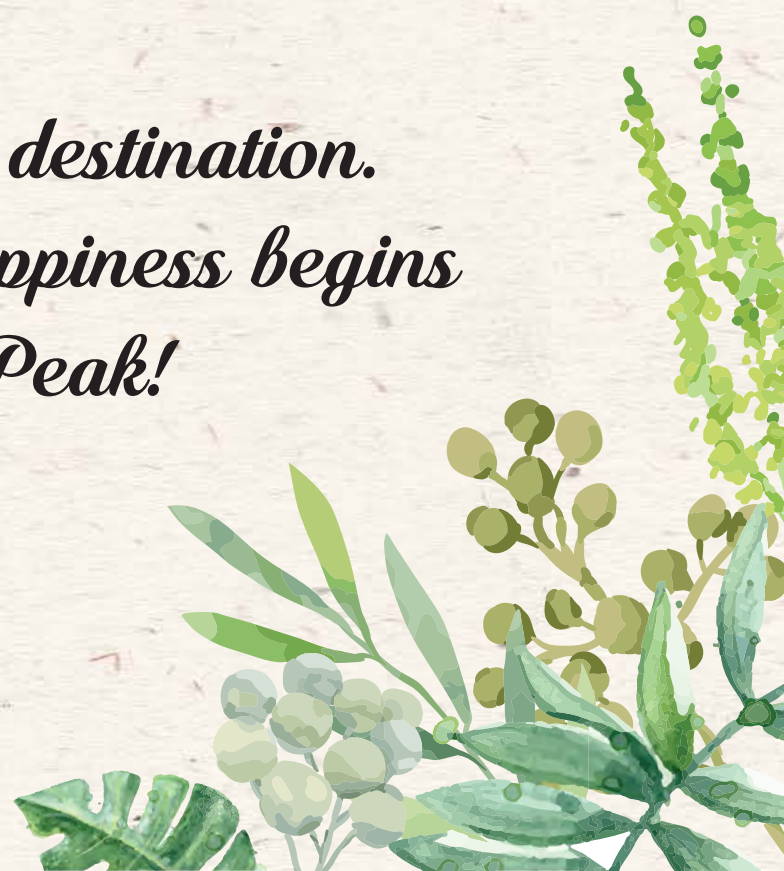
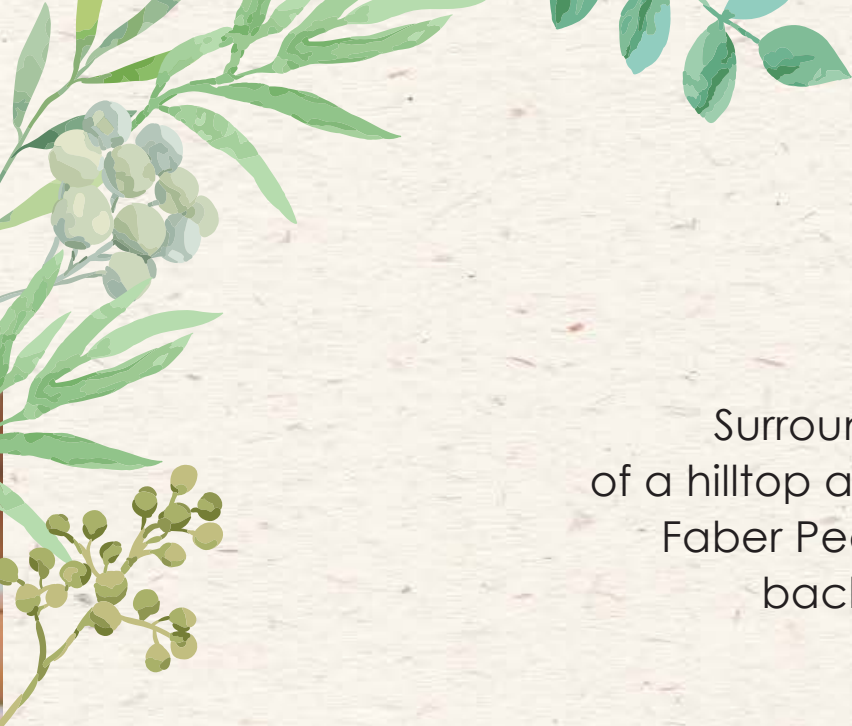




