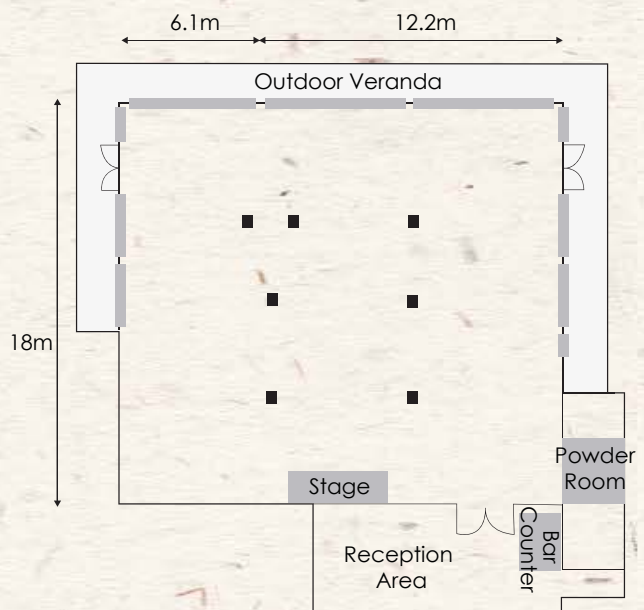


The Ballroom



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

Chinese Banquet - per table \$1180++

Asian Fusion Set - per person \$118++

Modern European Set - per person \$118++

International Buffet - per person \$108++

Dinner Packages

Chinese Banquet - per table \$1480++

Asian Fusion Set - per person \$148++

Modern European Set - per person \$148++

International Buffet - per person \$138++

Minimum 100 pax

Maximum 200 pax

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

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The Ballroom



DINING

- An exquisite choice of Chinese, Asian Fusion, Modern European Set and International 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 Asian Fusion and Modern European Set based on confirmed menu
- Free flow of soft drinks, orange juice and lime juice throughout (3 hrs for lunch / 4 hrs for dinner)
- 1 barrel of Tiger draught beer (30 Litres)
- 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 and 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 service (from 1 location to Faber Peak & return)
- 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 \$288.00++ for wedding solemnization at The Ballroom with seating for 5 persons

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Chinese Banquet

Lunch

齐聚满堂

沙拉水果虾球, 海蜇迷你鲍鱼, 熏鸭片,
芋头酥, 金钱袋

Fruity Prawn Mayo Salad, Jellyfish with Mini
Abalone, Smoked Duck, Crispy Yam Roll,
Golden Money Bag

三星報喜

三宝魚鰾羹

3 Treasures Superior Soup
Fish Maw, Crab Meat & Dried Scallop

岁岁盈余

“广式”清蒸红鲷鱼

Steamed Red Sea Bream “Cantonese Style”

开枝散叶

冬菇海参扒时蔬

Braised Sea Cucumber
with Shitake Mushroom & Broccoli

白头偕老

韭皇雪菜鸭丝焖伊面

Stewed Ee-Fu Noodle
with Shredded Duck Meat and Yellow Chives

百子千孙

银杏芋泥

Yam Paste with Gingko Nuts

Chinese Tea

Dinner

满堂欢笑

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

喜结良缘

高汤瑶柱花胶海参蚧肉羹

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

金鸡报喜

脆皮吊烤鸡

Roast Crispy Chicken with Prawn Crackers

天作之合

漂香珍宝

Stir Fried Prawns
with Celery and Cashew Nuts in Yam Basket

鸿运年年

港式蒸红斑

Hong Kong Style Steamed Red Garoupa
with Superior Soy Sauce

俩娃联婚

十头鲍鱼百灵菇扒菠菜

Braised 10 Head Abalone
with Bailing Mushroom & Spinach

幸福伊面

蟹肉焖伊面

Braised Ee-Fu Noodles with Crab Meat

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

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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

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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 Brulee
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 Concasse
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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