



The
Ballroom

Celebrate Love

AT THE PEAK







THE BALLROOM

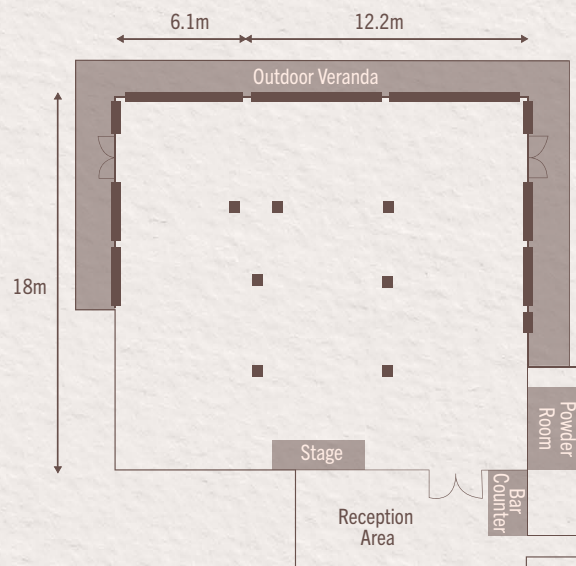
🪑 200 pax

“ 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
\$148++

Dinner Package
\$168++

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 centrepieces 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 centrepiece 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)
- 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 and 3 projectors and screens
- 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) \$1,480++

Add \$20++ per pax for individual plating

五福临门

酥炸杏仁球, 鱼子鲜虾沙拉, 翡翠带子群,
橙花汁熏鸭片, 黄金炸蟹钳

Crispy Seafood Ball with Almond Flakes, Prawn Salad with Tobiko,
Flavoured Scallop Lips with Wakame, Smoked Duck Breast with
Orange Sauce, Golden Fried Crab Claw

白头偕老

蟹肉鱼鳔羹

Crab Meat Fish Maw Soup

年年有余

潮式蒸红鲷

Steamed Red Sea Beam in Teochew Style

和和和气

花菇带子扒西兰花

Braised Chinese Mushroom and Scallop with Broccoli

喜结连理

干烧蟹肉伊面

Stewed Ee-Fu Noodle with Crab Meat

甜甜蜜蜜

滋润桃胶红豆沙

Peach Gum Red Bean Soup

Dinner Package

Per Table (of 10 pax) \$1,680++

Add \$20++ per pax for individual plating

五福临门

日式辣油小龙虾沙拉, 橙花汁熏鸭片, 翡翠带子群,
蟹肉桂花, 酥炸杏仁球

Japanese Rayu Baby Lobster Salad, Smoked Duck Breast with Orange
Sauce, Flavoured Scallop Lips with Wakame, Osmanthus Egg with Crab
Meat, Crispy Seafood Ball with Almond Flakes

金玉满堂

鲍鱼丝海味羹

Braised Shredded Abalone, Dried Seafood Broth

琴瑟合鸣

杏香蒜挂炉烧鸡

Crispy Roasted Chicken with Garlic

金银满屋

港式蒸红斑

Steamed Red Garoupa in Hong Kong Style

浓情蜜意

黑松泡脆大虾球

Crispy Prawn Ball with Truffle Infused Dressing

花好月圆

红烧十头鲍鱼花菇扣菠菜

Braised 10-Head Abalone, Chinese Mushroom and Spinach

幸福美满

鱼子鸳鸯米炒饭

Wok-fried Mixed Color Rice Topped with Fish Roe and Pickled Mustard

百福添子

红莲雪耳炖桃胶

Double Boiled Peach Gum with Red Date and Snow Fungus

MODERN EUROPEAN SET

Lunch Package Per Person \$148++

APPETISER (Select one option for all guests)

Option 1: Poached Sea Prawn, Kumquat Aioli
Rice Wafer, Shichimi Togarashi, Caviar Avruga

Option 2: Peruvian Scallop Mentaiko
Pomegranate Salsa, Sautéed Leek, Charred Roe Foam

SOUP

Truffle-Scented Mushroom Velouté,
Sautéed Morel and Mushroom, Herbed Crème Fraiche

MAIN

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

Or

Oven Roasted Garlic & Lemongrass Poulet Thigh
Parsley Mash, 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 Per Person \$168++

COLD APPETISER (Select one option for all guests)

Option 1: Pan-Seared Canadian Scallop
Spiced Pumpkin Purée, Macadamia, Lemon Mustard Emulsion

Option 2: Beetroot Glazed Gravlax
Salmon Wasabi Aioli, Roasted Corn mustard, Greek Yoghurt

HOT APPETISER

Spiced Smoked Duck, Crispy Lotus Bun
Infused Leek, 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 Mouseline, Sautéed Spinach, Broccoli,
Vine Tomato, Truffle Beef Jus

Or

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

Or

Miso Glazed Cod (+\$20 per pax)
Pea Purée, Sautéed Mushroom and Edamame,
Shanghai Greens, Lotus Chips

DESSERT

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

Beverage

Freshly Brewed Coffee or Tea

ASIAN FUSION BUFFET LUNCH

Per Person \$148++

APPETISER

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

SOUP

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

MAINS

Pan-Roasted Barramundi, "Locally Grown" 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

Roast of Grain-fed Australian Ribeye
Port Wine Sauce, Sautéed Vegetables, Mashed Potatoes, Chimichurri

DESSERTS

Seasonal Fresh Fruits Platter (V)
Gula Melaka Sago Mousse (V)
Deluxe French Pastries
(Éclair, Yam Orh Nee, Ondeh, Carrot Walnut, Yuzu Black Sesame)
Passionfruit Panna Cotta

INTERNATIONAL BUFFET DINNER

Per Person \$168++

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, Pickled Ginger, Wasabi & Shoyu
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 Pulao (V)

LIVE STATION

Singapore Laksa with Condiments
Laksa Noodle, Sea Prawn, Fishcake, Quail Egg, Gravy,
Laksa Leaf, Sambal Chilli

"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
(Éclair, Yam Orh Nee, Ondeh, Carrot Walnut, Yuzu Black Sesame)
Warm Chocolate Pudding



CONTACT US

Romantic hilltop weddings with stunning views and magnificent sunsets.
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📷 @mountfaberdining



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109 Mount Faber Road, Mount Faber Peak Singapore 099203

✉ events@mflg.com.sg

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