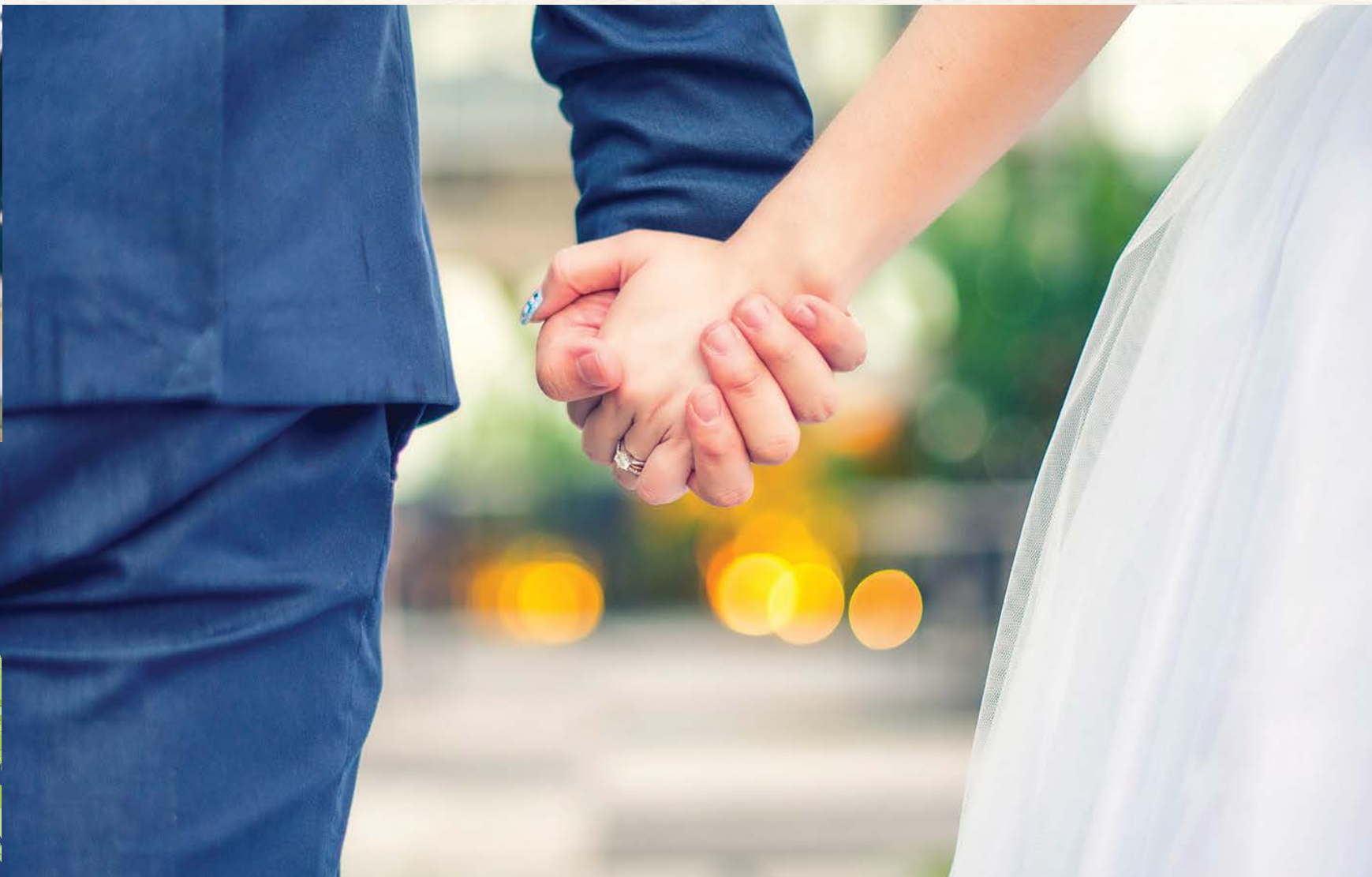
*A unique hilltop destination.
Your lifetime of happiness begins
at Faber Peak!*





Surrounded by the tranquility, natural beauty of a hilltop and breath-taking views of the harbour, Faber Peak Singapore offers unique panoramic backdrops at all three celebration venues.

Bring together your loved ones in the presence of Mother Nature for an intimate celebration like no other.





Private Dining Room

The Ballroom

Arbora

*All with the option to add on
a Garden Solemnisation*

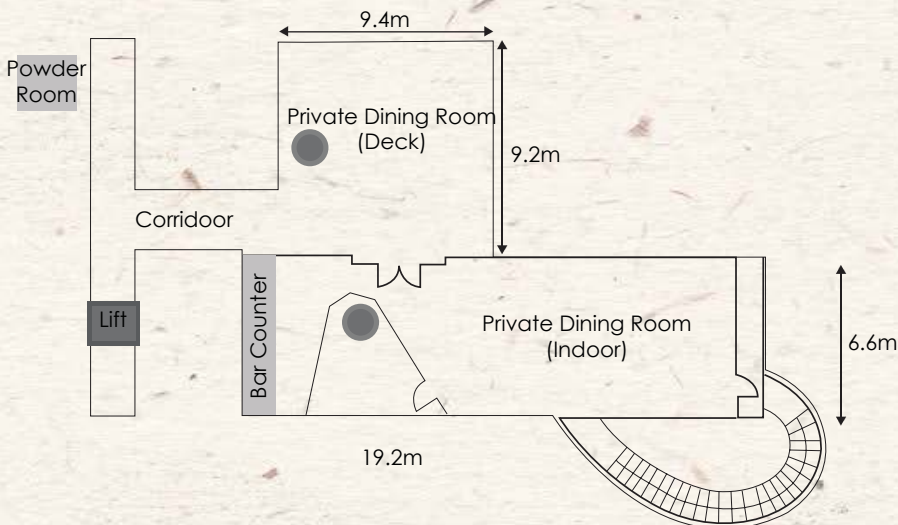


Private Dining Room



At the highest point of Faber Peak, the **Private Dining Room and deck** offers a truly intimate experience surrounded by panoramic sea views and a vast garden landscape.

