A unique hilltop destination.
Your lifetime of happiness begins at Faber Peak!
Surrounded by the tranquility, natural beauty of a hilltop and breath-taking views of the harbour, Faber Peak Singapore offers unique panoramic backdrops at all three celebration venues.

Bring together your loved ones in the presence of Mother Nature for an intimate celebration like no other.
Intimate Venues

Private Dining Room

The Ballroom

Arbora

All with the option to add on a Garden Solemnisation
At the highest point of Faber Peak, the **Private Dining Room and deck** offers a truly intimate experience surrounded by panoramic sea views and a vast garden landscape.

Encased with glass walls and framed by graceful hiba wood arcs, this crystalline alcove is a perfect observatory for you to feel on top of the world!

Framed by hiba wood arcs, the **Private Dining Deck** is a beautiful sheltered al-fresco terrace exuding rustic charm and timeless beauty. The raw wood elements are a perfect match to the natural lush greenery, achieving a picture perfect solemnisation.
Lunch Packages

Chinese Set Menu - per person $11++
Asian Fusion Set - per person $11++
Modern European Set - per person $11++
International Buffet - per person $10++

Dinner Packages

Chinese Set Menu - per person $13++
Asian Fusion Set - per person $13++
Modern European Set - per person $13++
International Buffet - per person $12++

*Prices and items are subject to change without prior notice.
All prices are subject to 10% service charge and prevailing taxes.
Private Dining Room

DINING
• An exquisite choice of Chinese, Asian Fusion, Modern European Set and International Buffet Menus
• Free flow of soft drinks, orange juice and lime juice throughout (3 hours for lunch / 4 hours for dinner)

DECORATION
• Fresh floral centerpieces for all tables, including a special arrangement for the VIP table
• Specially adorned VIP table and chairs with complimentary seat covers for all chairs
• Reception table with floral centerpiece and chairs
• An elegant 3-tier model wedding ceremonial cake
• Champagne pyramid with complimentary bottle of champagne for toasting

PRIVILEGES
• Complimentary wedding invitation cards based on 70% of guaranteed attendance (excluding printing)
• Faber Peak bell of happiness wedding favors for all confirmed guests
• Complimentary usage of sound system and 2 wireless microphones
• 1 VIP car park lot at main entrance for bridal car plus complimentary car park coupons for up to 10% of guaranteed attendance
• Special rate of $688.00++ for wedding solemnization at The Garden with theatre seating for maximum of 30 persons and solemnization table for 5 persons
• Special rate of $388.00++ for wedding solemnization at the Private Dining Room Deck with seating for 5 persons plus 10 guests
• Special rate of $288.00++ for wedding solemnization at the Private Dining Room with seating for 5 persons

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Faber Peak Singapore | 109 Mount Faber Road Singapore 099203
Call 6377 9688 | Email events@onefabergroup.com
Chinese Set

**Lunch**

- **龙凤呈祥**
  - Fruity Prawn Mayo Salad, California Roll, Crispy Yam Roll, Golden Money Bag, Smoked Duck Breast

- **三星報喜**
  - 3 Treasures Superior Soup
  - Fish Maw, Crab Meat & Dried Scallop

- **鸿运年年**
  - Wok-Fried Cod Fish Fillet with Superior Soya Sauce

- **双喜临门**
  - Braised Sea Cucumber with Shitake Mushroom & Broccoli

- **子孙满堂**
  - Pan Fried Glutinous Rice with Dried Shrimp, Mushroom & Chicken wrapped in Beancurd Skin

- **百子千孙**
  - Yam Paste with Gingko Nuts

- **Chinese Tea**

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**Dinner**

- **花月佳期**
  - Fruity Scallop Salad, Crispy Yam Roll, California Roll, Sliced Smoked Duck, Golden Money Bag

- **喜结良缘**
  - Braised Fish Maw, Dried Scallop, Sea Cucumber & Crabmeat in Superior Soup

- **金鸡报喜**
  - Wok Grilled Kabayaki Glazed Chicken

- **天赐良缘**
  - Wok Fried King Prawns Hunan Style

- **年年有鱼**
  - Wok-Fried Cod Fish Fillet with Superior Soya Sauce

- **天作之合**
  - Braised 10-head Abalone and Shitake with Seasonal Vegetables

- **金银聚宝**
  - Pan Fried Glutinous Rice with Dried Shrimp, Mushroom & Chicken wrapped in Beancurd Skin

