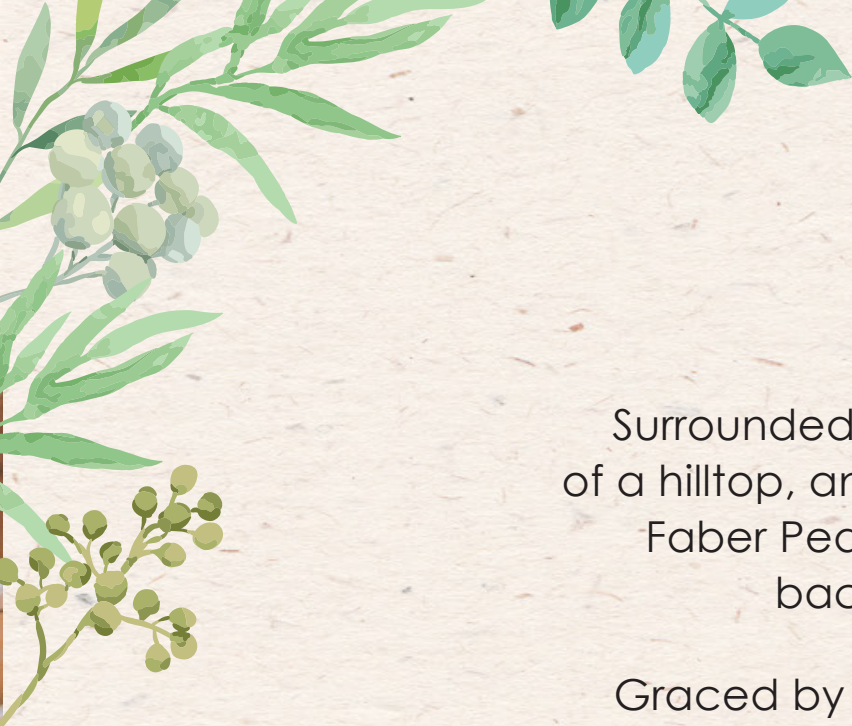




*A unique hilltop destination to  
begin your lifetime of happiness  
at Faber Peak Singapore!*





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

Graced by the presence of Mother Nature, bring together your closest loved ones for an intimate celebration like no other.





*Private Dining Room*

*The Ballroom*

*Spuds & Aprons*

*The Garden Solemnisation*



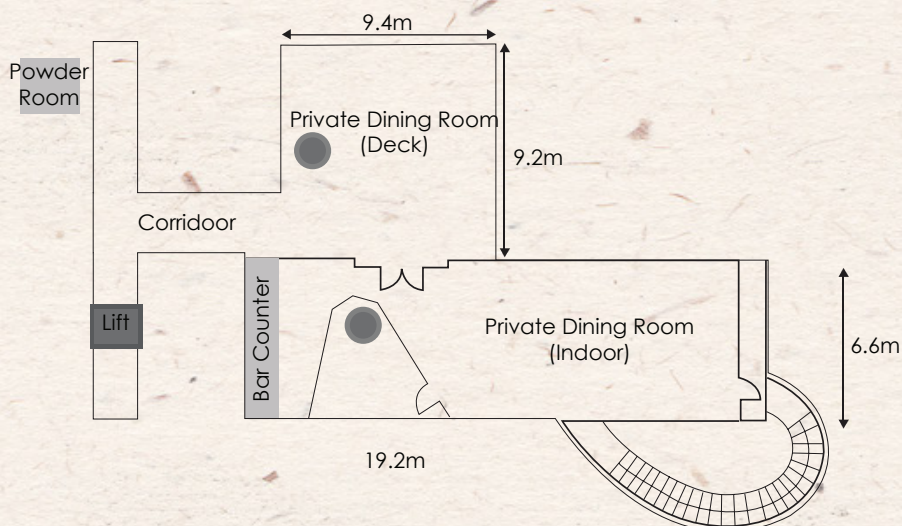


# Private Dining Room



At the highest point of Faber Peak, **Private Dining Room** 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!



