



The Secret Patio

**SOLEMNISATION
BUFFET LUNCH PACKAGE**

**FOR WEDDINGS HELD BEFORE
JUNE 2026**

IN COLLABORATION WITH



peach garden
chinese restaurant

The Secret Patio

Valid For Wedding held
before June 2026

SOLEMNISATION BUFFET LUNCH PACKAGE

\$3,380 Nett

For up to 35 pax

Venue Booking for 3 Hours

VIP room (1hr) + Main hall (2hr)

Standard Solemnisation Decoration

1 Backdrop, 1 Table centerpiece,

Bride and Groom chair, Artificial Bouquet

Standard Center Piece & Table Card Numbers

1 Wireless Microphone, Speakers and 1 TV

Usage of Private room to prepare and relax

1 Coordinator to assist on the day

8 Course Buffet + 1 Drink from

Peach Garden Chinese Restaurant

Full Premium Buffet Line Set Up

The Secret Patio

Valid For Wedding held
before June 2026

SOLEMNISATION BUFFET LUNCH PACKAGE

\$3,999 Nett

For up to 35 pax

Venue Booking for 3 Hours

VIP room (1hr) + Main hall (2hr)

Standard Solemnisation Decoration

1 Backdrop, 1 Table centerpiece,

Bride and Groom chair, Artificial bouquet

Standard Center piece & Table Numbers

AV equipment

2 Wireless Microphone, Speakers and TVs

Usage of Private room to prepare and relax

1 Coordinator to assist on the day

8 Course Buffet + 1 Drink from

Peach Garden Chinese Restaurant

2hr ROM Photography with Shane Chua

(additional hr @ \$200/hr)

MENU

Dim Sum (choose 2)

Steamed Siew Mai with Fish Roe
Steamed Scallop Dumpling with Black Truffle
Steamed Barbecue Pork Bun
Deep-fried Bean Skin Roll with Prawn and Seaweed
Crisp-fried Banana Prawn Roll
Vegetarian Spring Roll (V)

Meat / Chicken (choose 1)

Sweet and Sour Pork with Fresh Fruits
Honey-glazed Spare Rib with Sesame
Fried Prawn Paste Chicken
Szechuan Spicy Chicken
Roasted Chicken with Five Spices

Seafood (choose 1)

Stir-fried Sliced Fish with Spring Onion and Ginger
Crisp-fried Fish Fillet with Black Truffle Mayo
Crisp-fried Prawn with Crispy Oat Cereal
Crisp-fried Prawn with Salted Egg Yolk

Rice / Noodle (choose 1)

Yangzhou Fried Rice
Pineapple Fried Rice with Pork Floss
Stewed Ee-Fu Noodle with Twin Mushrooms (V)
Fried Hong Kong Noodle with Diced Chicken in Superior Soya Sauce
Fried Rice Vermicelli in Singapore Style

Vegetable / Beancurd (choose 2)

Stir-fried Broccoli with Assorted Mushrooms (V)
Stir-fried Kai Lan with Fresh Lily Bulb and Yam (V)
Stir-fried Baby Cabbage with Mushroom and Chestnut (V)
Sautéed Asparagus with Minced Garlic
Braised Beancurd with Fresh Gluten Puff and Local Spinach (V)
Braised Homemade Beancurd with Shitake Mushroom and Truffle Oil in Casserole