- **百年好合**
  - Chilled Mango Puree with Sago and Pomelo

- **Chinese Tea**
# Asian Fusion Set

## Lunch

### Appetizer
- Roulade of Cream Cheese
- Stuffed Salmon
- Buttery Crumble, Micro Cress, Dill Yoghurt

### Soup
- Clear Miso Soup with Shrimp Dumpling & Scallions

### Main
- Oven Roasted Garlic & Lemongrass Poulet Thigh, Pan seared Mushrooms & Dried Shrimp Glutinous Rice Parcel, Sautéed Seasonal Vegetables, Chicken Jus

Or

- Steamed Seabass Fillet with Stir Fried Dou Miao, Pan Seared Mushrooms & Dried Shrimp Glutinous Rice Parcel, Superior Garlic Oyster Sauce

### Dessert
- Coffee & Gula Melaka Tiramisu
- Freshly Brewed Coffee or Tea

## Dinner

### Cold Appetizer
- Confit of Citrus Marinated Scallops with Poached US Asparagus Baby Cress, Saffron Aioli

### Hot Appetizer
- Braised 10 Head Abalone & Mushroom with Sautéed Spinach, Superior Stock Nage

### Soup
- Asian Clam Chowder with Fish Maw

### Main
- Oven Roasted Half Baby Spring Chicken Pumpkin Potato Mash & Seasonal Vegetables, Thyme Chicken Jus

Or

- Miso Glazed Cod Mignon Edamame & Potato Mousseline, Tempura Mushrooms, Kabayaki Glaze

### Dessert
- Chilled Mango Puree with Strawberry & Sago Pearls
- Freshly Brewed Coffee or Tea
Modern European Set

**Lunch**

**Appetizer**
Smoked Duck Breast with Dragonfruits & Wild Rocket Leaves
Baby Cress, Lavender Infused Manuka Honey Vinaigrette

**Soup**
Veloute of Celeriac & Crabmeat

**Main Course**
Slow Roasted Half Spring Chicken with Herbed Vegetables Cassoulet & Polenta Mash, Orange Rosemary Reduction, Brown Jus

Or
Pan Roasted Barramundi Fillet
Garlic Potato Mousseline & Forest Mushroom Ragout, Leek Cream Sauce

**Dessert**
Chocolate Dome
Caramelized Banana & Berries Compote, Crème Anglaise

Freshly Brewed Coffee or Tea

**Dinner**

**Cold Appetizer**
Poached Lobster Medallion, Jumbo Crab Lump with Fruit Salad and Baby Cress, Tomato Dressing

**Hot Appetizer**
Canadian Sea Scallops Topped with Black Caviar Pearls & Micro Cress Garden Salad, Parmesan Espuma

**Soup**
Truffle Scented Mushroom Veloute with Morel Mushroom Dust

**Main Course**
“Chicken Ala Basquaise”
Slow Braised Chicken Pullet with Olives & Root Vegetables in Rich Provencal Herbs Tomato Concasse

Or
Pan Roasted Norwegian Salmon Fillet with Garlic Potato Mousseline & Ratatouille of Mediterranean Vegetables, Balsamico Crème Glaze

**Dessert**
Dark Chocolate Tart Infused with Vanilla Pods, Wild Berries Compote

Freshly Brewed Coffee or Tea
International Buffet

**Lunch**

**Appetizer**
- Pan Seared Pepper Crusted Tuna with Wakame
- Classic Caesar Salad with Smoked Chicken
- Assorted Sushi and Maki with Condiments
- Char-grilled Wild Mushrooms with Pencil Asparagus (V)

**DIY Salad Corner (V)**
- Mesclun Salad, Corn Kernels, Cucumber, Chick Peas, Kidney Beans, Beetroot & Olives

**Soup**
- Cream of Tomato Soup
- Assorted Rolls with Butter (V)

**Buffet Spread**
- Traditional Beef Goulash
- Italian Seafood Stew with Root Vegetables
- Indian Fish Tikka Masala
- Braised Nonya Chap Chye
- Vegetable Lasagne (V)
- Wok Fried Black Pepper Udon with Vegetables