Encased with glass walls and framed by graceful hiba wood arcs, this crystalline alcove is a perfect observatory for you to feel on top of the world!



Framed by hiba wood arcs, the **Private Dining Deck** is a beautiful sheltered al-fresco terrace exuding rustic charm and timeless beauty. The raw wood elements are a perfect match to the natural lush greenery, achieving a picture perfect solemnisation.

 70 pax



Private Dining Room



Lunch Packages

Chinese Set Menu - per person \$128++

Asian Fusion Set - per person \$128++

Modern European Set - per person \$128++

International Buffet - per person \$118++

Dinner Packages

Chinese Set Menu - per person \$148++

Asian Fusion Set - per person \$148++

Modern European Set - per person \$148++

International Buffet - per person \$138++

*Prices and items are subject to change without prior notice.
All prices are subject to 10% service charge and prevailing taxes.

Faber Peak Singapore | 109 Mount Faber Road Singapore 099203
Call 6377 9688 | Email events@onefabergroup.com





Private Dining Room



DINING

- An exquisite choice of Chinese, Asian Fusion, Modern European Set and International Buffet Menus
- Free flow of soft drinks, orange juice and lime juice throughout (3 hours for lunch / 4 hours for dinner)

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 3-tier model wedding ceremonial cake
- Champagne pyramid with complimentary bottle of champagne for toasting

PRIVILEGES

- Complimentary wedding invitation cards based on 70% of guaranteed attendance (excluding printing)
- Faber Peak bell of happiness wedding favors for all confirmed guests
- Complimentary usage of sound system and 2 wireless microphones
- 1 VIP car park lot at main entrance for bridal car plus complimentary car park coupons for up to 10% of guaranteed attendance
- Special rate of \$688.00++ for wedding solemnization at The Garden with theatre seating for maximum of 30 persons and solemnization table for 5 persons
- Special rate of \$388.00++ for wedding solemnization at the Private Dining Room Deck with seating for 5 persons plus 10 guests
- Special rate of \$288.00++ for wedding solemnization at the Private Dining Room with seating for 5 persons

*Prices and items are subject to change without prior notice.
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Chinese Set

Lunch

龙凤呈祥

沙拉水果虾球, 日本寿司, 芋头酥, 金钱袋, 熏鸭片
Fruity Prawn Mayo Salad, California Roll,
Crispy Yam Roll, Golden Money Bag,
Smoked Duck Breast

三星報喜

三宝魚鰾羹

3 Treasures Superior Soup
Fish Maw, Crab Meat & Dried Scallop

鸿运年年

鼓油王银鳕鱼

Wok-Fried Cod Fish Fillet
with Superior Soya Sauce

双喜临门

冬菇海参扒时蔬

Braised Sea Cucumber
with Shitake Mushroom & Broccoli

子孙满堂

金衣糯米卷

Pan Fried Glutinous Rice
with Dried Shrimp, Mushroom & Chicken wrapped
in Beancurd Skin

百子千孙

银杏芋泥

Yam Paste
with Gingko Nuts

Chinese Tea

Dinner

花月佳期

沙拉水果带子, 芋头酥, 日本寿司, 熏鸭片, 金钱袋
Fruity Scallop Salad, Crispy Yam Roll, California Roll,
Sliced Smoked Duck, Golden Money Bag

喜结良缘

高汤瑶柱花胶海参蚧肉羹

Braised Fish Maw, Dried Scallop, Sea Cucumber &
Crabmeat in Superior Soup

金鸡报喜

日式鸡扒

Wok Grilled Kabayaki Glazed Chicken

天赐良缘

湖南干炒大虾

Wok Fried King Prawns
Hunan Style

年年有鱼

鼓油王银鳕鱼

Wok-Fried Cod Fish Fillet
with Superior Soya Sauce

天作之合

十头鲍鱼冬菇扒时蔬

Braised 10-head Abalone and Shitake
with Seasonal Vegetables

金银聚宝

金衣糯米卷

Pan Fried Glutinous Rice
with Dried Shrimp, Mushroom &
Chicken wrapped in Beancurd Skin

百年好合

杨枝金针西米露

Chilled Mango Puree
with Sago and Pomelo

Chinese Tea





Asian Fusion Set

Lunch

Appetizer

Roulade of Cream Cheese
Stuffed Salmon
Buttery Crumble, Micro Cress,
Dill Yoghurt

Soup

Clear Miso Soup
with Shrimp Dumpling & Scallions

Main

Oven Roasted Garlic &
Lemongrass Poulet Thigh, Pan seared
Mushrooms & Dried Shrimp Glutinous Rice
Parcel, Sauteed Seasonal Vegetables,
Chicken Jus

Or

Steamed Seabass Fillet with Stir Fried Dou
Miao, Pan Seared Mushrooms &
Dried Shrimp Glutinous Rice Parcel,
Superior Garlic Oyster Sauce

Dessert

Coffee & Gula Melaka Tiramisu

Freshly Brewed Coffee or Tea

Dinner

Cold Appetizer

Confit of Citrus Marinated Scallops with
Poached US Asparagus
Baby Cress, Saffron Aioli