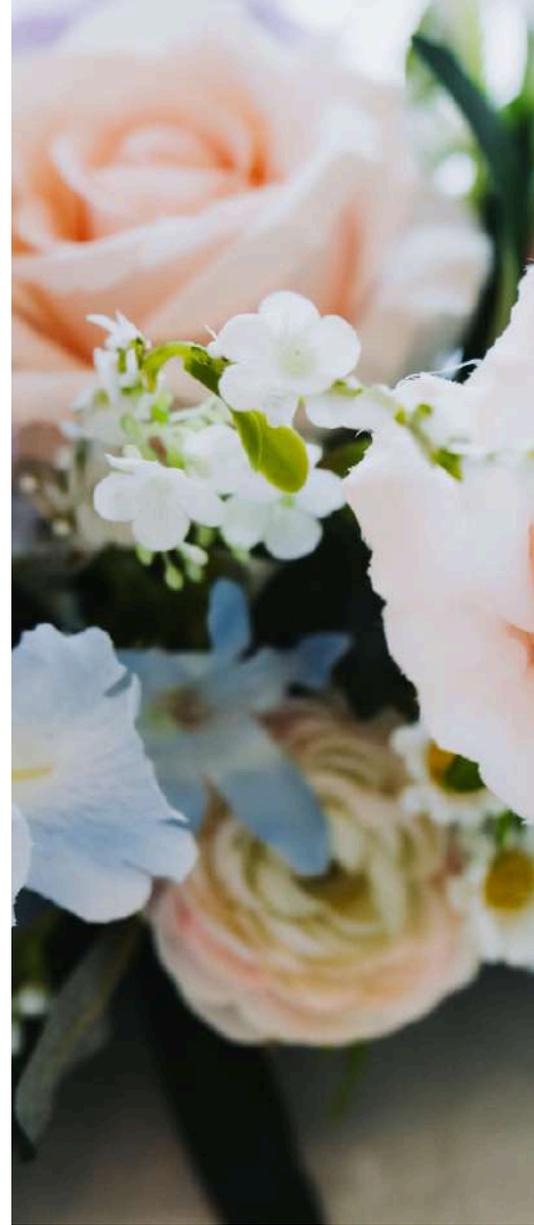
Dessert (choose 1)

Chilled Lemongrass Jelly
Chilled Jelly Royale
Warm Red Bean Soup with Lily Bulb and Orange Peel
Warm Black Glutinous Rice with Coconut Milk

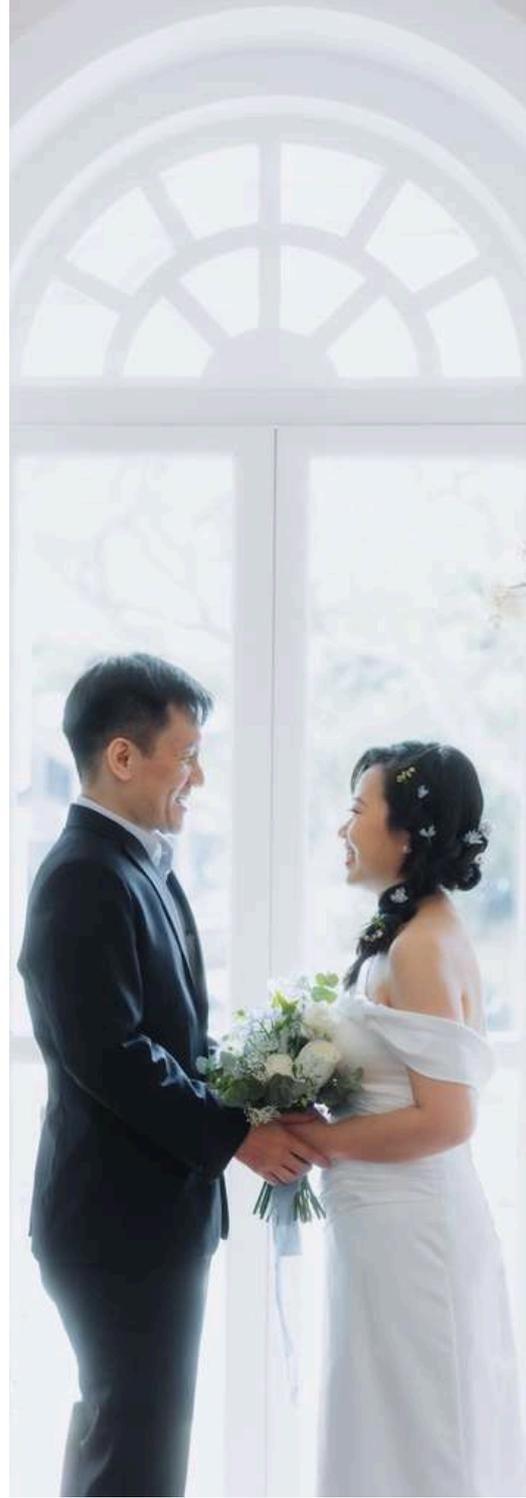
Complimentary (choose 1)

Coke
Orange Soda
Green Tea





STANDARD SOLEMNISATION DECORATION
JAN 2026 - JUNE 2026



PHOTOS BY SHANE CHUA