**Carving Station**
- Oven Roasted Chicken Pullet
- Herbed Natural Gravy

**Desserts**
- Seasonal Fresh Fruit Platter (V)
- Pandan Kaya Cake
- Vanilla Crème Brulee
- Mini Profiteroles with Chocolate Sauce & Almonds
- Banana Bread and Butter Pudding with Custard Sauce
- Freshly Brewed Coffee or Tea

**Dinner**

**Appetizer**
- Poached Sea Prawns with Ginger Flowers & Pomelo Dressing
- Roasted Pumpkin Tossed in Yoghurt & Almond Flakes (V)
- Assorted Sushi and Maki with Condiments
- Caprese of Mozzarella Bocconcini with Vine Cherry Tomatoes & Basil Leaves (V)
- Spicy Thai Style Beef Glass Noodle Salad

**DIY Salad Corner (V)**
- Mesclun Salad, Corn Kernels, Cucumber, Chick Peas, Kidney Beans, Beetroot & Olives

**Soup**
- Truffle Scented Mushroom Soup
- Assorted Rolls with Butter (V)

**Buffet Spread**
- Atlantic Salmon Fillet with Lemongrass Butter Sauce
- Oven Roasted Tandoori Chicken with Mint Yoghurt
- Casserole of Beef Meatball Stew in Tomato Basil Concasse
- Wok Fried Cereal Prawns with Curry Leaves & Chilli
- Oven Roasted Provencal Herbed Root Vegetables (V)
- Poached Broccoli with Trio of Mushrooms & Conpoy
- Linguine Napoli Pasta with Parmesan Cheese (V)
- Wok Fried Crabmeat Fried Rice

**Carving Station**
- 150 days Grain Fed Roast Beef Striploin
- Shallot Reduction Brown Sauce

**Desserts**
- Seasonal Fresh Fruit Platter (V)
- Assorted Mini French Pastries
- Chocolate Mousse (V)
- Bread and Butter Pudding with Custard Sauce
- Mini Fruit Tartlets
- Freshly Brewed Coffee or Tea
Set against a unique backdrop of a running cable car line, harbour of luxury cruises and a magnificent view of nature, The Ballroom and its floor-to-ceiling glass windows present a vista that is bound to leave guests in awe during your wedding banquet.
Lunch Packages

Chinese Banquet - per table $1080++
Asian Fusion Set - per person $108++
Modern European Set - per person $108++
International Buffet - per person $98++

Dinner Packages

Chinese Banquet - per table $1380++
Asian Fusion Set - per person $138++
Modern European Set - per person $138++
International Buffet - per person $128++

Minimum 100 pax
Maximum 200 pax

*Prices and items are subject to change without prior notice. All prices are subject to 10% service charge and prevailing taxes.
The Ballroom

DINING
• An exquisite choice of Chinese, Asian Fusion, Modern European Set and International Buffet Menus
• Complimentary food tasting for one table of 10 guests for Chinese Set Menu based on confirmed menu
• Complimentary food tasting for 4 guests for Asian Fusion and Modern European Set based on confirmed menu
• Free flow of soft drinks, orange juice and lime juice throughout (3 hrs for lunch / 4 hrs for dinner)
• 1 barrel of Tiger draught beer (30 Litres)
• 1 bottle of house wine per 10 guests (red wine, white wine or moscato)

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 set up of room
• Specially adorned VIP tables and chairs with complimentary seat covers for all chairs
• Reception table with floral centerpiece and chairs
• An elegant 5-tier model wedding ceremonial cake
• Champagne pyramid with complimentary bottle of champagne for toasting
• Dry ice effect for march-in

PRIVILEGES
• Complimentary wedding invitation cards based on 70% of guaranteed attendance (excluding printing)
• Choice of wedding favors for all confirmed guests
• Complimentary stylish red packet box and guest book for reception table
• Use of stage, audio-visual system including 2 wireless microphones and 3 projectors and screens
• 1 VIP bridal car lot plus complimentary valet parking for up to 10% of guaranteed attendance
• Complimentary 2-way 49-seat coach service (from 1 location to Faber Peak & return)
• Special rate of $688.00++ for wedding solemnization at The Garden with theatre seating for maximum of 30 persons and solemnization table for 5 persons
• Special rate of $288.00++ for wedding solemnization at The Ballroom with seating for 5 persons

