



Mt Faber Peak



Mount Faber Peak

*A Unique Hilltop Destination
To Begin Your Lifetime Of Happiness*



Surrounded by spectacular views of the lush green hilltop and glistening sea, Mount Faber Peak offers unique picturesque experiences at all four celebration venues.

Bring together your closest loved ones for an intimate ceremony like no other, graced by the presence of Mother Nature.

Intimate Venues

All with the option to add on a Garden Solemnisation



THE BALLROOM

200 pax



ANGSANA GLASSHOUSE

70 pax



ARBORA

120 pax under cover; total 168 pax



GARDEN SOLEMNISATION



Intimate Venues
ANGSANA GLASSHOUSE



Intimate Venues
Angsana Glasshouse



ANGSANA GLASSHOUSE

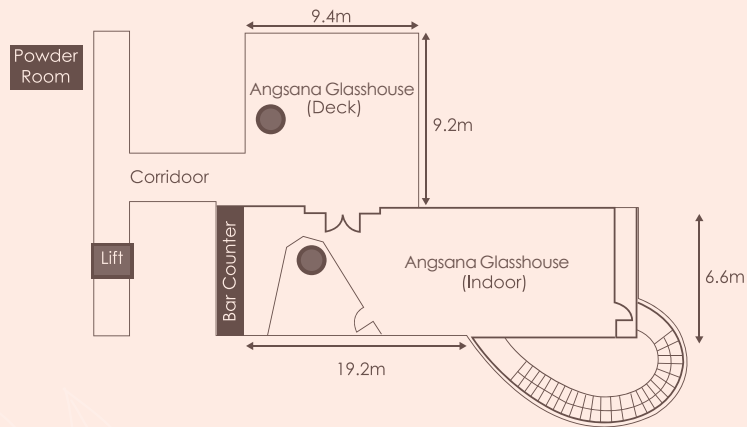
 70 pax

Situated at the highest spot of Mount Faber Peak, the air-conditioned Angsana Glasshouse offers a truly intimate experience surrounded by panoramic sea views and a vast garden landscape.

Encased with glass walls and lined with a bespoke gold-dimpled ceiling that creates a natural glow, this crystalline alcove is the perfect observatory for guests to feel on top of the world.

DECK SOLEMNISATION

This beautiful, sheltered alfresco terrace exudes a rustic charm with its raw wood elements matching the surrounding natural greenery, providing an intimate space for solemnisations.



Lunch Packages

Chinese Set Menu
Per Person \$138++

Asian Fusion Set
Per Person \$138++

Modern European Set
Per Person \$138++

International Buffet
Per Person \$138++

Dinner Packages

Chinese Set Menu
Per Person \$158++

Asian Fusion Set
Per Person \$158++

Modern European Set
Per Person \$158++

International Buffet
Per Person \$158++

Minimum of 30 pax required
Maximum of 50 pax for buffet menu option


DINING

- An exquisite choice of Chinese set, Asian Fusion Set, 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)
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DECORATION

- Fresh floral centrepieces 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 centrepiece and chairs
 - An elegant model wedding cake
 - Champagne pyramid with a complimentary bottle of champagne for toasting
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PRIVILEGES

- Complimentary wedding invitation cards based on 70% of guaranteed attendance (excluding printing)
 - Mount Faber Peak 'Bells of Happiness' wedding favours for all confirmed guests
 - Complimentary usage of the sound system and 2 wireless microphones
 - 1 VIP car park lot at the main entrance for bridal cars 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 30 guests and solemnisation table for 5 persons
 - Special rate of \$388.00++ for wedding solemnisation at the Angsana Glasshouse Deck with seating for 10 guests and solemnisation table for 5 persons
 - Special rate of \$288.00++ for wedding solemnisation at the Angsana Glasshouse with seating for 5 persons
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Chinese Set Menu

Lunch

龙凤呈祥

沙拉水果虾球, 海鲸脂, 芋头酥, 金钱袋, 熏鸭片
Fruity Prawn Mayo Salad, Marinated Jellyfish, 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

