



Angsana
Glasshouse

Celebrate Love

AT THE PEAK







ANGSANA GLASSHOUSE

 70 pax

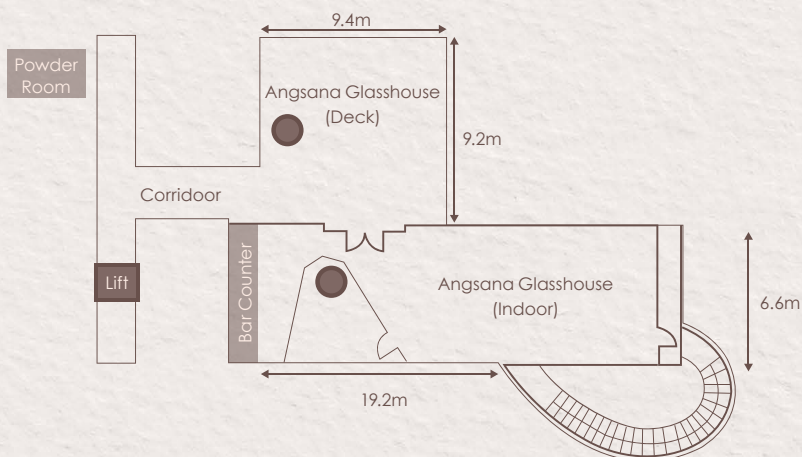
“ Intimate weddings with **unparalleled views**. Celebrate your love at Mount Faber Peak's **highest point**, with **floor-to-ceiling glass** framing the harbour and Sentosa. Create unforgettable moments in this exclusive setting. ”

Lunch Package
\$158++

Dinner Package
\$178++

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)

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 model wedding cake
- Champagne pyramid with a complimentary bottle of champagne for toasting

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 projection 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 \$158++ Per Person (Individual Plating)

三星报喜

松露炸鸡, 冰镇鸡尾酒虾, 海螺黄瓜丝
Roasted Chicken infused with Truffle, Chilled Prawn
Cocktail with Melon,
and Marinated Top Shell with Cucumber Noodles

白头偕老

清炖花胶蟹肉汤
Double Boiled Fish Maw Soup with Crabmeat

金银满屋

脆皮金蒜鲈鱼
Crispy Fried Barramundi with Garlic Brittle

和和气气

蚝皇十头鲍扒美国西兰花
10 Head Abalone with Broccolini with Superior Broth

喜结连理

浓汤龙虾鲜贝泡饭
Poached Rice Wok Seared Hokkaido Scallop with
Lobster Bisque

百福添子

冰镇芋泥伴香草冰淇淋
Chilled Yam Paste with Vanilla Ice Cream

Dinner Package \$178++ Per Person (Individual Plating)

五福临门

凉拌海蜇, 日式烤鳗鱼, 麻辣口水鸡片, 面包糠蝴蝶,
干贝蟹肉桂花炒蛋
Marinated Jellyfish, Unagi Kabayaki, Sichuan
Peppercorn Chicken Slices, Breaded Butterfly Shrimp,
Shredded Conpoy with Crabmeat and Jasmine Petal
Scrambled Egg

金玉满堂

虫草花鲍鱼炖鸡汤
Double Boiled Chicken Consommé with Cordyceps
and Abalone

琴瑟合鸣

柚子芥末虾球
Sautéed Prawn Balls tossed in Wasabi Mayo topped
with Pomelo

年年有余

潮州笋壳鱼
Steamed Marble Goby, Teochew Style

浓情蜜意

蚝皇鲍片花菇时蔬
10-Abalone with Chinese Flower Mushroom and
Seasonal Vegetables

花好月圆

明炉烤鸭
Roast Signature Duck

幸福美满

招牌野菌焖伊面
Signature Ee-Fu Noodles with Premium Mushroom
Medley

百福添子

杨枝甘露
Chilled Mango Cream with Sago and Pomelo



MODERN EUROPEAN SET

Lunch Package \$158++ Per Person

APPETISER

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

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 \$178++ Per Person

COLD APPETISER

Deconstructed Tuna Nicoise
Honey Haricot, Hydroponic Leafy Greens, Poached Egg

HOT APPETISER

Hokkaido Scallop
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
Potato Mousseline, Buttered Haricots Beans,
Roasted Paprika Cauliflower, Thyme Jus

DESSERT

Lemon Bavarians
Peach Compote, Raspberry Sauce, Dark Chocolate Soil

Beverage

Freshly Brewed Coffee or Tea

ASIAN FUSION BUFFET LUNCH

Per Person \$158++

APPETISER

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

SOUP

Roasted Vine Tomato Soup (V)
Served with Croutons, Chive and Sour Cream
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

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

DESSERTS

Seasonal Fresh Fruits Platter (V)
Gula Melaka Sago Mousse (V)
Deluxe French Pastries
Passionfruit Panna Cotta

INTERNATIONAL BUFFET DINNER

Per Person \$178++

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, Wasabi 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

"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
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



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 www.mountfaberdining.com/pages/celebrations-catering