Dusk & The Mirabilis Bar

Mt Faber Peak

Celebrate Love

AT THE PEAK













DUSK & THE MIRABILIS BAR

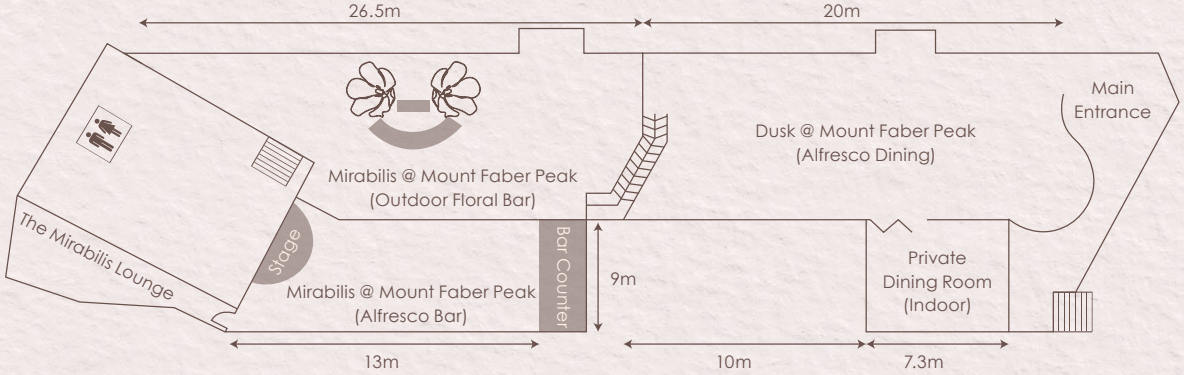
@ Mount Faber Peak

100 pax (Buffet) | 120 pax (Set Menu)

Enjoy **alfresco comfort** with hilltop breezes and the ***best sunset views***. Host your solemnisation, reception, and after-party seamlessly in ***one stunning venue***.

Buffet	4-Course Set Menu
From: $168++	From: $188++

Weekday min spending: Lunch $5,000++ | Dinner $20,000++
Weekend min spending: Lunch $10,000++ | Dinner $25,000++





INCLUSIONS

DINING

- An exquisite choice of Modern European Set, Chinese Set, Modern European Buffet and International 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 Arbora Garden / The Mirabilis Bar with theatre seating for 30 guests and solemnisation table for 5 persons
- Special rate of $288.00++ for wedding solemnisation at Dusk's Observation Balcony with solemnisation table set up with seating for 5 persons

MODERN EUROPEAN SET

4-Course Set Menu
$188++ Per Person

AMUSE-BOUCHE

COLD APPETISER
Wasabi Maguro Tuna Poke, Sturia Caviar
Infused Sour Cream, Herb Salads

SOUP
Porcini Purée, Wild Mushroom Consommé
Balsamic-Glazed Shimeji

MAIN
Pan-Seared Duck Confit, Warm Brie Foam
Sundried Tomato Olive Oil

Or

Lobster Orzo
Butter Poached Half Lobster, Risoni Pasta, Petit Pois,
Crustacean Foam, Parmesan Crisps

DESSERT
Tropical Forest
Coconut Cream, Granita, Pineapple Confiture, Mango Compote

Beverage
Freshly Brewed Coffee or Tea

MODERN EUROPEAN SET

5-Course Set Menu
$208++ Per Person

AMUSE-BOUCHE

COLD APPETISER
Foie Gras Terrine, Black Summer Truffle, Moscato Wine Jelly
Dark Rye Chips, Frisée Salad

HOT APPETISER
Pan-Roasted Argentina Red Prawn, Parsnip Purée
Saffron Foam, Apple Fennel

SOUP
Mediterranean Fish Soup
Spiced Snapper, Italian Parsley, Cilantro

MAIN
Pan-Seared Cod Fillet
Pea Purée, Sautéed Mushroom Medley
White Wine Tomato Basil Sauce

Or

Slow-Braised Gochujang Beef Short Ribs
Cheesy Polenta, Grilled Baby Cabbage, Pickled Radish
Beef Jus

DESSERT
Chocolate Fantasy
Chocolate Parfait, Sakura Gelée, Prosecco Ivory Cream
Strawberry Confiture, Butter Crumble

Beverage
Freshly Brewed Coffee or Tea

MODERN EUROPEAN BUFFET

$168++ Per Person

APPETISER
Egyptian Salata Baladi, Nacho Chips (V)
Hamachi Ceviche, Uni Aioli, Pickled Apple, Ikura
Farfalle Pasta, Wild Mushrooms & Baby spinach (V)
Assortment of Cold Cuts, Olives & Cheese

