



## WEDDING SOLEMNIZATION & LUNCH

VOTED THE MOST ROMANTIC RESTAURANT BY IS MAGAZINE,  
**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

16 BOTTLES OF RED OR WHITE WINE

FREE FLOW COKE AND SPRITE

FRESH FLORAL ARRANGEMENT FOR THE SOLEMNIZATION TABLE

FRESH FLORAL ARRANGEMENT FOR DINING TABLES

USE OF JUBILEE ROOM & SIR HENRY McCALLUM ROOM

**PACKAGE PRICE FOR 100 PERSONS**

**S\$12099**

*(Additional Guest: \$88 each)*

*up to a maximum of 110 Persons*

*Solemnization and Lunch is from 11.00am to 2.15pm*

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



## LUNCH MENU

### WARM BAKED BREAD

#### APPETIZER

#### WOOD SMOKED SALMON

Marinated Kipfler Potato, Cucumber, English Mustard, Toasted Rye

#### SOUP

#### CREAM OF MUSHROOM

With Truffle Oil

#### MAIN COURSE *(pre-orders required)*

#### GRAIN FED STRIPLOIN

Smoked Potato Puree, Roasted Tomato, Salsa Verde, Red Wine Jus  
*(served medium)*

*OR*

#### FILLET OF BARRAMUNDI

Cauliflower, Broccolini, Caper and Raisin Puree

#### DESSERT

#### VALRHONA CHOCOLATE MOUSSE CAKE

#### TEA OR COFFEE

*\*MENU IS SUBJECT TO CHANGE*



## WEDDING SOLEMNIZATION & DINNER

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**FLUTES** IS THE PERFECT SETTING FOR THIS SPECIAL DAY.

YOU CAN ENJOY:

A ROMANTIC WEDDING CEREMONY SETTING.

A BOTTLE OF CHAMPAGNE TO POP AND CELEBRATE THE OCCASION

A GLASS OF CHAMPAGNE PER GUEST

PRE-DINNER CANAPÉS SERVED BUTLER STYLE

A FOUR COURSE PLATED-SERVICE DINNER

26 BOTTLES OF RED OR WHITE WINE

FREE FLOW OF COKE AND SPRITE

FRESH FLORAL ARRANGEMENTS FOR THE SOLEMNIZATION TABLE

FRESH FLORAL ARRANGEMENT FOR DINING TABLES

USE OF THE JUBILEE ROOM & SIR HENRY McCALLUM ROOM

### PACKAGE PRICE FOR 100 PERSONS

**S\$21399**

*(Additional Guest: \$170 each)*

*up to a maximum of 110 Persons*

*Solemnization and Dinner is from 6.00pm till 11.30pm*

*(Surcharge of \$750 per hour after midnight applies)*

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



## **DINNER & CANAPÉS**

### **PRE-DINNER CANAPÉS**

Truffled Mushroom Vol-Au-Vent, Soft Boiled Quail Egg  
Corned Beef Croquettes with Housemade BBQ Sauce  
Duck Rilette with Ginger-Mustard Chutney

### **DINNER MENU WARM BAKED BREAD**

#### **APPETIZER**

#### **WOOD SMOKED SALMON LOIN**

Beetroot, Cucumber, Crème Fraiche and Horseradish, Toasted Rye

#### **ENTRÉE**

#### **SEARED ATLANTIC SCALLOPS**

Textures of Cauliflower, Caper and Raisin Puree

#### *PALATE CLEANSER*

#### **MAIN COURSE *(Pre-orders Required)***

#### **GRILLED PASTURE FED TENDERLOIN**

Smoked Potato Puree, Asparagus, Mushrooms, Red Wine Jus and Salsa Verde  
*(Served Medium)*

*OR*

#### **SEABASS EN PAPILLIOTE**

Mussels and Prawn, Tomato and Saffron Broth, Garlic Butter Toast

#### **DESSERT**

#### **VALRHONA CHOCOLATE MOUSSE CAKE**

#### **TEA OR COFFEE**

*\*Menu is subject to change*