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Chinese Banquet

Lunch

齐聚满堂
沙拉水果虾球, 海蜇迷你鲍鱼, 熟鸭片, 芋头酥, 金钱袋
Fruity Prawn Mayo Salad, Jellyfish with Mini Abalone, Smoked Duck, Crispy Yam Roll, Golden Money Bag

三星报喜
三宝魚鳔羹
3 Treasures Superior Soup
Fish Maw, Crab Meat & Dried Scallop

岁岁盈余
“广式” 清蒸红鲷鱼
Steamed Red Sea Bream “Cantonese Style”

开枝散叶
冬菇海参扒时蔬
Braised Sea Cucumber with Shitake Mushroom & Broccoli

白头偕老
韭皇雪菜鸭丝焖伊面
Stewed Ee-Fu Noodle with Shredded Duck Meat and Yellow Chives

百子千孙
银杏芋泥
Yam Paste with Gingko Nuts

Chinese Tea

Dinner

满堂欢笑
沙拉水果带子, 海鲸脂, 熟鸭片, 芋头酥, 金钱袋
Fruity Scallop Salad, Marinated Jellyfish, Sliced Smoked Duck, Crispy Yam Roll, Golden Money Bag

喜结良缘
高汤瑶柱花胶海参鲍肉羹
Braised Fish Maw, Dried Scallop, Sea Cucumber & Crabmeat in Superior Soup

金鸡报喜
脆皮吊烤鸡
Roast Crispy Chicken with Prawn Crackers

天作之合
漂香珍宝
Stir Fried Prawns with Celery and Cashew Nuts in Yam Basket

鸿运年年
港式蒸红斑
Hong Kong Style Steamed Red Garoupa with Superior Soy Sauce

俩娃联婚
十头鲍鱼百灵菇扒菠菜
Braised 10 Head Abalone with Bailing Mushroom & Spinach

幸福伊面
蟹肉焖伊面
Braised Ee-Fu Noodles with Crab Meat

百年好合
杨枝金针西米露
Chilled Mango Puree with Sago and Pomelo

Chinese Tea
## Asian Fusion Set

### Lunch

<table>
<thead>
<tr>
<th>Appetizer</th>
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<tbody>
<tr>
<td>Roulade of Cream Cheese</td>
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<tr>
<td>Stuffed Salmon</td>
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<tr>
<td>Buttery Crumble, Micro Cress, Dill Yoghurt</td>
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<table>
<thead>
<tr>
<th>Soup</th>
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<tbody>
<tr>
<td>Clear Miso Soup with Shrimp Dumpling &amp; Scallions</td>
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<thead>
<tr>
<th>Main</th>
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<tbody>
<tr>
<td>Oven Roasted Garlic &amp; Lemongrass Poulet Thigh, Pan seared Mushrooms &amp; Dried Shrimp Glutinous Rice Parcel, Sautéed Seasonal Vegetables, Chicken Jus</td>
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<td>Or</td>
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<tr>
<td>Steamed Seabass Fillet with Stir Fried Dou Miao, Pan Seared Mushrooms &amp; Dried Shrimp Glutinous Rice Parcel, Superior Garlic Oyster Sauce</td>
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<thead>
<tr>
<th>Dessert</th>
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<tbody>
<tr>
<td>Coffee &amp; Gula Melaka Tiramisu</td>
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<tr>
<td>Freshly Brewed Coffee or Tea</td>
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### Dinner

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<thead>
<tr>
<th>Cold Appetizer</th>
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<tr>
<td>Confit of Citrus Marinated Scallops with Poached US Asparagus Baby Cress, Saffron Aioli</td>
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<tr>
<th>Hot Appetizer</th>
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<tbody>
<tr>
<td>Braised 10 Head Abalone &amp; Mushroom with Sautéed Spinach, Superior Stock Nage</td>
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<table>
<thead>
<tr>
<th>Soup</th>
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<tbody>
<tr>
<td>Asian Clam Chowder with Fish Maw</td>
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<tr>
<th>Main</th>
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<tbody>
<tr>
<td>Oven Roasted Half Baby Spring Chicken Pumpkin Potato Mash &amp; Seasonal Vegetables, Thyme Chicken Jus</td>
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<td>Or</td>
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<tr>
<td>Miso Glazed Cod Mignon Edamame &amp; Potato Mousseline, Tempura Mushrooms, Kabayaki Glaze</td>
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<tr>
<th>Dessert</th>
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<tbody>
<tr>
<td>Chilled Mango Puree with Strawberry &amp; Sago Pearls</td>
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<tr>
<td>Freshly Brewed Coffee or Tea</td>
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Modern European Set