## PRIVATE DINING ROOM DECK

Framed by hiba wood arcs, **The 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*

### **Monday to Thursday**

6 Course Chinese Set Individually plated - per person \$98++

4 Course Western Set Menu - per person \$98++

Buffet Lunch Menu - per person \$88++

### **Friday to Sunday**

6 Course Chinese Set Individually plated - per person \$108++

4 Course Western Set Menu - per person \$108++

Buffet Lunch Menu - per person \$98++

Prices and menu items are subject to change without prior notice.

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





# *Private Dining Room*

## *Dinner Packages*

### **Monday to Thursday**

8 Course Chinese Set Individually plated - per person \$128++

4 Course Western Set Dinner Menu - per person \$128++

Buffet Dinner Menu - per person \$118++

### **Friday to Sunday**

8 Course Chinese Set Individually plated - per person \$138++

4 Course Western Set Dinner Menu - per person \$138++

Buffet Dinner Menu - per person \$128++

Prices and menu items are subject to change without prior notice.

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





# *Private Dining Room*



## **DINING**

- An exquisite choice of Chinese, Western Set and 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 & 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 solemnisation at The Garden with theatre seating for maximum of 30 persons and solemnisation table for 5 persons
- Special rate of \$388.00++ for wedding solemnisation at the Private Dining Room Deck with seating for 5 persons plus 10 guests
- Special rate of \$288.00++ for wedding solemnisation at the Private Dining Room with seating for 5 persons



109 Mount Faber Road Faber Peak Singapore 099203  
Call 6771 5066 or 6771 5067 | Email [events@onefabergroup.com](mailto:events@onefabergroup.com)  
Website [www.onefabergroup.com/weddings-celebrations](http://www.onefabergroup.com/weddings-celebrations)







*Private Dining Room*  
*6-Course Chinese Lunch*

**花月佳期**

乳猪, 泰式响螺片, 金钱袋, 马蹄海鲜腐皮卷, 熏鸭片

Suckling Pig, Thai Style Sliced Top Shell, Golden Money Bag, Seafood & Chestnut  
Beancurd Roll, Sliced Smoked Duck

**喜结良缘**

高汤瑶柱鱼鳔海参蚧肉羹

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

**满堂欢笑**

湖南干烧大虾

Grilled King Prawn, Hunan Style

**年年有鱼**

鼓油王银鳕鱼

Wok-Fried Cod Fish Fillet with Superior Soya Sauce

**金银聚宝**

金衣糯米卷

Pan-Fried Glutinous Rice with Dried Shrimp  
Mushrooms & Chicken wrapped in Bean Curd Skin

**百年好合**

杨枝金针西米露

Chilled Mango Puree with Sago and Pomelo





*Private Dining Room*  
*4-Course Western Set Lunch*

**Appetizer**

Citrus Salmon With Dill Cream Cheese, Ciabatta Chips and Raisin Dip

**Soup**

Roasted Butternut Squash Velouté  
Fine Herbs, Extra Virgin Olive Oil

**Main Course**

Char Grilled Sirloin Steak with Cauliflower Puree  
Shallot Reduction

Or

Spatchcock with Roast Pumpkin  
Vegetable Puree

**Dessert**

Chocolate Dome with Caramelized Banana  
Vanilla Sauce and Berries Compote

Freshly Brewed Coffee or Tea





# *Private Dining Room*

## *Buffet Lunch*

### **Appetizer & Salad**

Thai Spicy Seafood Salad with Green Mango  
Pepper Crushed Tuna with Wakame and Fennel Salad  
Cauliflower and Potato Salad with Infused Olive Oil  
Futomaki with Condiments  
Healthy Salad Bar **V**  
Mixed Mesclun, Sweet Corn, Cucumber, Beetroot, Cherry Tomato  
Italian Dressing, Sesame Dressing, Herb Olive Oil **V**

### **Soup**

Roasted Butternut Squash Velouté **V**  
Fine Herbs, Extra Virgin Olive Oil  
Bread & Butter

