

桃苑

peach garden
chinese restaurant

Enchanted Beginnings



OUR WEDDING VENUES

Make your wedding banquet memorable at Peach Garden by treating your guests to delectable Cantonese food and excellent services. Our curated venues and menus are fitting for both intimate affairs and luxurious weddings.



PREMIUM PERKS

(Available for all packages)



8-Course Chinese Menu



Free-flow Chinese Tea & Soft Drinks throughout Banquet



1 Bottle of Wine Per Confirmed Table



1 20-L Barrel of Tiger Beer



Exquisite Champagne Fountain with Complimentary 1 Bottle of Sparking Wine for Toasting Ceremony



Waiver of Corkage Charge



Usage of AV System & Screen



Specially-designed Wedding Invitation Card (based on 70% of confirmed attendance, excludes printing)



Complimentary Carpark Coupon (Based on 15% of confirmed attendance)



Menu Tasting for 10 Pax (Mon to Thu only)



Various Choices of Wedding Themes with Table Centrepiece



Smoke Effect at Entrance for Grand Bridal March-in



Usage of Red Packet Gift Box



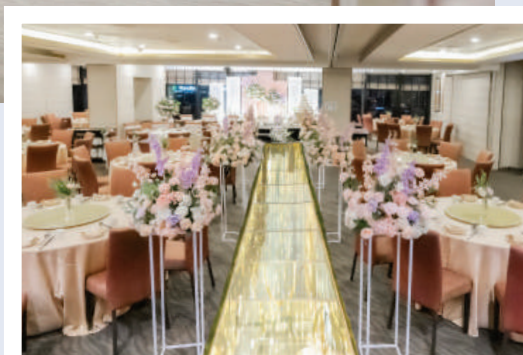
Wedding Guest Book



Memorable Wedding Favours for All Guests



Intricate Mock-up Wedding Cake for Cake Cutting Ceremony



OCBC CENTR&

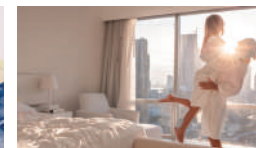
Elevated Elegance

Perched on Level 33, our venue offers a stunning view to elevate your wedding. The natural light makes it perfect for picturesque shots, creating a unique and breathtaking atmosphere.

ADDITIONAL PERKS



\$50 Nett Off
Per Table
(Applicable for
lunch only)



1 Night Stay at
Partner Hotel



Upgrade to Free-
Flow Beer for 4 Hours



Upgrade to Free-
Flow Wine for 4
Hours



Free-flow Canapes
during Cocktail
Reception



Additional Wedding
Invitation Card
(based on 10% of
confirmed attendance)



Solemnisation
Decoration for ROM /
Tea Ceremony



Usage of Bridal
Changing Room



Additional 1
Signature Dish to
be served during
Banquet



\$300 Peach Garden
Cash Voucher



Upgrade to
Panel Light Stage
(Applicable with
minimum 16 tables)

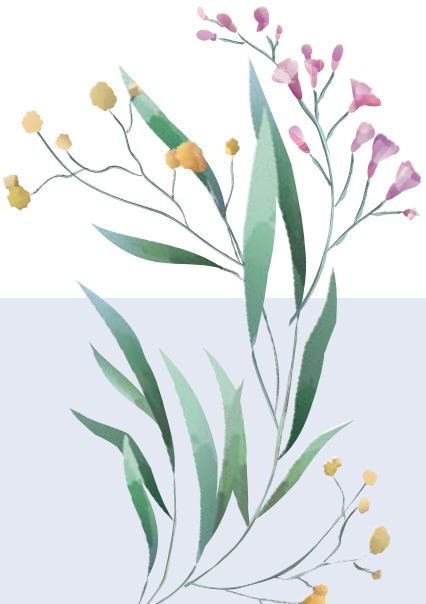
No. of Pax: Min. 100 - Max. 380			Additional Perks (Max 1 of each perk)		
	2026	2027	100 Pax	150 Pax	200 Pax
Menu A (Mon - Fri)	\$1118 ⁺⁺	\$1158 ⁺⁺	Choice of 2	Choice of 3	Choice of 4
Menu B	\$1438 ⁺⁺	\$1468 ⁺⁺			
Menu C	\$1788 ⁺⁺	\$1818 ⁺⁺			

**Prices applicable to both lunch & dinner*

THE HEER&N

Modern Sophistication

Nestled in the heart of Orchard, it offers a haven of refined elegance. The spacious venue with its cream-colored theme adds a touch of grace to your special day. The Heeren seamlessly blends modernity and timeless elegance, creating a stylish and sophisticated atmosphere.