**Lunch**

**Appetizer**
Smoked Duck Breast with Dragonfruits & Wild Rocket Leaves, Baby Cress, Lavender Infused Manuka Honey Vinaigrette

**Soup**
Veloute of Celeriac & Crabmeat

**Main Course**
Slow Roasted Half Spring Chicken with Herbed Vegetables Cassoulet & Polenta Mash, Orange Rosemary Reduction, Brown Jus

Or
Pan Roasted Barramundi Fillet, Garlic Potato Mousseline & Forest Mushroom Ragout, Leek Cream Sauce

**Dessert**
Chocolate Dome, Caramelized Banana & Berries Compote, Crème Anglaise

Freshly Brewed Coffee or Tea

**Dinner**

**Cold Appetizer**
Poached Lobster Medallion, Jumbo Crab Lump with Fruit Salad and Baby Cress, Tomato Dressing

**Hot Appetizer**
Canadian Sea Scallops Topped with Black Caviar Pearls & Micro Cress Garden Salad, Parmesan Espuma

**Soup**
Truffle Scented Mushroom Veloute with Morel Mushroom Dust

**Main Course**
“Chicken Ala Basquaise” Slow Braised Chicken Pullet with Olives & Root Vegetables in Rich Provencal Herbs Tomato Concasse

Or
Pan Roasted Norwegian Salmon Fillet with Garlic Potato Mousseline & Ratatouille of Mediterranean Vegetables, Balsamico Crème Glaze

**Dessert**
Dark Chocolate Tart Infused with Vanilla Pods, Wild Berries Compote

Freshly Brewed Coffee or Tea
International Buffet

**Lunch**

**Appetizer**
- Pan Seared Pepper Crusted Tuna with Wakame
- Classic Caesar Salad with Smoked Chicken
- Assorted Sushi and Maki with Condiments
- Char-grilled Wild Mushrooms with Pencil Asparagus (V)

**DIY Salad Corner (V)**
- Mesclun Salad, Corn Kernels, Cucumber, Chick Peas, Kidney Beans, Beetroot & Olives

**Dressing**
- Roasted Sesame, Italian & Thousand Island

**Soup**
- Cream of Tomato Soup
- Assorted Rolls with Butter (V)

**Buffet Spread**
- Traditional Beef Goulash
- Italian Seafood Stew with Root Vegetables
- Indian Fish Tikka Masala
- Braised Nonya Chap Chye
- Vegetable Lasagne (V)
- Wok Fried Black Pepper Udon with Vegetables

**Carving Station**
- Oven Roasted Chicken Pullet
- Herbed Natural Gravy

**Desserts**
- Seasonal Fresh Fruit Platter (V)
- Pandan Kaya Cake
- Vanilla Crème Brûlée
- Mini Profiteroles with Chocolate Sauce & Almonds
- Banana Bread and Butter Pudding with Custard Sauce
- Freshly Brewed Coffee or Tea

**Dinner**

**Appetizer**
- Poached Sea Prawns with Ginger Flowers & Pomelo Dressing
- Roasted Pumpkin Tossed in Yoghurt & Almond Flakes (V)
- Assorted Sushi and Maki with Condiments
- Caprese of Mozzarella stuffed Bocconcini with Vine Cherry Tomatoes & Basil Leaves (V)
- Spicy Thai Style Beef Glass Noodle Salad

**DIY Salad Corner (V)**
- Mesclun Salad, Corn Kernels, Cucumber, Chick Peas, Kidney Beans, Beetroot & Olives

**Dressing**
- Roasted Sesame, Italian & Thousand Island

**Soup**
- Truffle Scented Mushroom Soup
- Assorted Rolls with Butter (V)

**Buffet Spread**
- Atlantic Salmon Fillet with Lemongrass Butter Sauce
- Oven Roasted Tandoori Chicken with Mint Yoghurt
- Casserole of Beef Meatball Stew in Tomato Basil Concasse
- Wok Fried Cereal Prawns with Curry Leaves & Chilli
- Oven Roasted Provencal Herbed Root Vegetables (V)
- Poached Broccoli with Trio of Mushrooms & Conpoy
- Linguine Napoli Pasta with Parmesan Cheese (V)
- Wok Fried Crabmeat Fried Rice