### **Main**

Pan-Seared Seafood Stew with Basil  
Home Cooked Traditional Nonya Beef Rendang  
Roasted Chicken with Chinese Five Spices  
Braised Bean Curd with Seasonal Vegetables **V**  
Yang Chow Fried Rice

### **Dessert**

Seasonal Fresh Fruit Cocktail **V**  
Assortment of French Pastries  
Hazelnut Crunchy Tart  
Happy Rainbow Cake

Freshly Brewed Coffee or Tea





*Private Dining Room*  
*8-Course Chinese Dinner*

**花月佳期**

乳猪, 泰式响螺片, 金钱袋, 马蹄海鲜腐皮卷, 熏鸭片

Suckling Pig, Thai Style Sliced Top Shell, Golden Money Bag, Seafood & Chestnut  
Beancurd Roll, Sliced Smoked Duck

**喜结良缘**

高汤瑶柱鱼鳔海参蚧肉羹

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

**金鸡报喜**

日式鸡扒

Wok-Fried Teriyaki Chicken

**满堂欢笑**

湖南干烧大虾

Grilled King Prawn, Hunan Style

**年年有鱼**

鼓油王银鳕鱼

Wok-Fried Cod Fish Fillet with Superior Soya Sauce

**双喜临门**

10头鲍鱼冬菇扒时蔬

Braised 10-head Abalone & Black Mushrooms with Seasonal Vegetables

**金银聚宝**

金衣糯米卷

Pan-Fried Glutinous Rice with Dried Shrimp  
Mushrooms & Chicken wrapped in Bean Curd Skin

**百年好合**

杨枝金针西米露

Chilled Mango Puree with Sago & Pomelo



*Private Dining Room*  
*4-Course Western Set Dinner*

**Appetizer**

Deconstructed Prawn Tostadas  
Avocado, Tomato and Yellow Frisee  
Fruit Salsa

**Soup**

Forest Mushroom Soup  
Sautéed Morels

**Main Course**

Slow Braised Beef Brisket  
Chunky Mashed Potato and Baby Vegetables  
Cardamom Sauce

Or

Oven Baked Miso Cod Fillet  
Green Pea Mousse and Tempura Mushrooms  
Infused Basil Oil

**Dessert**

Valrhona Guanaja Chocolate Mousse  
with Passionfruit Coulis And Berries

Freshly Brewed Coffee or Tea





# *Private Dining Room*

## *Buffet Dinner*

### **Appetizer & Salad**

Thai Spicy Seafood Salad with Green Mango  
Pepper Crushed Tuna with Wakame  
Sesame Potato Salad  
Summer Vegetable with Basil Pesto **V**  
Assorted Sushi & Maki with Condiments  
Healthy Salad Bar **V**  
Mixed Mesclun, Sweet Corn, Cucumber, Beetroot, Cherry Tomato  
Italian Dressing, Sesame Dressing, Herb Olive Oil **V**

### **Soup**

Velouté of Cauliflower & Potato Soup **V**  
Bread & Butter **V**

### **Carving**

Oven-Roasted Angus Beef Striploin with Mustard & Shallot Reduction

### **Main**

Pan-Seared Barramundi with Garlic & Shoyu  
Sautéed Seafood with Coriander Lime Dressing  
Traditional Nonya Lamb Rendang  
Diced Chicken with Cashew Nuts & Celery, Hot Bean Sauce  
Wok-Fried Seasonal Vegetables with Egg White Sauce  
Wok Fried Black Pepper Sliced Beef  
Braised Ee-Fu Noodles with Yellow Chives

### **Dessert**

Seasonal Fresh Fruit Platter **V**  
Dark Chocolate Mousse with Butter Crumble  
Crème Caramel  
Happy Rainbow Cake