ADDITIONAL PERKS



\$50 Nett Off
Per Table
(Applicable for lunch only)



1 Night Stay at
Partner Hotel



Upgrade to Free-
Flow Beer for 4 Hours



Upgrade to Free-
Flow Wine for 4
Hours



Free-flow Canapes
during Cocktail
Reception



Additional Wedding
Invitation Card
(based on 10% of confirmed attendance)



Solemnisation
Decoration for ROM /
Tea Ceremony



Usage of Bridal
Changing Room



Additional 1
Signature Dish to
be served during
Banquet



\$300 Peach Garden
Cash Voucher



Usage of Karaoke
System



Upgrade to
Panel Light Stage
(Applicable with minimum 16 tables)

No. of Pax: Min. 150 - Max. 200			Additional Perks (Max 1 of each perk)	
	2026	2027	150 Pax	180 Pax
Menu A <i>(Mon - Fri)</i>	\$1168 ⁺⁺	\$1198 ⁺⁺	Choice of 3	Choice of 4
Menu B	\$1468 ⁺⁺	\$1498 ⁺⁺		
Menu C	\$1818 ⁺⁺	\$1858 ⁺⁺		

**Prices applicable to both lunch & dinner*



Enjoy a memorable private and intimate wedding **with exclusive use of whole dining hall**

THE METROPOLIS

Sunlit Simplicity

A cozy ambience, complete with floor-to-ceiling glass panels and abundant natural sunlight. It's ideal for capturing stunning wedding luncheon photos that will be cherished long after the special day.



ADDITIONAL PERKS



\$50 Nett Off Per Table
(Applicable for lunch only)



1 Night Stay at Partner Hotel



Upgrade to Free-Flow Beer for 4 Hours



Upgrade to Free-Flow Wine for 4 Hours



Free-flow Canapes during Cocktail Reception



Additional Wedding Invitation Card
(based on 10% of confirmed attendance)



Solemnisation Decoration for ROM / Tea Ceremony



Usage of Bridal Changing Room



Additional 1 Signature Dish to be served during Banquet



\$300 Peach Garden Cash Voucher

No. of Pax: Min. 80 - Max. 120			Additional Perks (Max 1 of each perk)	
	2026	2027	80 Pax	100 Pax
Menu A (Mon - Fri)	\$1118 ⁺⁺	\$1158 ⁺⁺	Choice of 2	Choice of 3
Menu B	\$1368 ⁺⁺	\$1398 ⁺⁺		
Menu C	\$1688 ⁺⁺	\$1718 ⁺⁺		

**Prices applicable to both lunch & dinner*



THOMSON PLAZA

Enchanting Bliss

Step into a breathtaking wedding venue where elegant floral arrangements and sophisticated décor set the stage for romance. With an ambience that radiates love and joy, it creates the perfect canvas for your once-in-a-lifetime celebration.



ADDITIONAL PERKS



\$50 Nett Off
Per Table
*(Applicable for
lunch only)*



1 Night Stay at
Partner Hotel



Upgrade to Free-
Flow Beer for 4 Hours



Upgrade to Free-
Flow Wine for 4
Hours



Free-flow Canapes
during Cocktail
Reception



Additional Wedding
Invitation Card
*(based on 10% of
confirmed attendance)*



Solemnisation
Decoration for ROM /
Tea Ceremony



Usage of Bridal
Changing Room



Additional 1
Signature Dish to
be served during
Banquet



\$300 Peach Garden
Cash Voucher



Usage of Karaoke
System

No. of Pax: Min. 90 - Max. 300			Additional Perks (Max 1 of each perk)		
	2026	2027	90 Pax	150 Pax	200 Pax
Menu A <i>(Mon - Fri)</i>	\$1118 ⁺⁺	\$1158 ⁺⁺	Choice of 2	Choice of 3	Choice of 4
Menu B	\$1368 ⁺⁺	\$1398 ⁺⁺			
Menu C	\$1688 ⁺⁺	\$1718 ⁺⁺			

**Prices applicable to both lunch & dinner*



MENU A

桃苑拼盘

Peach Garden Combination Platter

Choose any 3

- | | |
|-------------------------------|-----------------------------|
| 沙律龙虾 | 迷你蔬菜春卷 |
| Lobster Salad | Mini Vegetable Spring Roll |
| 泰式香芒烟鸭 | 椒盐鱼皮 |
| Smoked Duck | Deep-fried Fish Skin |
| with Mango in Thai Style | with Salt and Pepper |
| 芝麻冰菜 | 脆皮紫菜腐皮卷 |
| Chilled Crystalline Ice Plant | Deep-fried Bean Skin Roll |
| with Sesame Sauce | with Seaweed |
| 脆皮烧肉 | 黄金虾球 |
| Roasted Crispy Pork Cube | Crisp-fried Prawn |
| XO酱炒银牙萝卜糕 | with Golden Salted Egg Yolk |
| Fried Carrot Cake | 芥末虾球 |
| with Beansprout and XO Sauce | Crisp-fried Prawn |
| | with Wasabi Salad Cream |

