The Ballroom

Mt Faber Peak

Celebrate Love

AT THE PEAK




EXIT









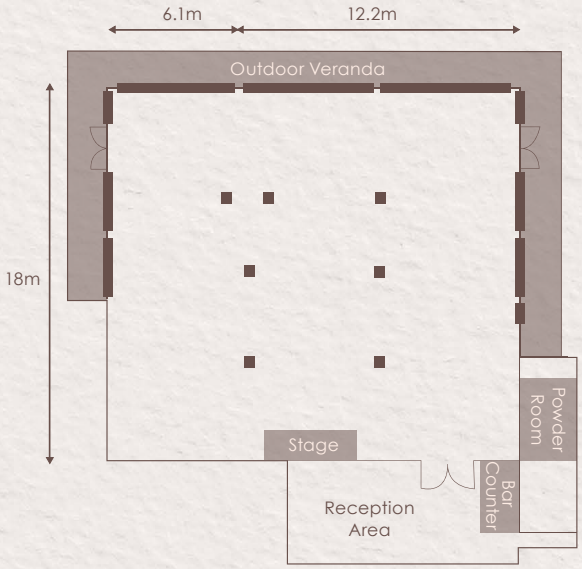
THE BALLROOM

200 pax

Host grand celebrations with stunning ***floor-to-ceiling views*** of the unique ***Cable Car*** line and ***picturesque harbour***. Create unforgettable moments in an exceptional setting.

Lunch Package	Dinner Package
$158++	$178++

Minimum of 100pax required





INCLUSIONS

DINING

- An exquisite choice of Chinese Banquet, Modern European Set and International Buffet Menus
- Complimentary food tasting for one table of 10 guests for Chinese Banquet based on confirmed menu
- Complimentary food tasting for 6 guests for Modern European Set based on confirmed menu
- Free flow of soft drinks & cordial drinks throughout (3 hrs for lunch / 4 hrs for dinner)
- 1 bottle of house wine per 10 guests (red wine, white wine or Moscato)
- 1 barrel of Tiger draught beer (30 Litres) (min 120 pax)

DECORATION

- Fresh floral centerpieces for all tables, including 2 special arrangements for VIP tables
- Fresh floral stands placed on stage or along the aisle, depending on the set-up of the room
- Specially adorned VIP tables and chairs with complimentary seat covers for all chairs
- Reception table with floral centerpiece and chairs
- An elegant model wedding ceremonial cake
- Champagne pyramid with a complimentary bottle of champagne for toasting
- Dry ice effect for march-in

PRIVILEGES

- Complimentary Snack station (Kachang Puteh/ Sandwich and Danish/ Popcorn/ Old School Ice Cream), displayed at foyer for 1 hour during cocktail reception.
- Complimentary wedding invitation cards based on 70% of guaranteed attendance (excluding printing)
- Choice of wedding favours for all confirmed guests
- Complimentary stylish red packet box and guest book for reception table
- Use of the stage, audio-visual system including 2 wireless microphones, 3 projection screens and live feed streaming
- 1 VIP bridal car lot plus complimentary valet parking for up to 10% of guaranteed attendance
- Complimentary 2-way 45-seat coach service (from 1 location to Mount Faber Peak & return)
- Special rate of $688.00++ for wedding solemnisation at The Garden with theatre seating for 30 guests and solemnisation table for 5 persons
- Special rate of $288.00++ for wedding solemnisation at The Ballroom with seating for 5 persons



CHINESE BANQUET

Lunch Package
Per Table (of 10 pax) $1,580++

Add $20++ per pax for individual plating

三星报喜
松露炸鸡, 冰镇鸡尾酒虾, 海螺黄瓜丝
Roasted Chicken infused with Truffle, Chilled Prawn Cocktail with Melon,
and Marinated Top Shell with Cucumber Noodles

白头偕老
清炖花胶蟹肉汤
Double Boiled Fish Maw Soup with Crabmeat

金银满屋
脆皮金蒜鲈鱼
Crispy Fried Barramundi with Garlic Brittle

和和气气
蚝皇十头鲍扒美国西兰花
10 Head Abalone with Broccolini with Superior Broth

喜结连理
浓汤龙虾鲜贝泡饭
Poached Rice Wok Seared Hokkaido Scallop with Lobster Bisque

百福添子
冰镇芋泥伴香草冰淇淋
Chilled Yam Paste with Vanilla Ice Cream

Dinner Package
Per Table (of 10 pax) $1,780++

Add $20++ per pax for individual plating

五福临门
凉拌海蜇,日式烤鳗鱼, 麻辣口水鸡片, 面包糠蝴蝶,
干贝蟹肉桂花炒蛋
Marinated Jellyfish, Unagi Kabayaki, Sichuan Peppercorn Chicken Slices , Breaded Butterfly Shrimp, Shredded Conpoy with Crabmeat and Jasmine Petal Scrambled Egg

