

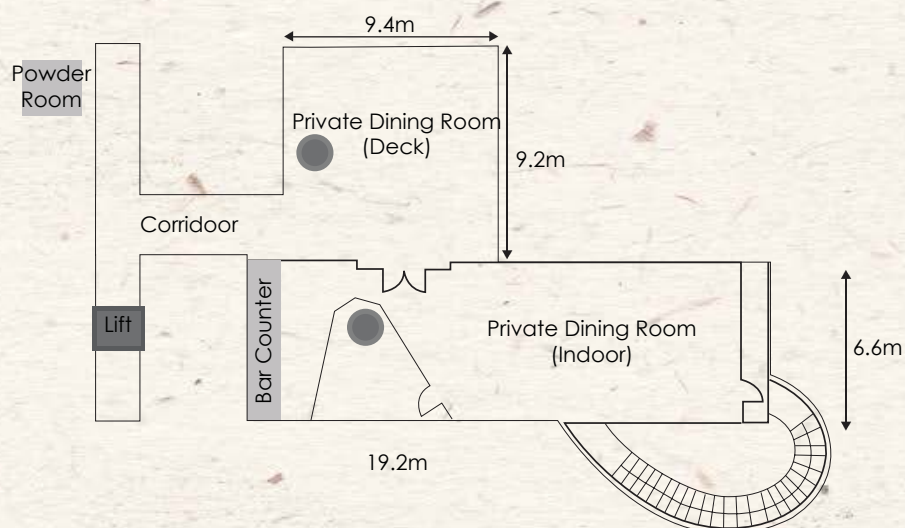


# Private Dining Room



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](mailto: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

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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 Ginkgo 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

#### 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





# 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 Concassee  
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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