
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 CENTRE

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		
	2026	**2027**
Menu A *(Mon - Fri)*	$1118++	$1158++
Menu B	$1438++	$1468++
Menu C	$1788++	$1818++

Additional Perks (Max 1 of each perk)		
100 Pax	**150 Pax**	**200 Pax**
Choice of 2	Choice of 3	Choice of 4

**Prices applicable to both lunch & dinner*

THE HEEREN

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



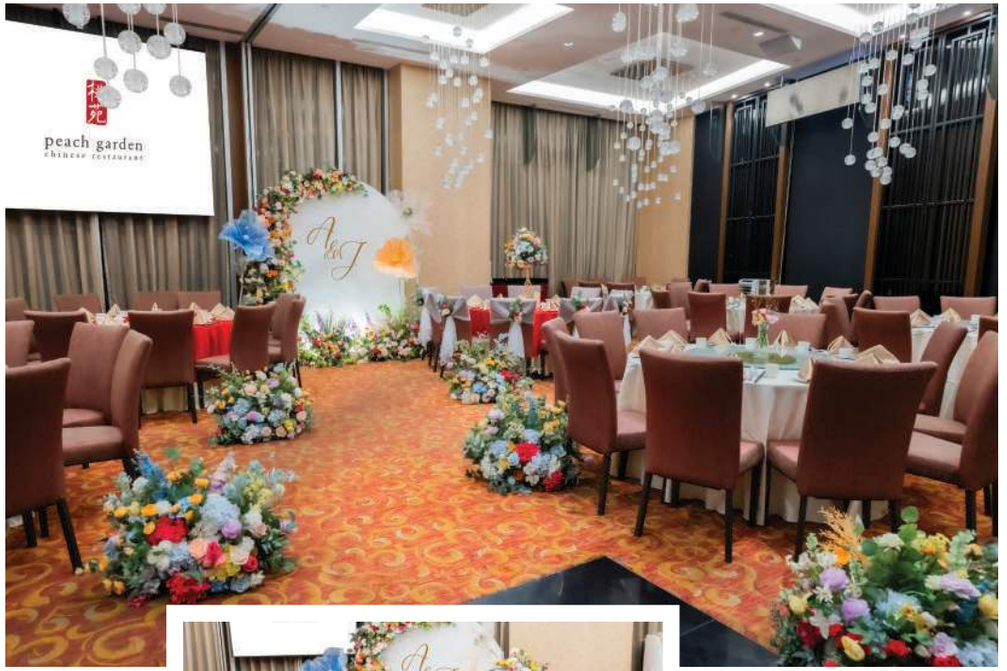
Upgrade to Panel Light Stage

(Applicable with minimum 16 tables)

No. of Pax: Min. 150 - Max. 200		
	2026	**2027**
Menu A *(Mon - Fri)*	$1168++	$1198++
Menu B	$1468++	$1498++
Menu C	$1818++	$1858++

Additional Perks (Max 1 of each perk)	
150 Pax	**180 Pax**
Choice of 3	Choice of 4

**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		
	2026	**2027**
Menu A *(Mon - Fri)*	$1118++	$1158++
Menu B	$1368++	$1398++
Menu C	$1688++	$1718++

Additional Perks (Max 1 of each perk)	
80 Pax	**100 Pax**
Choice of 2	Choice of 3

**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		
	2026	**2027**
Menu A *(Mon - Fri)*	$1118++	$1158++
Menu B	$1368++	$1398++
Menu C	$1688++	$1718++

Additional Perks (Max 1 of each perk)		
90 Pax	**150 Pax**	**200 Pax**
Choice of 2	Choice of 3	Choice of 4

**Prices applicable to both lunch & dinner*











MENU A

桃苑拼盘
Peach Garden Combination Platter

Choose any 3

沙律龙虾
Lobster Salad

泰式香芒烟鸭
Smoked Duck
with Mango in Thai Style

芝麻冰菜
Chilled Crystalline Ice Plant
with Sesame Sauce

脆皮烧肉
Roasted Crispy Pork Cube

XO酱炒银牙萝卜糕
Fried Carrot Cake
with Beansprout and XO Sauce

迷你蔬菜春卷
Mini Vegetable Spring Roll

椒盐鱼皮
Deep-fried Fish Skin
with Salt and Pepper

脆皮紫菜腐皮卷
Deep-fried Bean Skin Roll
with Seaweed

黄金虾球
Crisp-fried Prawn
with Golden Salted Egg Yolk

芥末虾球
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
Lobster Salad

泰式香芒烟鸭
Smoked Duck
with Mango in Thai Style

芝麻冰菜
Chilled Crystalline Ice Plant
with Sesame Sauce

脆皮烧肉
Roasted Crispy Pork Cube

XO酱炒银牙萝卜糕
Fried Carrot Cake
with Beansprout and XO Sauce

迷你蔬菜春卷
Mini Vegetable Spring Roll

椒盐鱼皮
Deep-fried Fish Skin
with Salt and Pepper

脆皮紫菜腐皮卷
Deep-fried Bean Skin Roll
with Seaweed

黄金虾球
Crisp-fried Prawn
with Golden Salted Egg Yolk

芥末虾球
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
Lobster Salad

泰式香芒烟鸭
Smoked Duck
with Mango in Thai Style

芝麻冰菜
Chilled Crystalline Ice Plant
with Sesame Sauce

脆皮烧肉
Roasted Crispy Pork Cube

XO酱炒银牙萝卜糕
Fried Carrot Cake
with Beansprout and XO Sauce

迷你蔬菜春卷
Mini Vegetable Spring Roll

椒盐鱼皮
Deep-fried Fish Skin
with Salt and Pepper

脆皮紫菜腐皮卷
Deep-fried Bean Skin Roll
with Seaweed

黄金虾球
Crisp-fried Prawn
with Golden Salted Egg Yolk

芥末虾球
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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chinese restaurant

WEDDING BANQUET & CATERING

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SCAN TO FIND OUT MORE