



RESTAURANT . BAR

WEDDING SOLEMNIZATION & DINNER

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 for toasting

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

\$21,928

(Additional Guest: \$180 each)

Upgrade Sparkling Wine to Champagne – please enquire

Up to a maximum of 180 Persons

Solemnization and Dinner is from 6.00pm till 11.00pm

(Surcharge of \$750 per hour after 11.30pm applies)

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



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PRE-DINNER CANAPÉS
(choose three selections)

Chilli Crab Croquette

Smoked Salmon, Blinis and Salmon Pearls

Tartlet of Caramelized Onion and Cherry Tomato, Ortiz Anchovy and Basil

Duck Rillet with Ginger and Mustard Fruit Chutney

Crisp Cone of Beef Tartare

Truffled Mushroom Vol-au-Vent, Soft Boiled Quail Egg

Pumpkin and Almond Pastries with Sumac Yoghurt



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4 COURSE DINNER MENU

APPETIZER (choose one selection)

TERRINE OF SMOKED PORK HOCK AND FOIE GRAS

French Lentil Salad, Pear and Mustard Fruit Chutney

SMOKED DUCK CARPACCIO

Fig Chutney, Toasted Rye Bread and Balsamic

ESCABECHE OF PRAWN AND MUSSEL

Cauliflower Puree and Baby Celery

POACHED LOBSTER TAIL (add: \$8⁺⁺)

Tomato and Olive

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ENTRÉE (choose one selection)

**SEARED SCALLOPS**

Mushy Green Peas and Serrano Ham

**PAN SEARED FOIE GRAS**

Hazelnut Chocolate and Orange

**LOBSTER BISQUE**

With Alaskan King Crab, Crème Fraiche and Cognac

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CHOICE OF MAIN COURSE - pre-orders required
(choose two selections)

GRILLED FILLET OF BARRAMUNDI

Saffron Tomato and Shellfish Stew

GRILLED FRENCH CORNFED CHICKEN BREAST

Morel and Wild French Mushroom Barley Risotto, Black Truffle and Jus Lie

BRAISED WAGYU BEEF CHEEK

Polenta, French Mushrooms, Green Peas and Red Wine Sauce

GRILLED ANGUS TENDERLOIN (SERVE MEDIUM)

Truffled Potato Puree, Grilled King Oyster Mushroom and Red Wine Jus

1/2 SHELLED BOSTON LOBSTER (add: \$8⁺⁺)

Truffled Hollandaise, Asparagus and Parmesan Fregula

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DESSERT (choose one selection)

VALRHONA CHOCOLATE MOUSSE CAKE

With Raspberry and Passionfruit

STICKY TOFFEE PUDDING

With Butterscotch, Citrus, Strawberry and Vanilla Ice Cream

LAVENDER PANNA COTTA

Poached Pear and Strawberry, Gingerbread Crumbs