金玉满堂
虫草花鲍鱼炖鸡汤
Double Boiled Chicken Consommé with Cordyceps and Abalone

琴瑟合鸣
柚子芥末虾球
Sautéed Prawn Balls tossed in Wasabi Mayo topped with Pomelo

年年有余
潮州笋壳鱼
Steamed Marble Goby, Teochew Style

浓情蜜意
蚝皇鲍片花菇时蔬
10-Abalone with Chinese Flower Mushroom and Seasonal Vegetables

花好月圆
明炉烤鸭
Roast Signature Duck

幸福美满
招牌野菌焖伊面
Signature Ee-Fu Noodles with Premium Mushroom Medley

百福添子
杨枝甘露
Chilled Mango Cream with Sago and Pomelo

MODERN EUROPEAN SET

Lunch Package
$158++ Per Person

APPETISER
Peruvian Scallop Mentaiko
Pomegranate Salsa, Sautéed Leek, Charred Roe Foam

SOUP
Truffle Mushroom Velouté,
Sautéed Morel and Mushroom, Herbed Crème Fraiche

MAIN
Slow-Braised Beef Brisket
Garlic Polenta, Baby Carrots, Broccolini,
Tempura Shimeji, Shallot Reduction

Or

Oven-Roasted Garlic & Lemongrass Poulet Thigh
Parsley Mash Potato, Sautéed Haricots Bean,
Vine Tomato, Chicken Jus

DESSERT
Apple Citrus Mousse Layered Cake
with Cherry Compote, Vanilla Sauce, Butter Crumble

Beverage
Freshly Brewed Coffee or Tea

Dinner Package
$178++ Per Person

COLD APPETISER
Pan-Seared Canadian Scallop
Spiced Pumpkin Purée, Macadamia, Lemon Emulsion

HOT APPETISER
Spiced Smoked Duck, Crispy Lotus Bun
Butter Fried Parsnip, Bonito Flakes, Honey Soy

SOUP
Yukon Gold Potato and Leek Soup
Roasted Garbanzo Beans, Basil Oil

MAIN
Pan-Seared Striploin Steak
Pomme Mousseline, Sautéed Spinach, Broccolini,
Vine Tomato, Beef Jus

Or

Pan-Seared Seabass
Butternut Purée, Sautéed Spinach, Crispy Mushroom,
Heirloom Tomatoes, Tarragon Foam

DESSERT
Peanut Butter Chocolate Mousse
Banoffee Sauce & Praline Crumbs, Caramel Sauce

Beverage
Freshly Brewed Coffee or Tea

ASIAN FUSION BUFFET LUNCH

$158++ Per Person

APPETISER
Asian Pearl Couscous Slaw, Crushed Mint & Pomegranate (V)
Peking Duck Salad
Wild Forest Mushroom with Mala Vinaigrette
Tuscan Kale Salad with Garlic Croutons

SOUP
Roasted Vine Tomato Soup (V)
Served with Croutons, Chive and Sour Cream
Assorted Bread with Butter

MAINS
Pan-Roasted Barramundi, Bak Choy, Laksa Gravy
Tandoori Chicken Tikka, Mint Yoghurt
Irish Lamb Stew with Potato
Honey-Glazed Summer Vegetables (V)
Aubergine Lasagna with Coriander Pesto (V)
XO Fried Rice with Dried Scallop

LIVE STATION
Deconstructed Thai style "Khao Sui"
Tagliatelle, Braised Chicken, Pickled Mustard
Bean Sprouts, Bombay Onion

Or

Grain-fed Australian Ribeye
Beef Sauce, Sautéed Vegetables, Mashed Potatoes, Chimichurri

DESSERTS
Seasonal Fresh Fruits Platter (V)
Gula Melaka Sago Mousse (V)
Deluxe French Pastries
Passionfruit Panna Cotta

INTERNATIONAL BUFFET DINNER

$178++ Per Person

APPETISER
Asian Pearl Couscous Slaw, Crushed Mint & Pomegranate (V)
Applewood Smoked Duck Mixed Spring & Walnut & Grapefruit
Warm Lentil Salad, Tuna Chunks & Harissa Roasted Vegetables
Assorted Sushi and Maki
Fried Paneer & Tofu Puff, Mango with Crispy Chickpea (V)

STARTER
Prawn Cocktail Banh Mi, Pickled Vegetables
Japanese Rayu Baby Lobster Tartlet