**Carving Station**
- 150 days Grain Fed Roast Beef Striploin
- Shallot Reduction Brown Sauce

**Desserts**
- Seasonal Fresh Fruit Platter (V)
- Assorted Mini French Pastries
- Chocolate Mousse (V)
- Bread and Butter Pudding with Custard Sauce
- Mini Fruit Tartlets
- Freshly Brewed Coffee or Tea
Arbora provides the best of both worlds, with spectacular views of Singapore’s harbour, Sentosa and the sea beyond, and the luxuriant greenery of Mount Faber Park.

Enjoyed from our al-fresco garden dining area, this venue is perfect to enjoy the sea breeze and get high on happiness.
Dinner Only

Dinner Packages
International Buffet - per person $138++
Minimum spend for exclusive use of Arbora $23,000++

Minimum 160 pax
Maximum 230 pax
DINING
• An exquisite International Buffet Menu.
• Free flow of soft drinks, orange juice and lime juice throughout (4 hrs for dinner)
• One complimentary 30-litre barrel of draught beer

DECORATION
• Fresh floral centerpieces for all tables, including a special arrangement for 1 VIP table
• An elegant 5-tier model wedding ceremonial cake
• Champagne pyramid with 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 favors for all confirmed guests
• Use of audio system inclusive 2 wireless microphones
• 1 VIP bridal car lot plus complimentary valet parking for up to 10% of guaranteed attendance
• Complimentary 2-way 49-seat coach transfer service (from 1 location to Faber Peak and return) or rotating 24 seat shuttle bus from Harbourfront
• Special rate of $688.00++ for wedding solemnization at The Garden with theatre seating for maximum of 30 persons and solemnization table for 5 persons

*Prices and items are subject to change without prior notice. All prices are subject to 10% service charge and prevailing taxes
International Buffet

Appetizer
- Poached Sea Prawns with Ginger Flowers & Pomelo Dressing
- Roasted Pumpkin Tossed in Yoghurt & Almond Flakes (V)
- Assorted Sushi and Maki with Condiments
- Caprese of Mozzarella Bocconcini with Vine Cherry Tomatoes & Basil Leaves (V)
- Spicy Thai Style Beef Glass Noodle Salad

DIY Salad Corner (V)
- Mesclun Salad, Corn Kernels, Cucumber, Chick Peas, Kidney Beans, Beetroot & Olives

Dressing
- Roasted Sesame, Italian & Thousand Island

Soup
- Truffle Scented Mushroom Soup
- Assorted Rolls with Butter (V)

Buffet Spread
- Atlantic Salmon Fillet with Lemongrass Butter Sauce
- Oven Roasted Tandoori Chicken with Mint Yoghurt
- Casserole of Beef Meatball Stew in Tomato Basil Concasse
- Wok Fried Cereal Prawns with Curry Leaves & Chilli
- Oven Roasted Provencal Herbed Root Vegetables (V)
- Poached Broccoli with Trio of Mushrooms & Conpoy
- Linguine Napoli Pasta with Parmesan Cheese (V)
- Wok Fried Crabmeat Fried Rice

Carving Station
- 150 days Grain Fed Roast Beef Striploin
- Shallot Reduction Brown Sauce

Desserts
- Seasonal Fresh Fruit Platter (V)
- Assorted Mini French Pastries
- Chocolate Mousse (V)
- Bread and Butter Pudding with Custard Sauce
- Mini Fruit Tartlets

Freshly Brewed Coffee or Tea
• Available as an add-on only at $688++.
• Usage of The Garden for a maximum of 1 hour
• Solemnisation table for 5 persons with long low floral centre-piece and country style chairs, fresh floral posies and sashes
• Country style chairs for a maximum of 30 guests with fresh floral posies and sashes on aisle chairs and rose petals for the march in route
• Free flow soft drinks, orange juice and lime juice