Hot Appetizer

Braised 10 Head Abalone &
Mushroom with Sautéed Spinach,
Superior Stock Nage

Soup

Asian Clam Chowder with Fish Maw

Main

Oven Roasted Half Baby
Spring Chicken
Pumpkin Potato Mash &
Seasonal Vegetables,
Thyme Chicken Jus

Or

Miso Glazed Cod Mignon
Edamame & Potato Mousseline,
Tempura Mushrooms, Kabayaki Glaze

Dessert

Chilled Mango Puree with
Strawberry & Sago Pearls

Freshly Brewed Coffee or Tea

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Modern European Set

Lunch

Appetizer

Smoked Duck Breast with
Dragonfruits & Wild Rocket Leaves
Baby Cress, Lavender Infused
Manuka Honey Vinaigrette

Soup

Veloute of Celeriac & Crabmeat

Main Course

Slow Roasted Half Spring Chicken with
Herbed Vegetables Cassoulet & Polenta
Mash, Orange Rosemary Reduction, Brown
Jus

Or

Pan Roasted Barramundi Fillet
Garlic Potato Mousseline & Forest Mushroom
Ragout, Leek Cream Sauce

Dessert

Chocolate Dome
Caramelized Banana &
Berries Compote,
Crème Anglaise

Freshly Brewed Coffee or Tea

Dinner

Cold Appetizer

Poached Lobster Medallion,
Jumbo Crab Lump with
Fruit Salad and Baby Cress,
Tomato Dressing

Hot Appetizer

Canadian Sea Scallops Topped with
Black Caviar Pearls &
Micro Cress Garden Salad,
Parmesan Espuma

Soup

Truffle Scented Mushroom Veloute with
Morel Mushroom Dust

Main Course

“Chicken Ala Basquaise”
Slow Braised Chicken Pullet with
Olives & Root Vegetables in
Rich Provencal Herbs Tomato Concasse

Or

Pan Roasted Norwegian Salmon Fillet with
Garlic Potato Mousseline & Ratatouille of
Mediterranean Vegetables, Balsamico Crème
Glaze

Dessert

Dark Chocolate Tart
Infused with Vanilla Pods,
Wild Berries Compote

Freshly Brewed Coffee or Tea





International Buffet

Lunch

Appetizer

Pan Seared Pepper Crusted Tuna with Wakame
Classic Caesar Salad with Smoked Chicken
Assorted Sushi and Maki with Condiments
Char-grilled Wild Mushrooms with Pencil Asparagus (V)

DIY Salad Corner (V)

Mesclun Salad, Corn Kernels, Cucumber, Chick Peas,
Kidney Beans, Beetroot & Olives

Dressing

Roasted Sesame, Italian & Thousand Island

Soup

Cream of Tomato Soup
Assorted Rolls with Butter (V)

Buffet Spread

Traditional Beef Goulash
Italian Seafood Stew with Root Vegetables
Indian Fish Tikka Masala
Braised Nonya Chap Chye
Vegetable Lasagne (V)
Wok Fried Black Pepper Udon with Vegetables

Carving Station

Oven Roasted Chicken Pullet
Herbed Natural Gravy

Desserts

Seasonal Fresh Fruit Platter (V)
Pandan Kaya Cake
Vanilla Crème Brûlée
Mini Profiteroles with Chocolate Sauce & Almonds
Banana Bread and Butter Pudding with Custard Sauce

Freshly Brewed Coffee or Tea

Dinner

Appetizer

Poached Sea Prawns
with Ginger Flowers & Pomelo Dressing
Roasted Pumpkin Tossed in Yoghurt & Almond Flakes (V)
Assorted Sushi and Maki with Condiments
Caprese of Mozzarella Bocconcini
with Vine Cherry Tomatoes & Basil Leaves (V)
Spicy Thai Style Beef Glass Noodle Salad

DIY Salad Corner (V)

Mesclun Salad, Corn Kernels, Cucumber, Chick Peas,
Kidney Beans, Beetroot & Olives

Dressing

Roasted Sesame, Italian & Thousand Island

Soup

Truffle Scented Mushroom Soup
Assorted Rolls with Butter (V)

Buffet Spread

Atlantic Salmon Fillet with Lemongrass Butter Sauce
Oven Roasted Tandoori Chicken with Mint Yoghurt
Casserole of Beef Meatball Stew in Tomato Basil Concasse
Wok Fried Cereal Prawns with Curry Leaves & Chilli
Oven Roasted Provencal Herbed Root Vegetables (V)
Poached Broccoli with Trio of Mushrooms & Conpoy
Linguine Napoli Pasta with Parmesan Cheese (V)
Wok Fried Crabmeat Fried Rice

Carving Station

150 days Grain Fed Roast Beef Striploin
Shallot Reduction Brown Sauce

Desserts

Seasonal Fresh Fruit Platter (V)
Assorted Mini French Pastries
Chocolate Mousse (V)
Bread and Butter Pudding with Custard Sauce
Mini Fruit Tartlets