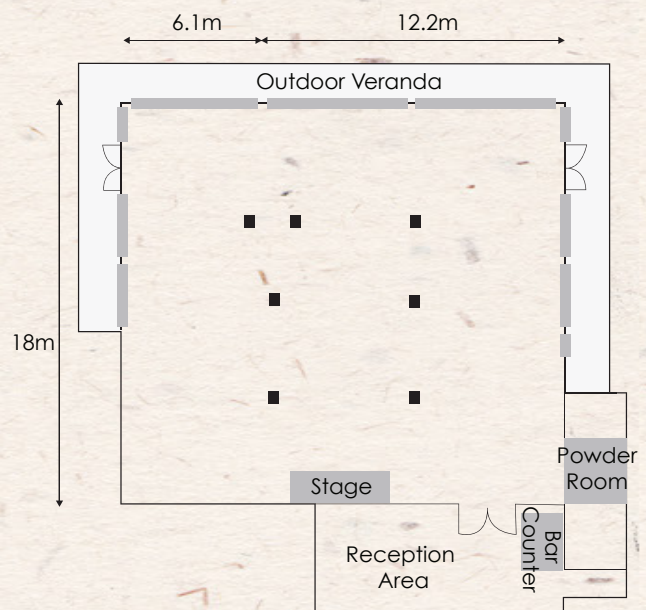
Freshly Brewed Coffee or Tea




# 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*

### **Monday to Thursday**

- 6 Course Chinese Banquet - per table \$880++
- 4 Course Western Set Lunch - per person \$88++
- Buffet Lunch - per person \$88++

### **Friday to Sunday**

- 6 Course Chinese Banquet - per table \$980++
- 4 Course Western Set Lunch - per person \$98++
- Buffet Lunch - per person \$98++

Minimum 100 pax

Maximum 200 pax

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



# *The Ballroom*

## *Dinner Packages*



### **Monday to Thursday**

8 Course Chinese Banquet - per table \$1180++

4 Course Western Set Dinner - per person \$118++

Buffet Dinner Menu - per person \$118++

### **Friday to Sunday**

8 Course Chinese Banquet - per table \$1280++

4 Course Western Set Dinner - per person \$128++

Buffet Dinner Menu - per person \$128++

Minimum 100 pax

Maximum 200 pax

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





# *The Ballroom*



## **DINING**

- An exquisite choice of Chinese, Western Set and 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 Western Set Menu based on confirmed menu
- Free flow of soft drinks, orange juice and lime juice throughout (3 hrs for lunch / 4 hrs for dinner)
- One complimentary 30-litre barrel of draught beer
- 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 & 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 transfer service (from 1 location to Faber Peak and return)
- Special rate of \$688.00++ for wedding solemnisation at The Garden with theatre seating for maximum of 30 persons and solemnisation table for 5 persons
- Special rate of \$288.00++ for wedding solemnisation at The Ballroom with seating for 5 persons



109 Mount Faber Road Faber Peak Singapore 099203  
Call 6771 5066 or 6771 5067 | Email [events@onefabergroup.com](mailto:events@onefabergroup.com)  
Website [www.onefabergroup.com/weddings-celebrations](http://www.onefabergroup.com/weddings-celebrations)





# *The Ballroom*

## *6-Course Chinese Lunch*

### 花月佳期

乳猪, 泰式响螺片, 金钱袋, 马蹄海鲜腐皮卷, 熏鸭片

Suckling Pig, Thai Style Sliced Top Shell, Golden Money Bag, Seafood & Chestnut  
Beancurd Roll, Sliced Smoked Duck