豉油王银鳕鱼

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 Ginkgo Nuts

Chinese Tea

Dinner

花月佳期

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

喜结良缘

高汤瑶柱花胶海参蚬肉羹

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

豉油王银鳕鱼

Wok-Fried Cod Fish Fillet with Superior Soya Sauce

天作之合

十头鲍鱼百灵菇扒菠菜

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 Purée with Strawberry, Sago Pearls and Pomelo

Chinese Tea

Asian Fusion Set

Lunch

COLD APPETISER

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 Poulét Thigh
Pan-seared Mushrooms & Dried Shrimp Glutinous Rice Parcel,
Sautéed 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 APPETISER

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

HOT APPETISER

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

SOUP

Asian Clam Chowder with Fish Maw

MAIN

Oven-Roasted Half 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 Purée with Strawberry, Sago Pearls and Pomelo

Freshly Brewed Coffee or Tea

Modern European Set

Lunch

COLD APPETISER

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

SOUP

Velouté of Celeriac & Crabmeat

MAIN

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

Or

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

DESSERT

Chocolate Dome Caramelised Banana & Berries Compote,
Crème Anglaise

Freshly Brewed Coffee or Tea

Dinner

COLD APPETISER

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

HOT APPETISER

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

SOUP

Truffle-Scented Mushroom Velouté with Morel Mushroom Dust

MAIN

"Chicken À La Basquaise" Slow-Braised Chicken Pullet
with Olives & Root Vegetables in Rich Provençal Herbs Tomato Concassé

Or

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

DESSERT

Earl Grey Raspberry Mousse with Crumbles, Vanilla Cream Sauce

Freshly Brewed Coffee or Tea

International Buffet

Lunch

APPETISER

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 • Chickpeas

- 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 • raised 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

APPETISER

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, Chickpeas

- 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 Concassé • Wok-Fried Cereal Prawns with Curry Leaves & Chilli
- Oven-Roasted Provençal 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

Cold Appetiser

Fruity Prawn Mayo Salad, Marinated Jellyfish, Crispy Yam Roll, Golden Money Bag, Smoked Duck Breast



Main

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



Meat

Wok-Grilled Kabayaki Glazed Chicken



Seafood

Wok-Fried Cod Fish Fillet with Superior Soya Sauce



Hot Appetiser

Braised 10-Head Abalone and Shitake with Seasonal Vegetables



Dessert

Chilled Mango Purée with Strawberry, Sago Pearls and Pomelo



Soup

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



Seafood

Wok-Fried King Prawns Hunan Style



Chinese Set

Lunch Set Menu **\$138++**
Per Person

Dinner Set Menu **\$158++**
Per Person

Cold Appetiser

Confit of Citrus
Marinated Scallops

Main

Miso-Glazed Cod Mignon
Edamame

- Or -
Oven-Roasted Half
Spring Chicken

Soup

Asian Clam Chowder
with Fish Maw

Dessert

Chilled Mango Purée
with Strawberry, Sago Pearls
and Pomelo

Hot Appetiser

Braised 10-Head Abalone &
Mushroom with Sautéed Spinach

Lunch Set Menu **\$138++**
Per Person

Dinner Set Menu **\$158++**
Per Person

Asian Fusion Set

Florals

Angsana Glasshouse

Guests may select the type of linen, sashes and florals to complement their desired wedding theme, depending on the package chosen.





Mt Faber Peak

Create blissful memories to last a lifetime with a romantic hilltop wedding, surrounded by your family and friends. In addition to magnificent views of the city and harbour vista, the extraordinary wedding locations at Mount Faber Peak artfully incorporate lush greenery and natural elements into the design, giving it a unique charm. Whether it's a sophisticated wedding dinner, an intimate solemnisation ceremony or a cosy reception, create wonderful memories with your celebrations at Mount Faber Peak.

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🌐 www.mountfaberdining.com/pages/celebrations-catering



MAP TO MOUNT FABER PEAK



VALET PARKING AVAILABLE AT MOUNT FABER PEAK PREMISES.