . 烟鸭胸配香忙莎莎 Smoked Duck with “Sha-sha” Sauce . 黄金鱼皮 Crispy Fish Skin with Golden Egg Yolk . 柚子沙拉伴迷你八爪鱼 Japanese Octopus with Thai Sweet Chilli & Yuzu . 酥炸海鲜卷 Deep-fried Seafood Roll . 金沙白饭鱼 Deep-fried Silver Baits with Salted Egg Yolk . 凉拌泰式香鲍片 Thai-styled Top Shell 加 脆皮乳猪件 ADD Roasted Suckling Pig Slices at \$120++ per table of 10 persons

天作之和 THE PERFECT MATCH I SOUP Please Select 1 :

- Braised Imperial Five Treasures Bouillon 五宝羹 (海参,蟹肉,瑶柱,鱼鳔,金菇)
- Braised Fish Maw Bouillon, Crabmeat & Enoki Mushroom 红烧蟹肉金菇鱼鳔羹

情深如海 DEEP IS MY LOVE For YOU I FISH Please Select 1 :

- Steamed Pearl Garoupa, “Chao-Zhou Style” 潮式蒸龙虎斑
- Steamed Marble Goby / "Soon Hock" Fish with Japanese Shoyu & Glazed with Fragrant Hot Oil 港蒸豉油蒸筍壳
- Steamed Pearl Garoupa, ‘Nyonya-style’ 娘惹蒸龙虎斑

双喜临门 DOUBLE HAPPINESS ROMANCE I POULTRY Please Select 1 :

- Roasted “Typhoon Shelter” Crispy Chicken, Cantonese style 避风塘脆皮烧鸡
- Peony Jade’s Signature Camphor-wood Tea Smoked Duck 玉河畔招牌樟茶鸭
- Steamed Chicken with Chinese Herbal in Lotus Leaf 荷叶蒸药材鸡

海誓山盟 I PLEDGE MY LOVE FOR YOU I SEAFOOD Please Select 1 :

- Deep-fried De-shelled King Prawns, Salted Egg Yolk Crumbs 金沙咸香虾球
- Sautéed Fresh Scallops and Prawns in X.O. Chili Sauce 极品酱皇爆双鲜

鸳鸯筑新巢 OUR LOVE NEST I DRIED SEAFOOD Please Select 1 :

- Braised Whole 8 Head Australian Abalone, Mushroom, Seasonal Vegetables 蚝皇八头汤鲍香菇碧绿
- Braised Sliced Sea Clam, Mushroom, Chinese Spinach 海螺北菇扒菠菜

一生一世对你爱不完 YOU ARE THE LOVE OF MY LIFE I RICE & NOODLES

Please Select 1 :

- Stir-fried Vermicelli with Shredded Pork Char-Sui, Assorted Capsicums 桂花叉烧炒面线
- Braised Ee Fu Noodles with Silver Sprout, Straw Mushroom & Chives 银芽九王干烧伊府面

连生贵子 ABUNDANT OFFSPRING Please Select 1 :

- Chilled Cream of Mango, Passion Fruits, Sago Pearls 香芒白香果西蜜露
- Chilled Red Dates Soup, Peach Collagen, Gum Tragacanth, Snow Fungus & Lotus Seeds 莲子百合桃胶雪燕红枣冰糖水
- Peony Jade’s Signature Warm Orhni with Gingko Nut in Chestnut Sauce 玉河畔招牌白果芋泥马蹄汁