

Angsana
Glasshouse



Celebrate Love

AT THE PEAK







ANGSANA GLASSHOUSE

70 pax

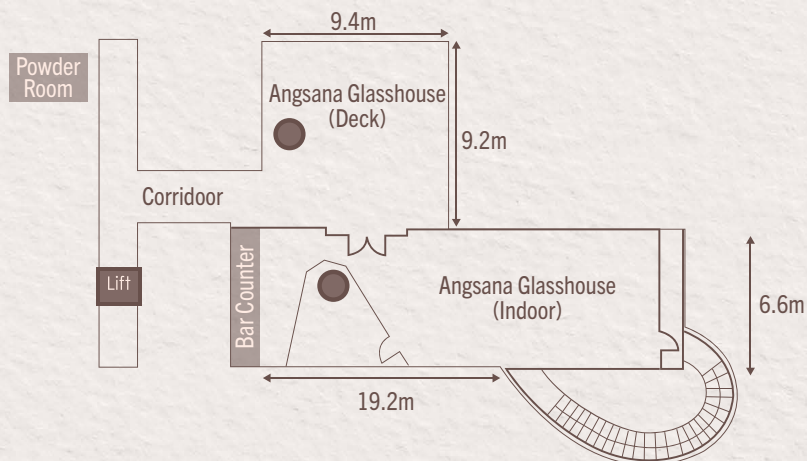
“ Intimate weddings with *unparalleled views*. Celebrate your love at Mount Faber Peak's *highest point*, with *floor-to-ceiling glass* framing the harbour and Sentosa. Create unforgettable moments in this exclusive setting. ”

Lunch Package
\$148++

Dinner Package
\$168++

Weekday min spending: Lunch \$3,000++ | Dinner \$5,000++

Weekend min spending: Lunch \$5,000++ | Dinner \$6,000++





INCLUSIONS

DINING

- An exquisite choice of Chinese set, Modern European Set and International Buffet Menus
 - Free flow of soft drinks & cordial drinks throughout (3 hours for lunch / 4 hours for dinner)
 - 1 bottle of house pour for every 10 pax (min 50pax)
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DECORATION

- Fresh floral centrepieces 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 centrepiece and chairs
 - An elegant model wedding cake
 - Champagne pyramid with a complimentary bottle of champagne for toasting
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PRIVILEGES

- Complimentary wedding invitation cards based on 70% of guaranteed attendance (excluding printing)
- Mount Faber Peak 'Bells of Happiness' wedding favours for all confirmed guests
- Use of audio-visual system including 2 wireless microphones and 2 projector and screens
- 1 VIP car park lot at the main entrance for bridal cars plus complimentary car park coupons for up to 10% of guaranteed attendance
- 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 \$388.00++ for wedding solemnisation at the Angsana Glasshouse Deck with seating for 10 guests and solemnisation table for 5 persons
- Special rate of \$288.00++ for wedding solemnisation at the Angsana Glasshouse with seating for 5 persons

CHINESE BANQUET

Lunch Package Per Person \$148++ (Individual Plating)

五福临门

肉松沙律虾球, 烧鸭, 鲍贝拼海蜇丝, 金沙软壳蟹,
紫菜腐皮卷

Prawn Ball Salad with Chicken Floss

Roasted Duck, Baby Abalone with Jelly Fish

Salted Egg Soft Shell Crab, Crispy Seaweed Beancurd Roll

白头偕老

干贝花旗参炖土鸡汤

Double Boiled American Ginger Soup with Conpay and Free Range
Chicken

年年有余

日式豆酱焗鳕鱼

Baked Cod Fish with Miso

和和和气

带子海参扒时蔬

Braised Scallop, Sea Cucumber and Seasonal Vegetable

喜结连理

黑胡椒松露乌冬面

Truffle scented Wok Fried Udon

甜甜蜜蜜

南瓜紫米露

Black Glutinous Rice with Pumpkin

Dinner Package Per Person \$168++ (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"

琴瑟合鸣

香茅香煎鸡扒

Wok Fried Chicken Chop with Lemongrass

年年有余

三宝蒜蒸鳕鱼

Steamed Cod Fish with Trio Garlic

浓情蜜意

金汁泡大虾球

Prawn Ball with Pumpkin Gravy

花好月圆

花菇海参扒时蔬

Braised Sea Cucumber and Chinese Mushroom with Seasonal Vegetable

幸福美满

脆瑶柱鱼子鸡粒炒饭

Wok Fried Rice with Crispy Conpy, Chicken Cube and Tobiko

百福添子

百香果西米露

Passion Fruit Sago Purée



MODERN EUROPEAN SET

Lunch Package Per Person \$148++

APPETISER (Select one option for all guests)

Option 1: Cherry Smoked Duck Breast Salad
Endive, Micro Greens, Figs, Pomegranate & Plum

Option 2: Lobster Coral, Fish Roe Trio
Pickled Fennel, Seaweed Sponge, Tarragon Oil Emulsion

SOUP

Roasted Carrot Coconut Soup
Curried Shrimp, Almond Flakes, Italian Parsley

MAIN

Slow Cooked Beef Cheek
Mushroom Spinach Orzo, Roasted Baby Root Vegetables,
Vine Tomato, Pesto

Or

Pan-Seared Halibut
Pumpkin Chickpea Purée, Asparagus, Oyster Mushroom,
Lemon Capers Sauce

DESSERT

Coconut Parfait
Pineapple Compote, Pistachio Soil, Mango Sauce

Beverage

Freshly Brewed Coffee or Tea

Dinner Package Per Person \$168++

COLD APPETISER (Select one option for all guests)

Option 1: Duo of Potato String Prawn, Spicy Shrimp Stack
Avocado Marbre, Mango Salpicon, Yuzu mayonnaise

Option 2: Deconstructed Tuna Nicoise Bowl
Honey Haricot, Hydroponic Leafy Greens, Poached Egg

HOT APPETISER

Hokkaido Scallop
White Miso Beurre Blanc, Caviar, Pickled Pearl Onion

SOUP

Creamy Lobster Bisque
Crab Meat Chunks, Croutons, Crustacean Oil

MAIN

Pan-Seared Barramundi
Creamy Cannellini Mushroom Stew, Sautéed Spinach,
Mango Tomato Salsa, Lemon Balsamic

Or

Chicken Spatchcock
Truffle Potato Mousseline, Buttered Haricots Beans,
Roasted Paprika Cauliflower, Thyme Jus

Or

Grilled Rack of Lamb (+\$20 per pax)
Celeriac Apple Purée, Charred Asparagus, Chili Maple Roasted
Pumpkin, Mint Chimichurri

DESSERT

Lemon Bavarios
Peach Compote, Raspberry Sauce, Dark Chocolate Soil

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.
Create lasting memories at Mount Faber Peak.

📷 @mountfaberdining



CLICK TO ENQUIRE NOW

MAP TO MOUNT FABER PEAK

Map details include:

- Mount Faber Road** (Main route)
- Lower Delta Road** (Intersecting from the top right)
- Kampong Bahru Road** (Intersecting from the bottom right)
- Telok Blangah Road** (Intersecting from the bottom)
- Car Park C**, **Car Park B**, **Car Park A**
- THE PEARL @ MOUNT FABER**
- MOUNT FABER PEAK** (Building and Station)
- MOUNT FABER STATION**
- MRT EXIT D**
- HARBOURFRONT TOWER 2 (MRT EXIT B)**
- HARBOURFRONT MRT (NE11CC29)**
- VIVO city mapletree**
- WE ARE HERE!** (Location marker)
- Singapore Cable Car** logos

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