### 包罗万有

高汤瑶柱鱼鳔海参蚧肉羹

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

### 鴻运年年

港式蒸红斑

Hong Kong Style Steamed Red Garoupa with Superior Soy Sauce

### 双喜临门

10头鲍鱼冬菇扒时蔬

Braised 10-head Abalone & Black Mushrooms with Seasonal Vegetables

### 白头偕老

韭皇雪菜鸭丝焗伊面

Stewed Ee-Fu Noodle with Shredded Duck Meat & Yellow Chive

### 百年好合

杨枝金针西米露

Chilled Mango Puree with Sago & Pomelo

Chinese Tea





# *The Ballroom*



## *4-Course Western Set Lunch*

### **Appetizer**

Citrus Salmon With Dill Cream Cheese, Ciabatta Chips and Raisin Dip

### **Soup**

Roasted Butternut Squash Velouté  
Fine Herbs, Extra Virgin Olive Oil

### **Main Course**

Char Grilled Sirloin Steak With Cauliflower Puree  
Shallot Reduction

Or

Spatchcock with Roast Pumpkin  
Vegetable Puree

### **Dessert**

Chocolate Dome with Caramelized Banana  
Vanilla Sauce and Berries Compote

Freshly Brewed Coffee or Tea





# *The Ballroom*

## *Buffet Lunch*



### **Appetizer & Salad**

Thai Spicy Seafood Salad with Green Mango  
Pepper Crushed Tuna with Wakame and Fennel Salad  
Cauliflower and Potato Salad with Infused Olive Oil  
Futomaki with Condiments  
Healthy Salad Bar **V**  
Mixed Mesclun, Sweet Corn, Cucumber, Beetroot, Cherry Tomato  
Italian Dressing, Sesame Dressing, Herb Olive Oil **V**

### **Soup**

Roasted Butternut Squash Velouté **V**  
Fine Herbs, Extra Virgin Olive Oil  
Bread & Butter

### **Main**

Pan-Seared Seafood Stew with Basil  
Home Cooked Traditional Nonya Beef Rendang  
Roasted Chicken with Chinese Five Spices  
Braised Bean Curd with Seasonal Vegetables **V**  
Yang Chow Fried Rice

### **Dessert**

Seasonal Fresh Fruit Cocktail **V**  
Assortment of French Pastries  
Hazelnut Crunchy Tart  
Happy Rainbow Cake

Freshly Brewed Coffee or Tea





# *The Ballroom*

## *8-Course Chinese Dinner*

### 花月佳期

乳猪, 泰式响螺片, 金钱袋, 马蹄海鲜腐皮卷, 熏鸭片

Suckling Pig, Thai Style Sliced Top Shell, Golden Money Bag, Seafood & Chestnut  
Beancurd Roll, Sliced Smoked Duck

### 喜结良缘

高汤瑶柱鱼鳔海参蚶肉羹

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

### 年年有鱼

港式蒸红斑

Hong Kong Style Steamed Red Garoupa with Superior Soy Sauce

### 金鸡报喜

蒜香脆皮烧鸡

Crispy Garlic Roasted Chicken

### 满堂欢笑

湖南干烧大虾

Grilled King Prawn, Hunan Style

### 双喜临门

10头鲍鱼冬菇扒时蔬

Braised 10-head Abalone & Black Mushrooms with Seasonal Vegetables

### 金衣糯米卷

Pan-Fried Glutinous Rice with Dried Shrimp, Mushrooms & Chicken wrapped in Bean  
Curd Skin

### 百年好合

杨枝金针西米露

Chilled Mango Puree with Sago & Pomelo

Chinese Tea



# *The Ballroom*



## *4-Course Western Set Dinner*

### **Appetizer**

Deconstructed Prawn Tostadas  
Avocado, Tomato and Yellow Frisee  
Fruit Salsa

### **Soup**

Forest Mushroom Soup  
Sautéed Morels

### **Main Course**

Slow Braised Beef Brisket  
Chunky Mashed Potato and Baby Vegetables  
Cardamom Sauce

Or

Oven Baked Miso Cod Fillet  
Green Pea Mousse and Tempura Mushrooms  
Infused Basil Oil

### **Dessert**

Valrhona Guanaja Chocolate Mousse  
with Passionfruit Coulis And Berries

Freshly Brewed Coffee or Tea







# *The Ballroom*

## *Buffet Dinner*



### **Appetizer & Salad**

Thai Spicy Seafood Salad with Green Mango  
Pepper Crushed Tuna with Wakame  
Sesame Potato Salad

