Arbora
@ Mount Faber Peak

Mt Faber Peak

Celebrate Love

AT THE PEAK




ARBORA






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@ Mount Faber Peak

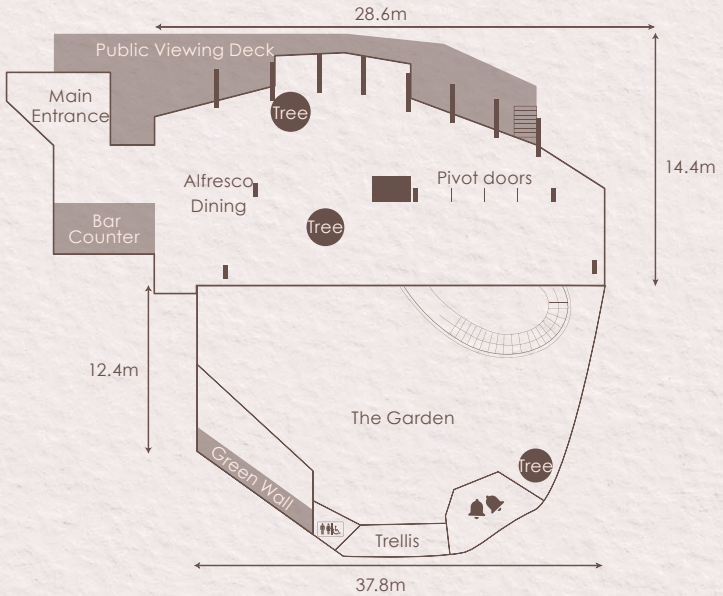
75 pax (Buffet) | 100 pax (Set Menu)

Experience **alfresco comfort** with sea breezes and spectacular **hilltop-meets-sea views**. Say "I do" under the **iconic Poland's Bells of Happiness** for a truly memorable start.

Dinner Package

Buffet	4-Course Set Menu
From: $118++	From: $128++

Weekday min spending $10,000++
Weekend min spending $18,000++





INCLUSIONS

DINING

- An exquisite choice of Asian Fusion, Modern European, Chinese Set and Buffet Menus
- Optional Add-Ons:
    - Soft Drinks (Coke/Sprite/Fanta Orange) & Cordial Drinks (Lemongrass Pandan/Peach Muscat) at $20++ per pax
    - 1 barrel of Tiger draught beer (30 Litres) at $700++
    - 1 bottle of house wine at $55++

DECORATION

- Fresh floral centerpieces for all tables, including a special arrangement for 1 VIP table
- An elegant model wedding cake
- Champagne pyramid with a complimentary bottle of champagne for toasting
- Reception table with floral centerpiece and chairs
- Specially adorned VIP table & chairs

PRIVILEGES

- 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 audio system, inclusive of 2 wireless microphones
- 1 VIP bridal car lot plus complimentary valet parking for up to 10% of guaranteed attendance
- Complimentary 2-way 45-seat coach transfer service (from 1 location to Mount Faber Peak and return) Special rate of $688.00++ for wedding solemnisation at The Garden with theatre seating for 30 guests and solemnisation table for 5 persons

ASIAN FUSION SET

4-Course Set Menu
$138++ Per Person
Add $20++ per pax for upgrade to 5-Course

APPETISER
Grilled King Prawn
Brown Butter Toast, Citrus Kosho, Thai Infused Coconut Foam

SOUP
Vietnamese Spicy & Sour Soup
Sautéed Seafood, Fresh Herbs

MAIN
Sichuan Braised Brisket
Creamy Polenta Mash, Watercress Salad,
Crispy Lotus Chips, Pickled Radish

Or

Pan-Seared Norwegian Salmon
Potato Croquette, Mustard Greens
Tempura Eggplant, Thai Style Red Curry

DESSERT
Osmanthus Poached Pear
Snow Fungus Soup, Sweet Dates

Beverage
Freshly Brewed Coffee or Tea

MODERN EUROPEAN SET

4-Course Set Menu
$128++ Per Person
Add $20++ per pax for upgrade to 5-Course

HOT APPETISER
Prawn Croquette & Aubergine Katsu Curry
Sous Vide Potatoes, Charred Broccolini

SOUP
Classic French Onion Soup Gratinée
Toasted Brioche Chunk

MAIN
Mediterranean Seafood Cioppino
Roasted Baby Potatoes, Sautéed Greens, Petit Pois

Or

Coq au Vin
Stewed Chicken served with Sarladaise Potatoes, Pearl Onion,
Glazed Baby Carrots, Sautéed Broccolini

DESSERT
Summer Delight
Melon Mousse, Yoghurt, Watermelon Sorbet,
Butter Crumble, Pepo Compote

Beverage
Freshly Brewed Coffee or Tea

MODERN EUROPEAN BUFFET

$118++ Per Person

APPETISER
Confit of Heirloom Tomato, Basil Pesto (V)
Spicy Corn Ribs, Artichokes & Mushroom (V)
Polenta Cake with Grilled Tiger Prawn, Charred Salsa
Classic Caesar Salad with Grilled Chicken

