



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
THE BALLROOM



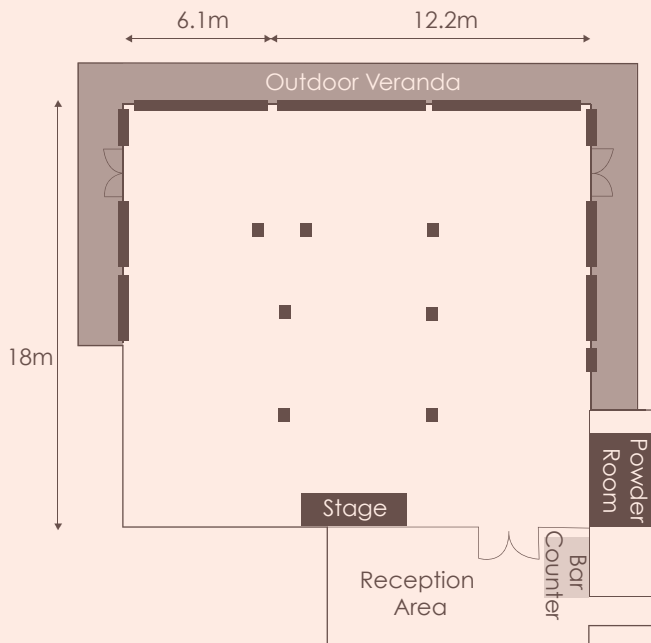
Intimate Venues
The Ballroom

THE BALLROOM

 200 pax

The floor-to-ceiling glass windowed Ballroom boasts a modern interior, coupled with a private balcony for fresh air, spectacular views and photo opportunities.

With a unique backdrop against the glistening sea, greenery and running Cable Car line, the Ballroom is bound to leave guests in awe.



Intimate Venues
The Ballroom



Lunch Packages

Chinese Banquet

Per Table (of 10 pax) \$1,280++

Asian Fusion Set

Per Person \$128++

Modern European Set

Per Person \$128++

International Buffet

Per Person \$128++

Dinner Packages

Chinese Banquet

Per Table (of 10 pax) \$1,580++

Asian Fusion Set

Per Person \$158++

Modern European Set

Per Person \$158++

International Buffet

Per Person \$158++

Minimum of 100 pax required

DINING

- An exquisite choice of Chinese banquet, Asian Fusion Set, Modern European Set and International Buffet Menus
- Complimentary food tasting for one table of 10 guests for Chinese Banquet 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 centrepieces for all tables, including 2 special arrangements for VIP tables
- Fresh floral stands placed on stage or along the aisle, depending on the set-up of the room
- Specially adorned VIP tables and chairs with complimentary seat covers for all chairs
- Reception table with floral centrepiece and chairs
- An elegant 5-tier model wedding ceremonial cake
- Champagne pyramid with a 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 favours for all confirmed guests
- Complimentary stylish red packet box and guest book for reception table
- Use of the 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 Mount Faber Peak & return)
- 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 \$288.00++ for wedding solemnisation at The Ballroom with seating for 5 persons



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, Sliced 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 Ginkgo Nuts

Chinese Tea

Dinner

满堂欢笑

沙拉水果带子, 海蜇脂, 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 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 • 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

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

Dessert

Chilled Mango Purée with Strawberry, Sago Pearls and Pomelo

Main

Braised Ee-Fu Noodles with Crab Meat

Soup

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

Meat

Roast Crispy Chicken with Prawn Crackers

Seafood

Hong Kong Style Steamed Red Garoupa with Superior Soy Sauce

Hot Appetiser

Stir-Fried Prawns with Celery and Cashew Nuts in Yam Basket

Hot Appetiser

Braised 10-Head Abalone with Bailing Mushroom & Spinach

Cold Appetiser

Fruity Scallop Salad, Marinated Jellyfish, Sliced Smoked Duck, Crispy Yam Roll, Golden Money Bag

Lunch Set Menu

\$1,280++
Per Table (of 10 pax)

Dinner Set Menu

\$1,580++
Per Table (of 10 pax)

Chinese Banquet

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 **\$128++**
Per Person

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

Asian Fusion Set

Hot Appetiser

Canadian Sea Scallops



Main

Chicken À La Basquaise

- Or -

Pan-Roasted Norwegian Salmon Fillet



Soup

Truffle-Scented
Mushroom Velouté



Cold Appetiser

Poached Lobster Medallion

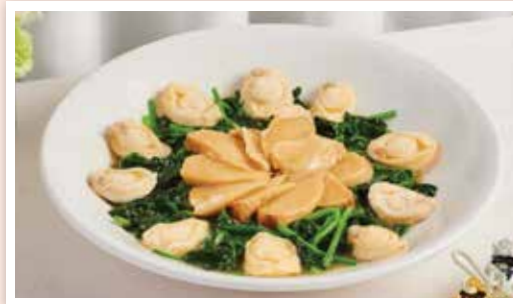


Modern European Set

Lunch Set Menu **\$128++**
Per Person

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

Menus
The Ballroom



Florals

The Ballroom

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.