Summer Vegetable with Basil Pesto **V**

Assorted Sushi & Maki with Condiments

Healthy Salad Bar **V**

Mixed Mesclun, Sweet Corn, Cucumber, Beetroot, Cherry Tomato

Italian Dressing, Sesame Dressing, Herb Olive Oil **V**

### **Soup**

Velouté of Cauliflower & Potato Soup **V**

Bread & Butter **V**

### **Carving**

Oven-Roasted Angus Beef Striploin with Mustard & Shallot Reduction

### **Main**

Pan-Seared Barramundi with Garlic & Shoyu

Sautéed Seafood with Coriander Lime Dressing

Traditional Nonya Lamb Rendang

Diced Chicken with Cashew Nuts & Celery, Hot Bean Sauce

Wok-Fried Seasonal Vegetables with Egg White Sauce

Wok Fried Black Pepper Sliced Beef

Braised Ee-Fu Noodles with Yellow Chives

### **Dessert**

Seasonal Fresh Fruit Platter **V**

Dark Chocolate Mousse with Butter Crumble

Crème Caramel

Happy Rainbow Cake

Freshly Brewed Coffee or Tea



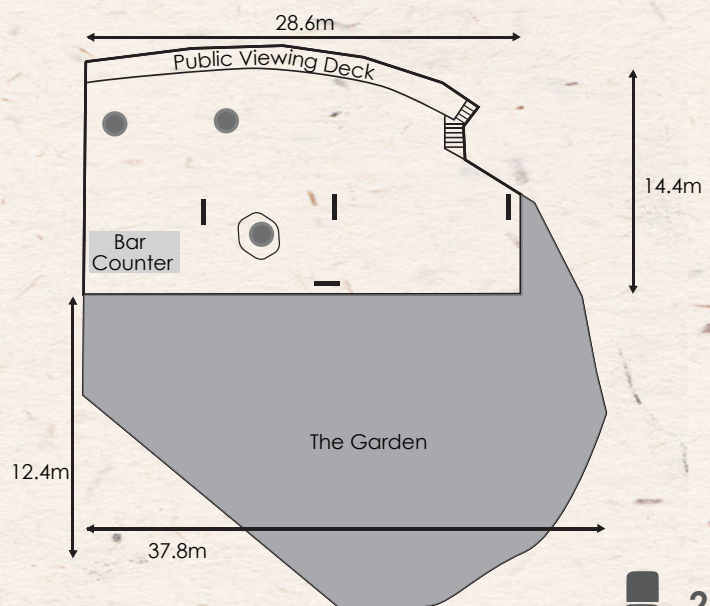


# Spuds & Aprons



**Spuds & Aprons** provides the best of both worlds, being in close proximity to the 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 for you to enjoy the sea breeze and get high on happiness.



230 pax





# *Spuds & Aprons*

## *Dinner Packages*



### **Monday to Thursday**

4 Course Western Set Dinner - per person \$118++

Buffet Dinner Menu - per person \$118++

Minimum spend for exclusive use of Spuds and Aprons \$16,000++

### **Friday to Sunday**

4 Course Western Set Dinner - per person \$128++

Buffet Dinner Menu - per person \$128++

Minimum spend for exclusive use of Spuds and Aprons \$18,000++

Minimum 100 pax

Maximum 230 pax

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







# *Spuds & Aprons*



## **DINING**

- An exquisite choice of Western Set and Buffet Menus
- Complimentary food tasting for 4 guests for Western Set Menu 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 solemnisation at The Garden with theatre seating for maximum of 30 persons and solemnisation table for 5 persons



109 Mount Faber Road Faber Peak Singapore 099203  
Call 6771 5066 or 6771 5067 | Email [events@onefabergroup.com](mailto:events@onefabergroup.com)  
Website [www.onefabergroup.com/weddings-celebrations](http://www.onefabergroup.com/weddings-celebrations)





# *Spuds & Aprons*

## *4-Course Western Set Dinner*



### **Appetizer**

Deconstructed Prawn Tostadas  
Avocado, Tomato and Yellow Frisee  
Fruit Salsa

### **Soup**

Forest Mushroom Soup  
Sautéed Morels

### **Main Course**

Slow Braised Beef Brisket  
Chunky Mashed Potato and Baby Vegetables  
Cardamom Sauce

Or

Oven Baked Miso Cod Fillet  
Green Pea Mousse and Tempura Mushrooms  
Infused Basil Oil