Freshly Brewed Coffee or Tea

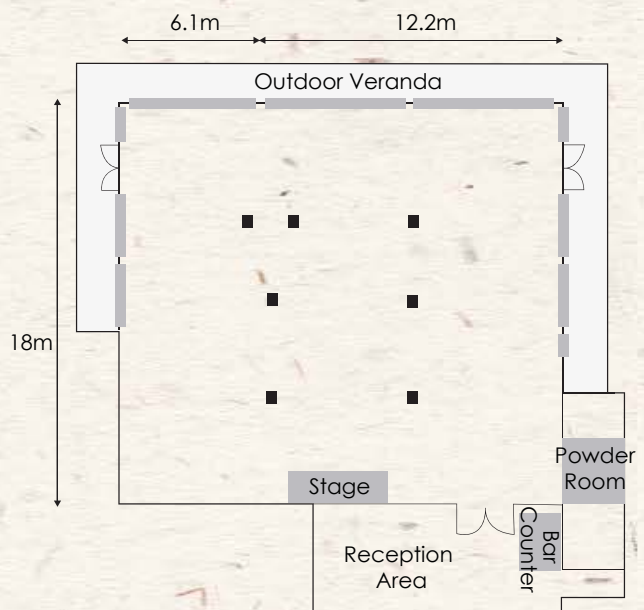
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The Ballroom



Set against a unique backdrop of a running cable car line, harbour of luxury cruises and a magnificent view of nature, **The Ballroom** and its floor-to-ceiling glass windows present a vista that is bound to leave guests in awe during your wedding banquet.



 200 pax



The Ballroom



Lunch Packages

Chinese Banquet - per table \$1180++

Asian Fusion Set - per person \$118++

Modern European Set - per person \$118++

International Buffet - per person \$108++

Dinner Packages

Chinese Banquet - per table \$1480++

Asian Fusion Set - per person \$148++

Modern European Set - per person \$148++

International Buffet - per person \$138++

Minimum 100 pax

Maximum 200 pax

*Prices and items are subject to change without prior notice.
All prices are subject to 10% service charge and prevailing taxes.

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099203 Call 6377 9688 | Email events@onefabergroup.com





The Ballroom



DINING

- An exquisite choice of Chinese, Asian Fusion, Modern European Set and International Buffet Menus
- Complimentary food tasting for one table of 10 guests for Chinese Set Menu based on confirmed menu
- Complimentary food tasting for 4 guests for Asian Fusion and Modern European Set based on confirmed menu
- Free flow of soft drinks, orange juice and lime juice throughout (3 hrs for lunch / 4 hrs for dinner)
- 1 barrel of Tiger draught beer (30 Litres)
- 1 bottle of house wine per 10 guests (red wine, white wine or moscato)

DECORATION

- Fresh floral centerpieces for all tables, including 2 special arrangements for VIP tables
- Fresh floral stands placed on stage or along the aisle, depending on set up of room
- Specially adorned VIP tables and chairs with complimentary seat covers for all chairs
- Reception table with floral centerpiece and chairs
- An elegant 5-tier model wedding ceremonial cake
- Champagne pyramid with complimentary bottle of champagne for toasting
- Dry ice effect for march-in

PRIVILEGES

- Complimentary wedding invitation cards based on 70% of guaranteed attendance (excluding printing)
- Choice of wedding favors for all confirmed guests
- Complimentary stylish red packet box and guest book for reception table
- Use of 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 49-seat coach service (from 1 location to Faber Peak & return)
- Special rate of \$688.00++ for wedding solemnization at The Garden with theatre seating for maximum of 30 persons and solemnization table for 5 persons
- Special rate of \$288.00++ for wedding solemnization at The Ballroom with seating for 5 persons

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Chinese Banquet

Lunch

齐聚满堂

沙拉水果虾球, 海蜇迷你鲍鱼, 熏鸭片,
芋头酥, 金钱袋

Fruity Prawn Mayo Salad, Jellyfish with Mini
Abalone, Smoked Duck, Crispy Yam Roll,
Golden Money Bag

三星報喜

三宝魚鰾羹

3 Treasures Superior Soup
Fish Maw, Crab Meat & Dried Scallop

岁岁盈余

“广式”清蒸红鲷鱼

Steamed Red Sea Bream “Cantonese Style”

开枝散叶

冬菇海参扒时蔬

Braised Sea Cucumber
with Shitake Mushroom & Broccoli

白头偕老

韭皇雪菜鸭丝焖伊面

Stewed Ee-Fu Noodle
with Shredded Duck Meat and Yellow Chives

百子千孙

银杏芋泥

Yam Paste with Gingko Nuts

Chinese Tea

Dinner

满堂欢笑

沙拉水果带子, 海鲸脂, 熏鸭片, 芋头酥, 金钱袋
Fruity Scallop Salad, Marinated Jellyfish,
Sliced Smoked Duck, Crispy Yam Roll,
Golden Money Bag