SOUP
Turkey Bacon Corn Chowder with Shrimp
Assorted Bread with Butter

MAINS
English-style Poached Atlantic Salmon, Citrus Sauce
Chicken Piccata with Capers, Italian Parsley
Beef Goulash with Potatoes
Maple-Glazed Smokey Roast Vegetables (V)
Squid Ink Aglio Olio Seafood
Mediterranean Pilaf Rice (V)

DESSERTS
Seasonal Fresh Fruits Platter (V)
Matcha Cake
Assortment of Choux Pastry
Classic Crème Brûlée

ASIAN FUSION BUFFET

$138++ 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)
Seved with Croutons, Chive and Sour Cream (V)
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

Trio Lotus Bun
Lao Gan Ma Braised Beef Brisket
Soft Shell Crab, Fish Goujon
Pickled Papaya, Red Coral

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

CHINESE SET

$148++ Per Person

(Individual Plating)

五福临门
芥末山楂带子, 紫菜腐皮卷, 烧鸭, 鲍贝拼海蜇丝, 金沙软壳蟹
Wasabi Hawthorn Scallop,
Seaweed Beancurd Roll, Roasted Duck,
Pacific Clams with Jelly Fish, Spiced Soft Shell Crab

金玉满堂
迷你佛跳墙
Mini Buddha Jump Over the Wall

浓情蜜意
金汁泡澳洲龙虾
Australian Rock Lobster with Pumpkin Gravy

花好月圆
花菇海参扒时蔬
Braised Sea Cucumber and Chinese Mushroom with Seasonal Vegetable

喜结连理
港式干烧伊面
Stewed Ee-Fu Noodle, Hong Kong Style

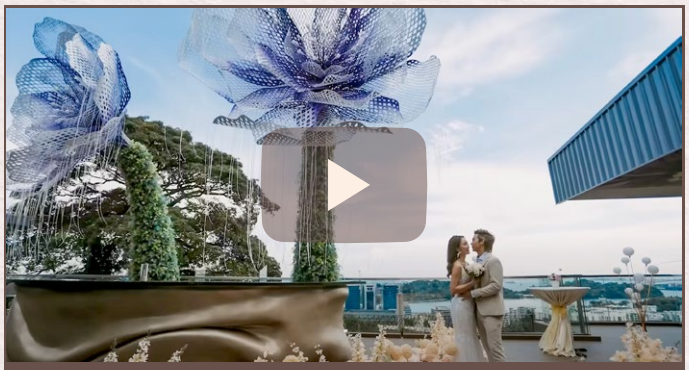
百福添子
百香果西米露
Passion Fruit Sago Purée

Mt Faber Peak

CONTACT US

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

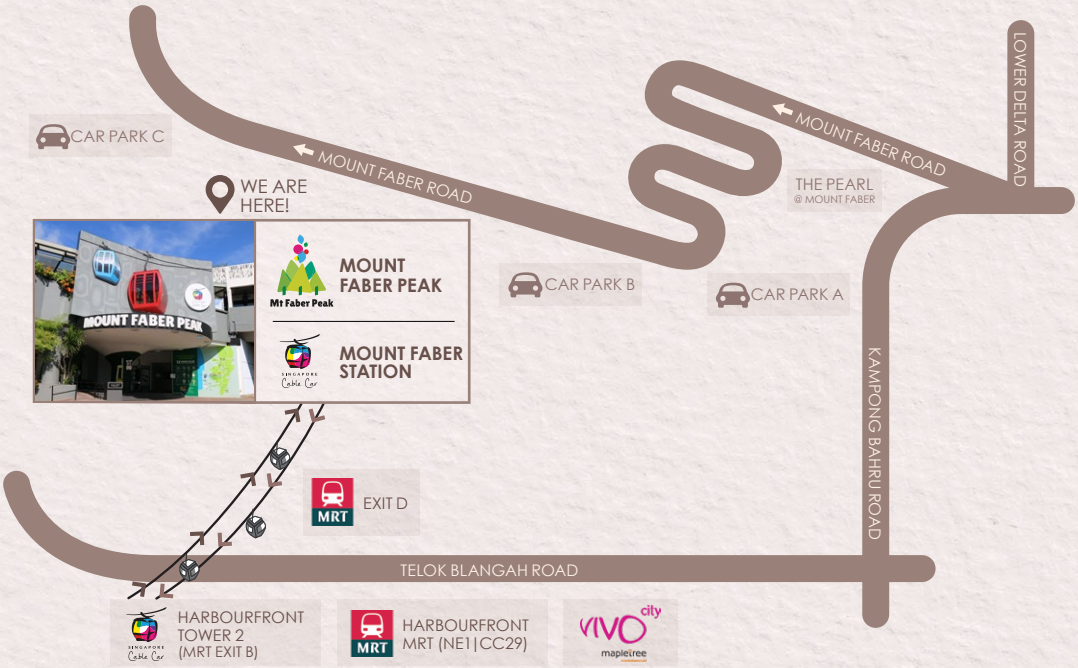
@mountfaberdining



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