### **Dessert**

Valrhona Guanaja Chocolate Mousse  
with Passionfruit Coulis And Berries

Freshly Brewed Coffee or Tea





# *Spuds & Aprons*

## *Buffet Dinner*



### **Appetizer & Salad**

Thai Spicy Seafood Salad with Green Mango

Pepper Crushed Tuna with Wakame

Sesame Potato Salad

Summer Vegetable with Basil Pesto **V**

Assorted Sushi & Maki with Condiments

Healthy Salad Bar **V**

Mixed Mesclun, Sweet Corn, Cucumber, Beetroot, Cherry Tomato

Italian Dressing, Sesame Dressing, Herb Olive Oil **V**

### **Soup**

Velouté of Cauliflower & Potato Soup **V**

Bread & Butter **V**

### **Carving**

Oven-Roasted Angus Beef Striploin with Mustard & Shallot Reduction

### **Main**

Pan-Seared Barramundi with Garlic & Shoyu

Sautéed Seafood with Coriander Lime Dressing

Traditional Nonya Lamb Rendang

Diced Chicken with Cashew Nuts & Celery, Hot Bean Sauce

Wok-Fried Seasonal Vegetables with Egg White Sauce

Wok Fried Black Pepper Sliced Beef

Braised Ee-Fu Noodles with Yellow Chives

### **Dessert**

Seasonal Fresh Fruit Platter **V**

Dark Chocolate Mousse with Butter Crumble

Crème Caramel

Happy Rainbow Cake

Freshly Brewed Coffee or Tea



109 Mount Faber Road Faber Peak Singapore 099203  
Call 6771 5066 or 6771 5067 | Email [events@onefabergroup.com](mailto:events@onefabergroup.com)  
Website [www.onefabergroup.com/weddings-celebrations](http://www.onefabergroup.com/weddings-celebrations)



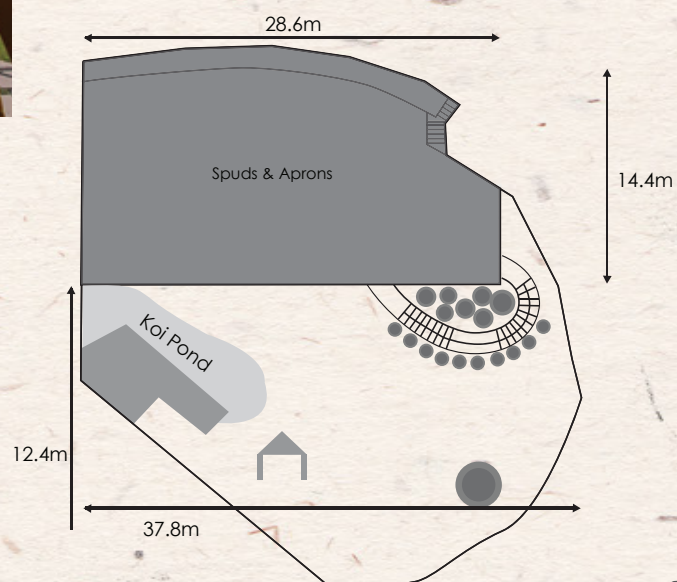


# The Garden Solemnisation



Descend the glass passage to The Garden and exchange your vows where romance abounds and the century-old Bell of Happiness resides.

Set amidst the lush greenery and fanned by ancient angsana trees which provide shaded natural tranquility, it will be a dream wedding every step of the way!



 60 pax





## *The Garden Solemnisation*



- Usage of The Garden for a maximum of 1 hour
- Solemnisation table for 5 persons with long low floral centerpiece 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

\$688.00++  
(only available as add on)

Prices and menu items are subject to change without prior notice.

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



109 Mount Faber Road Faber Peak Singapore 099203  
Call 6771 5066 or 6771 5067 | Email [events@onefabergroup.com](mailto:events@onefabergroup.com)  
Website [www.onefabergroup.com/weddings-celebrations](http://www.onefabergroup.com/weddings-celebrations)