喜结良缘

高汤瑶柱花胶海参蚧肉羹

Braised Fish Maw, Dried Scallop, Sea Cucumber
& Crabmeat in Superior Soup

金鸡报喜

脆皮吊烤鸡

Roast Crispy Chicken with Prawn Crackers

天作之合

漂香珍宝

Stir Fried Prawns
with Celery and Cashew Nuts in Yam Basket

鸿运年年

港式蒸红斑

Hong Kong Style Steamed Red Garoupa
with Superior Soy Sauce

俩娃联婚

十头鲍鱼百灵菇扒菠菜

Braised 10 Head Abalone
with Bailing Mushroom & Spinach

幸福伊面

蟹肉焖伊面

Braised Ee-Fu Noodles with Crab Meat

百年好合

杨枝金针西米露

Chilled Mango Puree with Sago and Pomelo

Chinese Tea





Asian Fusion Set

Lunch

Appetizer

Roulade of Cream Cheese
Stuffed Salmon
Buttery Crumble, Micro Cress,
Dill Yoghurt

Soup

Clear Miso Soup
with Shrimp Dumpling & Scallions

Main

Oven Roasted Garlic &
Lemongrass Poulet Thigh, Pan seared
Mushrooms & Dried Shrimp Glutinous Rice
Parcel, Sauteed Seasonal Vegetables,
Chicken Jus

Or

Steamed Seabass Fillet with Stir Fried Dou
Miao, Pan Seared Mushrooms &
Dried Shrimp Glutinous Rice Parcel,
Superior Garlic Oyster Sauce

Dessert

Coffee & Gula Melaka Tiramisu

Freshly Brewed Coffee or Tea

Dinner

Cold Appetizer

Confit of Citrus Marinated Scallops with
Poached US Asparagus
Baby Cress, Saffron Aioli

Hot Appetizer

Braised 10 Head Abalone &
Mushroom with Sautéed Spinach,
Superior Stock Nage

Soup

Asian Clam Chowder with Fish Maw

Main

Oven Roasted Half Baby
Spring Chicken
Pumpkin Potato Mash &
Seasonal Vegetables,
Thyme Chicken Jus

Or

Miso Glazed Cod Mignon
Edamame & Potato Mousseline,
Tempura Mushrooms, Kabayaki Glaze

Dessert

Chilled Mango Puree with
Strawberry & Sago Pearls

Freshly Brewed Coffee or Tea

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Modern European Set

Lunch

Appetizer

Smoked Duck Breast
with Dragonfruits & Wild Rocket Leaves
Baby Cress, Lavender Infused
Manuka Honey Vinaigrette

Soup

Veloute of Celeriac & Crabmeat

Main Course

Slow Roasted Half Spring Chicken with
Herbed Vegetables Cassoulet & Polenta
Mash, Orange Rosemary Reduction, Brown
Jus

Or

Pan Roasted Barramundi Fillet
Garlic Potato Mousseline & Forest Mushroom
Ragout, Leek Cream Sauce

Dessert

Chocolate Dome
Caramelized Banana &
Berries Compote,
Crème Anglaise

Freshly Brewed Coffee or Tea

Dinner

Cold Appetizer

Poached Lobster Medallion,
Jumbo Crab Lump with
Fruit Salad and Baby Cress,
Tomato Dressing

Hot Appetizer

Canadian Sea Scallops Topped with
Black Caviar Pearls &
Micro Cress Garden Salad,
Parmesan Espuma

Soup

Truffle Scented Mushroom Veloute with
Morel Mushroom Dust

Main Course

"Chicken Ala Basquaise"
Slow Braised Chicken Pullet with
Olives & Root Vegetables in
Rich Provencal Herbs Tomato Concasse

Or

Pan Roasted Norwegian Salmon Fillet with
Garlic Potato Mousseline & Ratatouille of
Mediterranean Vegetables, Balsamico Crème
Glaze

Dessert

Dark Chocolate Tart
Infused with Vanilla Pods,
Wild Berries Compote

Freshly Brewed Coffee or Tea

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International Buffet

Lunch

Appetizer

Pan Seared Pepper Crusted Tuna with Wakame
Classic Caesar Salad with Smoked Chicken
Assorted Sushi and Maki with Condiments
Char-grilled Wild Mushrooms with Pencil Asparagus (V)

DIY Salad Corner (V)

Mesclun Salad, Corn Kernels, Cucumber, Chick Peas,
Kidney Beans, Beetroot & Olives

Dressing

Roasted Sesame, Italian & Thousand Island

Soup

Cream of Tomato Soup
Assorted Rolls with Butter (V)

Buffet Spread

Traditional Beef Goulash
Italian Seafood Stew with Root Vegetables
Indian Fish Tikka Masala
Braised Nonya Chap Chye
Vegetable Lasagne (V)
Wok Fried Black Pepper Udon with Vegetables

Carving Station

Oven Roasted Chicken Pullet
Herbed Natural Gravy

Desserts

Seasonal Fresh Fruit Platter (V)
Pandan Kaya Cake
Vanilla Crème Brûlée
Mini Profiteroles with Chocolate Sauce & Almonds
Banana Bread and Butter Pudding with Custard Sauce

Freshly Brewed Coffee or Tea

Dinner

Appetizer

Poached Sea Prawns
with Ginger Flowers & Pomelo Dressing
Roasted Pumpkin Tossed in Yoghurt & Almond Flakes (V)
Assorted Sushi and Maki with Condiments
Caprese of Mozzarella Bocconcini
with Vine Cherry Tomatoes & Basil Leaves (V)
Spicy Thai Style Beef Glass Noodle Salad

DIY Salad Corner (V)