STARTER
Seafood Brioche Roll with Lime
Duck Confit Croquette, Corn Purée

SOUP
Japanese Miso Soup
Wakame Seaweed, Silken Tofu

MAINS
Pan-Roasted Atlantic Salmon, Garlic Cream
Baked Tuscan Chicken, Shaved Cheese
Braised Beef Cheek with Lyonnaise Potatoes
Smokey Roast Vegetables & Feta Cheese
Linguine Vongole
Cilantro Lime Rice

LIVE STATION
Jerusalem Salt-Baked Whole Salmon
Sauteed Fine Beans, Roast Baby Potatoes
Fresh Dill Cream and Bonito Flakes

DESSERTS
Seasonal Fresh Fruits Platter (V)
Guinness Chocolate Cake
Assortment of Choux Pastry
Old Fashioned Lemon Tart

INTERNATIONAL BUFFET

$188++ Per Person

APPETISER
Asian Pearl Couscous Slaw, Crushed Mint & Pomegranate (V)
Applewood Smoked Duck Mixed Spring & Walnut & Grapefruit
Warm Lentil Salad, Tuna Chunks & Harissa Roast 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, Champagne 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 Roasted Spring Chicken
Vine tomato & Sautéed Vegetables
Chicken Jus

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

CHINESE SET

$188++ 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

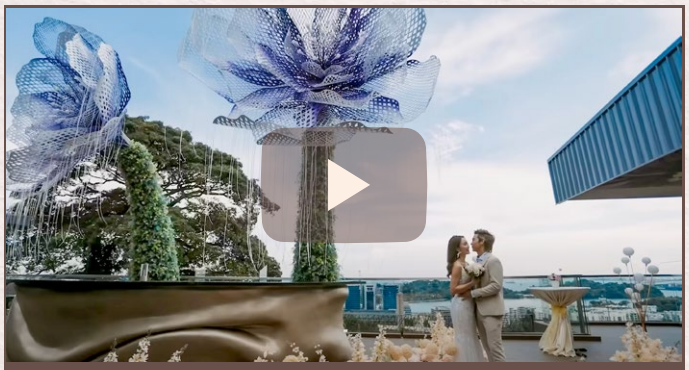
Passion Fruit Sago Purée

Mt Faber Peak

CONTACT US

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

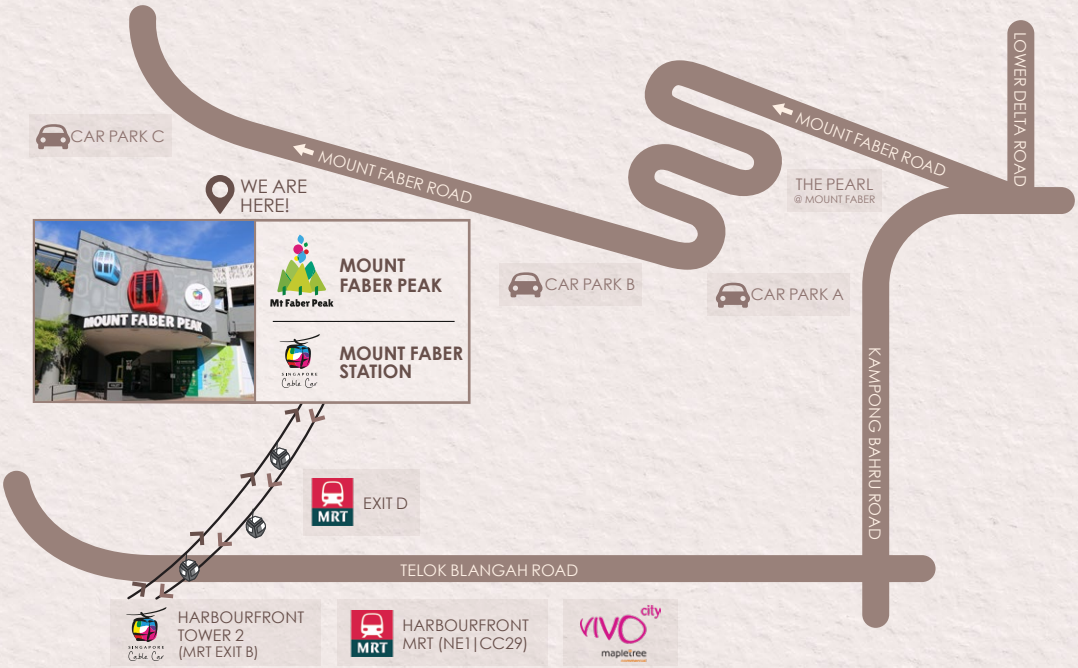
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Let our wedding video inspire your special day

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
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www.mountfaberdining.com/pages/celebrations-catering