



Arbora  
@ Mount Faber Peak

# Celebrate Love

## AT THE PEAK







# ARBORA

@ Mount Faber Peak

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

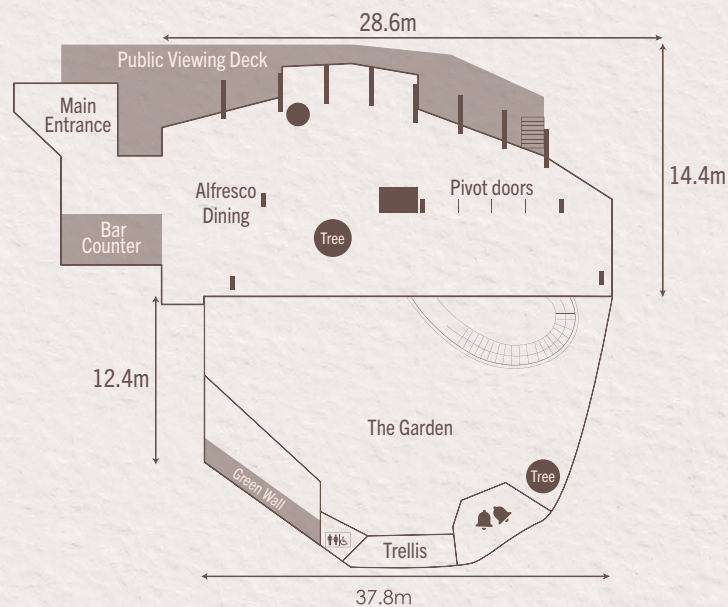
“ Experience *alfresco comfort* with sea breezes and spectacular *hilltop-meets-sea views*. Say "I do" under the *iconic Bells of Happiness* for a truly memorable start. ”

## Dinner Package

**Buffet**  
From: \$118++

**4-Course Set Menu**  
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++
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## DECORATION

- Fresh floral centrepieces 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 centrepiece and chairs
  - Specially adorned VIP table & chairs
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## PRIVILEGES

- Complimentary wedding invitation cards based on 70% of guaranteed attendance (excluding printing)
- Choice of wedding favours for all confirmed guests
- 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) or rotating 24-seat shuttle bus from Harbourfront
- 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

### COLD APPETISER

Deconstructed Tuna Niçoise Bowl  
Charred Honey Haricot, Char Siew Tuna, Poached Egg,  
Fresh Herb Vinaigrette

*Or*

### HOT APPETISER

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

### SOUP

Vietnamese Hot & 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 Wine Rice

### 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

### COLD APPETISER

Beetroot Glazed Gravlox Salmon  
Wasabi Aioli, Roasted Corn Mustard, Greek Yoghurt

*Or*

### HOT APPETISER

Prawn Croquette & Aubergine Katsu Curry  
Sous Vide Potatoes, Burnt Broccolini

### SOUP

Classic French Onion Soup Gratinée  
Toasted Brioche Chunk

### MAIN

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

*Or*

Coq au Vin  
Sarladaises 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 Medley, 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  
Smokey Roast Vegetables & Feta Cheese (V)  
Squid Ink Aglio Olio Seafood  
Mediterranean Pilaf Rice (V)

## DESSERTS

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

# ASIAN FUSION BUFFET

**\$138++ Per Person**

## 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*

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  
(Éclair, Yam Orh Nee, Ondeh, Carrot Walnut, Yuzu Black Sesame)  
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,  
Baby Abalone with Jelly Fish, Salted Egg Soft Shell Crab

## 金玉满堂

迷你佛跳墙  
Mini "Buddha Jump Over the Wall"

## 浓情蜜意

金汁泡澳洲龙虾球  
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



# CONTACT US

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

📷 @mountfaberdining



**CLICK TO ENQUIRE NOW**



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🌐 [www.mountfaberdining.com/pages/celebrations-catering](http://www.mountfaberdining.com/pages/celebrations-catering)