Mesclun Salad, Corn Kernels, Cucumber, Chick Peas,
Kidney Beans, Beetroot & Olives

Dressing

Roasted Sesame, Italian & Thousand Island

Soup

Truffle Scented Mushroom Soup
Assorted Rolls with Butter (V)

Buffet Spread

Atlantic Salmon Fillet with Lemongrass Butter Sauce
Oven Roasted Tandoori Chicken with Mint Yoghurt
Casserole of Beef Meatball Stew in Tomato Basil Concasse
Wok Fried Cereal Prawns with Curry Leaves & Chilli
Oven Roasted Provencal Herbed Root Vegetables (V)
Poached Broccoli with Trio of Mushrooms & Conpoy
Linguine Napoli Pasta with Parmesan Cheese (V)
Wok Fried Crabmeat Fried Rice

Carving Station

150 days Grain Fed Roast Beef Striploin
Shallot Reduction Brown Sauce

Desserts

Seasonal Fresh Fruit Platter (V)
Assorted Mini French Pastries
Chocolate Mousse (V)
Bread and Butter Pudding with Custard Sauce
Mini Fruit Tartlets

Freshly Brewed Coffee or Tea

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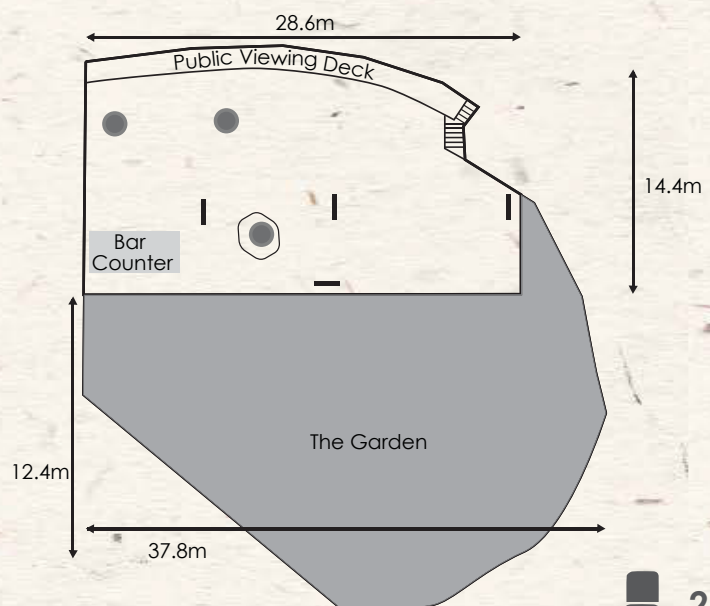


Arbora



Arbora provides the best of both worlds, with spectacular views of Singapore's harbour, Sentosa and the sea beyond, and the luxuriant greenery of Mount Faber Park.

Enjoyed from our al-fresco garden dining area, this venue is perfect to enjoy the sea breeze and get high on happiness.



 260 pax



Arbora

Dinner Only

Dinner Packages

Asian Fusion Set - per person \$168++

Modern European Western Set - per person \$168++

International Buffet - per person \$148++

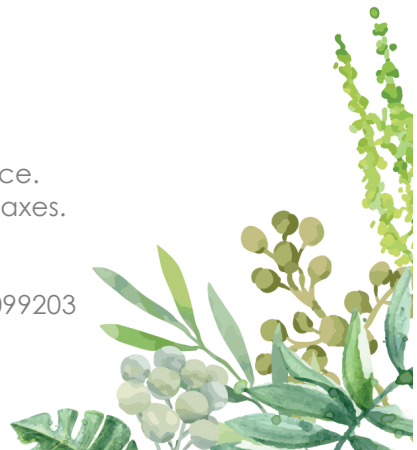
Minimum spend for exclusive use of Arbora \$23,000++

Minimum 150 pax

Maximum 260 pax

*Prices and items are subject to change without prior notice.
All prices are subject to 10% service charge and prevailing taxes.

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Arbora

DINING

- An exquisite choice of Asian Fusion, Modern European Set and International Buffet Menus
- Complimentary food tasting for 4 guests for Asian Fusion and French Influenced Western Set Menus based on confirmed menu
- Free flow of soft drinks, orange juice and lime juice throughout (4 hrs for dinner)
- One complimentary 30-litre barrel of draught beer

DECORATION

- Fresh floral centerpieces for all tables, including a special arrangement for 1 VIP table
- An elegant 5-tier model wedding ceremonial cake
- Champagne pyramid with complimentary bottle of champagne for toasting
- Reception table with floral centerpiece and chairs
- Specially adorned VIP table & chairs

PRIVILEGES

- Complimentary wedding invitation cards based on 70% of guaranteed attendance (excluding printing)
- Choice of wedding favors for all confirmed guests
- Use of audio system inclusive 2 wireless microphones
- 1 VIP bridal car lot plus complimentary valet parking for up to 10% of guaranteed attendance
- Complimentary 2-way 49-seat coach transfer service (from 1 location to Faber Peak and return) or rotating 24 seat shuttle bus from Harbourfront
- Special rate of \$688.00++ for wedding solemnization at The Garden with theatre seating for maximum of 30 persons and solemnization table for 5 persons

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All prices are subject to 10% service charge and prevailing taxes.