虫草花鲍鱼仔炖鸡汤

Double-boiled Chicken Soup
with Baby Abalone and Cordyceps Flower

XO 莲藕西芹炒带子

Sautéed Fresh Scallop
with Lotus Root and Celery in XO Sauce

清蒸游水笋壳鱼

Steamed Live Soon Hock Fish in Superior Soya Sauce

脆皮风沙鸡

Roasted Crispy Chicken with Bread Crumb and Garlic

海参百合扒西兰花

Braised Broccoli
with Sea Cucumber and Fresh Lily Bulb

干烧伊面

Stewed Ee-Fu Noodle with Chive and Mushroom

杨枝甘露

Chilled Mango Sago with Pomelo

MENU B

桃苑拼盘

Peach Garden Combination Platter

Choose any 4

- | | |
|-------------------------------|-----------------------------|
| 沙律龙虾 | 迷你蔬菜春卷 |
| Lobster Salad | Mini Vegetable Spring Roll |
| 泰式香芒烟鸭 | 椒盐鱼皮 |
| Smoked Duck | Deep-fried Fish Skin |
| with Mango in Thai Style | with Salt and Pepper |
| 芝麻冰菜 | 脆皮紫菜腐皮卷 |
| Chilled Crystalline Ice Plant | Deep-fried Bean Skin Roll |
| with Sesame Sauce | with Seaweed |
| 脆皮烧肉 | 黄金虾球 |
| Roasted Crispy Pork Cube | Crisp-fried Prawn |
| XO酱炒银牙萝卜糕 | with Golden Salted Egg Yolk |
| Fried Carrot Cake | 芥末虾球 |
| with Beansprout and XO Sauce | Crisp-fried Prawn |
| | with Wasabi Salad Cream |

蟹肉蛋白中鲍翅

Braised Baby Superior Shark's Fin
with Fresh Crab Meat and Egg White

经典佛钵飘香

Crisp-fried Yam Ring with Seafood, Diced Chicken, Cashew Nut and Celery

橙皮姜丝蒸游水笋壳鱼

Steamed Live Soon Hock Fish with Orange Peel and Shredded Ginger

传统脆皮烧鸭

Traditional Roasted Crispy Duck

鲍汁鲍片香菇扒时蔬

Braised Sliced Abalone
with Mushroom and Seasonal Vegetable in Abalone Sauce

荷叶海鲜炒饭

Fried Rice with Assorted Seafood wrapped in Lotus Leaf

芦荟白玉冰

Chilled Jelly Royale with Aloe Vera

MENU C

桃苑拼盘

Peach Garden Combination Platter

Choose any 5

- | | |
|-------------------------------|-----------------------------|
| 沙律龙虾 | 迷你蔬菜春卷 |
| Lobster Salad | Mini Vegetable Spring Roll |
| 泰式香芒烟鸭 | 椒盐鱼皮 |
| Smoked Duck | Deep-fried Fish Skin |
| with Mango in Thai Style | with Salt and Pepper |
| 芝麻冰菜 | 脆皮紫菜腐皮卷 |
| Chilled Crystalline Ice Plant | Deep-fried Bean Skin Roll |
| with Sesame Sauce | with Seaweed |
| 脆皮烧肉 | 黄金虾球 |
| Roasted Crispy Pork Cube | Crisp-fried Prawn |
| XO酱炒银牙萝卜糕 | with Golden Salted Egg Yolk |
| Fried Carrot Cake | 芥末虾球 |
| with Beansprout and XO Sauce | Crisp-fried Prawn |
| | with Wasabi Salad Cream |

原只鸡浓炖中鲍翅

Double-boiled Baby Superior Shark's Fin
with Kampong Chicken Soup

招牌原粒三头鲍鱼伴西兰花

Signature Braised Whole 3-Head Abalone with Broccoli

豆酥蒸游水星斑

Steamed Live Grouper with Bean Crumb in Superior Soya Sauce

蟹肉芙蓉豆腐苋菜

Braised Homemade Beancurd with Local Spinach, Crab Meat and Egg White

人参富贵鸡

Steamed Emperor Chicken with Ginseng

海鲜粒干炒面线

Signature Fried Mian Xian with Assorted Diced Seafood

白果芋泥

Warm Yam Paste with Gingko Nut



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WEDDING BANQUET & CATERING

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