SOUP
Velouté of Butternut Pumpkin (V)
Assorted Bread with Butter

MAINS
Pan-Roasted Barramundi, Miso Beurre Blanc
Wok-Fried "Kam Heong" Seafood
Indian Lamb Rogan Josh
Roasted Root Vegetables with Sautéed Fine Beans (V)
Claypot Tofu with Snow Peas & Braised Lotus Roots
Cashew Nut Pilaf (V)

LIVE STATION
Singapore Laksa
Laksa Noodle, Sea Prawn, Fishcake, Quail Egg, Gravy,
Laksa Leaf, Sambal Chilli

And

"Poulet Rôti" French Style Roast Spring Chicken
Vine tomato & Sautéed Vegetables
Chicken Jus

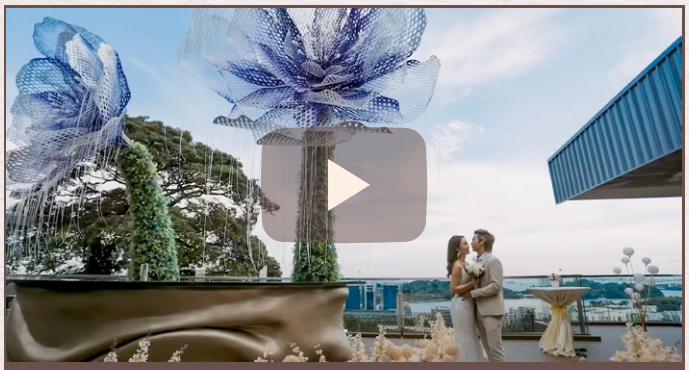
DESSERTS
Seasonal Fresh Fruits Platter (V)
Coconut Mango Verrine
Deluxe French Pastries
Warm Chocolate Pudding

Mt Faber Peak

CONTACT US

Romantic hilltop weddings with stunning views and magnificent sunsets.
Create lasting memories at Mount Faber Peak.

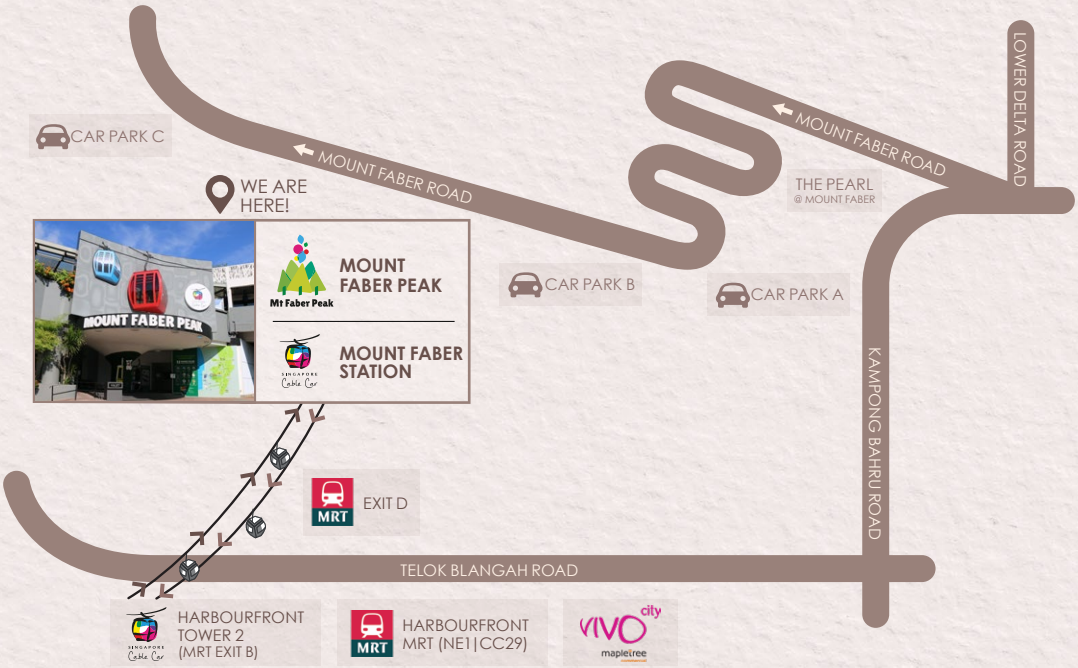
@mountfaberdining



Let our wedding video inspire your special day

CLICK TO ENQUIRE NOW

MAP TO MOUNT FABER PEAK



Valet parking available at Mount Faber Peak premises.

109 Mount Faber Road, Mount Faber Peak Singapore 099203
events@mflg.com.sg
www.mountfaberdining.com/pages/celebrations-catering