



## WEDDING SOLEMNIZATION & LUNCH

Ranked #7 in the Top 25 Restaurants,  
**Flutes** is the perfect setting for this special day.

*You can enjoy:*

*A romantic wedding ceremony setting.*

*A bottle of **Sparkling Wine** to pop and celebrate the occasion*

*A glass of **Sparkling Wine** per guest*

*A four course plated-service **Lunch Menu***

*16 bottles of **Red or White Wine***

*Free Flow **Coke and Sprite** throughout the celebration*

*Fresh floral arrangement for the **Solemnization Table**  
(Optional: Top-up for Floral Arch and Chair Posies)*

*Fresh floral arrangement for **Dining Tables***

*Flutes' exclusive **Wedding Favours** for confirmed guests*

*Use of **Jubilee Room & Sir Henry McCallum Room***

### PACKAGE PRICE FOR 100 PERSONS

**S\$16168**

*(Additional Guest: \$102 each)*

*Solemnisation and Lunch is from 11.00am to 2.15pm  
All prices are subject to 10% service charge applicable government taxes, including Good & Service Taxes*



## 4 COURSE LUNCH MENU

APPETIZER (choose one for wedding menu)

### CONFIT DUCK RILLETTE

*Pear Mustard Fruit Chutney, Crostini, Baby Leaf Salad*

### HAM HOCK TERRINE

*Pear Mustard Fruit Chutney, Saba Dressing*

### SMOKED DUCK BREAST

*Plum Dressing, Mango and Coriander Salsa*

### CRAB AND AVOCADO SALAD (add: \$6<sup>++</sup>)

*Cucumber and Baby Herbs*

### PAN FRIED FOIE GRAS (add: \$8<sup>++</sup>)

*Pineapple and Chocolate*

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SOUP (choose one for wedding menu)

### CREAM OF MUSHROOM SOUP

*With Parmesan Crumbs and Truffle Oil*

### QUEEN VICTORIA'S GREEN PEA SOUP

*With Truffle Oil*

### TOMATO SOUP

*With Croutons, Balsamic and Basil*

### POTATO AND LEEK SOUP

*With Lotus Root and Truffle Oil*

### CUMIN SCENTED ROAST PUMPKIN SOUP

*With Curry Oil and Coriander*

### LOBSTER BISQUE (add: \$6<sup>++</sup>)

*With Shark Bay Blue Swimmer Crab Meat and Crème Fraiche*



CHOICE OF MAIN COURSE - (choose two for wedding menu)

Guest Pre-orders Required

**GRILLED BREAST OF CORN FED CHICKEN**

*Barley, Mushroom and Asparagus Risotto, Roast Chicken Jus*

**GRILLED FILLET OF BARRAMUNDI**

*Potato Puree, Asian Greens, Sauce Antiboise*

**TWICE COOKED PORK BELLY**

*Carrots, Caramelised Apple and Toasted Grains*

**CONFIT DUCK LEG**

*Crushed Potato Puree, Bacon, Brussel Sprout, Grain Mustard Sauce*

**GRILLED ANGUS STRIPLOIN**

*Mashed Potato, King Oyster Mushroom, Red Wine Jus  
(served medium)*

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DESSERT (choose one for wedding menu)

**VALRHONA CHOCOLATE MOUSSE CAKE**

*With Raspberry and Passionfruit*

**CARROT CAKE**

*With Crème Cheese Mousse, Black Sesame and Walnut, Vanilla Ice Cream*

**YOGHURT PANNA COTTA**

*Poached Berries, Coconut, Almond Granola*

**STICKY DATE PUDDING**

*Miso Butterscotch, Vanilla Ice Cream*



## WEDDING SOLEMNIZATION & DINNER

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*You can enjoy:*

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*A bottle of **Sparkling Wine** to pop and celebrate the occasion*

*A glass of **Sparkling Wine** per guest*

*A five course plated-service **Dinner Menu***

*16 bottles of **Red or White Wine***

*1 keg of **Beer** (20L)*

*Free Flow **Coke and Sprite** throughout the celebration*

*Fresh floral arrangement for the **Solemnization Table**  
(Optional: Top-up for Floral Arch and Chair Posies)*

*Fresh floral arrangement for **Dining Tables***

*Flutes' exclusive **Wedding Favours** for confirmed guests*

***Exclusive Use of Flutes***

**PACKAGE PRICE FOR 100 PERSONS**

**S\$18,888**

*Solemnisation and Dinner is from 6.00pm to 10.30pm  
(Surcharge of \$750 per hour after 11.00pm applies)*

*All prices are subject to 10% service charge applicable government taxes, including Good & Service Taxes*



RESTAURANT

## 5 COURSE DINNER MENU

APPETIZER (choose one for wedding menu)

### CONFIT DUCK RILLETTE

*Pear Mustard Fruit Chutney, Crostini, Baby Leaf Salad*

### HAM HOCK TERRINE

*Pear Mustard Fruit Chutney, Saba Dressing*

### SMOKED DUCK BREAST

*Plum Dressing, Mango and Coriander Salsa*

### CRAB AND AVOCADO SALAD (add: \$6<sup>++</sup>)

*Cucumber and Baby Herbs*

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ENTRÉE (choose one selection)

### SEARED SCALLOPS

*Sweetcorn Puree, Harissa, Coriander*

### PAN SEARED FOIE GRAS

*Caramelized Pineapple, Chocolate*



SOUP (choose one for wedding menu)

**CREAM OF MUSHROOM SOUP**

*With Parmesan Crumbs and Truffle Oil*

**QUEEN VICTORIA'S GREEN PEA SOUP**

*With Truffle Oil*

**TOMATO SOUP**

*With Croutons, Balsamic and Basil*

**POTATO AND LEEK SOUP**

*With Lotus Root and Truffle Oil*

**CUMIN SCENTED ROAST PUMPKIN SOUP**

*With Curry Oil and Coriander*

**LOBSTER BISQUE (add: \$6<sup>++</sup>)**

*With Shark Bay Blue Swimmer Crab Meat and Crème Fraiche*

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CHOICE OF MAIN COURSE - (choose two for wedding menu)

Guest Pre-orders Required

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**GRILLED FILLET OF BARRAMUNDI**

*Potato Puree, Asian Greens, Sauce Antiboise*

**TWICE COOKED PORK BELLY**

*Carrots, Caramelised Apple and Toasted Grains*

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(served medium)*



DESSERT (choose one for wedding menu)

**VALRHONA CHOCOLATE MOUSSE CAKE**

*With Raspberry and Passionfruit*

**CARROT CAKE**

*With Crème Cheese Mousse, Black Sesame and Walnut, Vanilla Ice Cream*

**YOGHURT PANNA COTTA**

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**STICKY DATE PUDDING**

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