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Modern European Western Set

Cold Appetizer

Poached Lobster Medallion,
Jumbo Crab Lump,
Fruit Salad and Baby Cres with
Tomato Dressing

Hot Appetizer

Canadian Sea Scallops, Black
Caviar Pearls with Micro Cress
Garden Salad, Parmesan Espuma

Soup

Truffle Scented Mushroom
Veloute, Morel Mushroom Dust

Main Course

“Chicken Ala Basquaise”
Slow Braised Chicken Pullet
Olives, Root Vegetables in
Rich Provencal Herbs, Tomato
Concasse

Or

Pan Roasted Norwegian Salmon
Fillet Garlic Mousseline, Ratatouille
of Mediterranean Vegetables,
Balsamico Crème Glaze

Dessert

Dark Chocolate Tart
Infused with Vanilla Pods,
Wild Berries Compote

Freshly Brewed Coffee or Tea

Asian Fusion Set

Cold Appetizer

Confit of Citrus Marinated Scallops
with Poached US Asparagus
Baby Cress, Saffron Aioli

Hot Appetizer

Braised 10 Head Abalone &
Mushroom Sautéed Spinach, Superior
Stock Nage

Soup

Asian Clam Chowder with Fish Maw

Main

Oven Roasted Half Baby Spring
Chicken Pumpkin Potato Mash, Roast
Portobello Mushroom,
Thyme Chicken Jus

Or

Miso Glazed Cod Mignon
Edamame, Potato Mousseline,
Tempura Mushrooms, Kabayaki Glaze

Dessert

Chilled Mango Puree
Strawberry, Sago Pearls

Freshly Brewed Coffee or Tea





International Buffet

Appetizer

Poached Sea Prawns with Ginger Flowers & Pomelo Dressing
Roasted Pumpkin Tossed in Yoghurt & Almond Flakes (V)
Assorted Sushi and Maki with Condiments
Caprese of Mozzarella Bocconcini with Vine Cherry Tomatoes & Basil Leaves (V)
Spicy Thai Style Beef Glass Noodle Salad

DIY Salad Corner (V)

Mesclun Salad, Corn Kernels, Cucumber, Chick Peas,
Kidney Beans, Beetroot & Olives

Dressing

Roasted Sesame, Italian & Thousand Island

Soup

Truffle Scented Mushroom Soup
Assorted Rolls with Butter (V)

Buffet Spread

Atlantic Salmon Fillet with Lemongrass Butter Sauce
Oven Roasted Tandoori Chicken with Mint Yoghurt
Casserole of Beef Meatball Stew in Tomato Basil Concasse
Wok Fried Cereal Prawns with Curry Leaves & Chilli
Oven Roasted Provencal Herbed Root Vegetables (V)
Poached Broccoli with Trio of Mushrooms & Conpoy
Linguine Napoli Pasta with Parmesan Cheese (V)
Wok Fried Crabmeat Fried Rice

Carving Station

150 days Grain Fed Roast Beef Striploin
Shallot Reduction Brown Sauce

Desserts

Seasonal Fresh Fruit Platter (V)
Assorted Mini French Pastries
Chocolate Mousse (V)
Bread and Butter Pudding with Custard Sauce
Mini Fruit Tartlets

Freshly Brewed Coffee or Tea

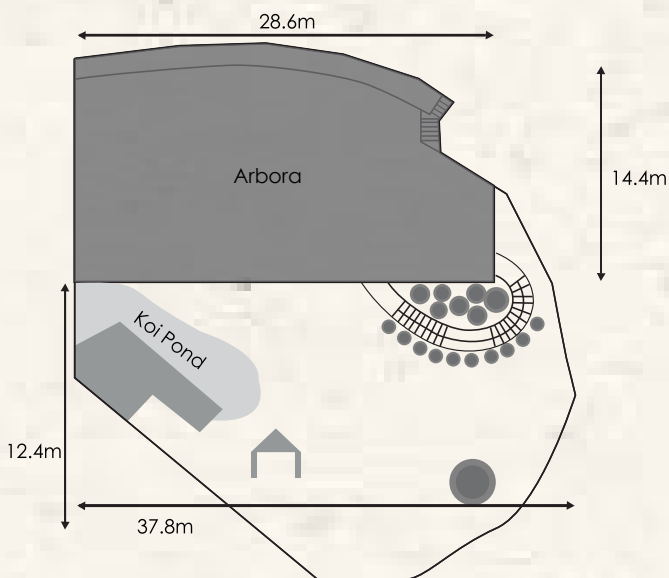
Faber Peak Singapore | 109 Mount Faber Road Singapore 099203
Call 6377 9688 | Email events@onefabergroup.com



Garden Solemnisation



- Available as an add-on only at \$688++.
- Usage of The Garden for a maximum of 1 hour
- Solemnisation table for 5 persons with long low floral centrepiece and country style chairs, fresh floral posies and sashes
- Country style chairs for a maximum of 30 guests with fresh floral posies and sashes on aisle chairs and rose petals for the march in route
- Free flow soft drinks, orange juice and lime juice



 30 pax

