



Mt Faber Peak



# Mount Faber Peak

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

credit: truphotos | AndriodsInBoots





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



PRIVATE DINING ROOM

70 pax



ARBORA

120 pax under cover; total 168 pax



GARDEN SOLEMNISATION





*Intimate Venues*  
**PRIVATE DINING ROOM**





*Intimate Venues*  
Private Dining Room





## Intimate Venues

### Private Dining Room

## PRIVATE DINING ROOM

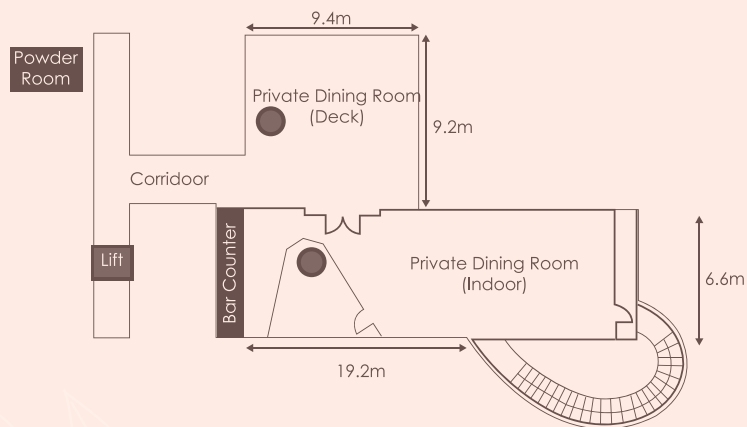
 70 pax

Situated at the highest spot of Mount Faber Peak, the air-conditioned Private Dining Room 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 Private Dining Room Deck with seating for 10 guests and solemnisation table for 5 persons
- Special rate of \$288.00++ for wedding solemnisation at the Private Dining Room with seating for 5 persons





# 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

### Soup

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

### Dessert

Chilled Mango Purée with Strawberry, Sago Pearls and Pomelo

### 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*

**Hot Appetiser**

Canadian Sea Scallops

**Soup**

Truffle-Scented  
Mushroom Velouté

**Main**

Chicken À La Basquaise

- Or -

Pan-Roasted Norwegian Salmon Fillet

**Cold Appetiser**

Poached Lobster Medallion

*Modern European Set*

Lunch Set Menu

**\$138++**  
Per Person

Dinner Set Menu

**\$158++**  
Per Person



*Menus*  
Private Dining Room





# Florals

Private Dining Room

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







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.

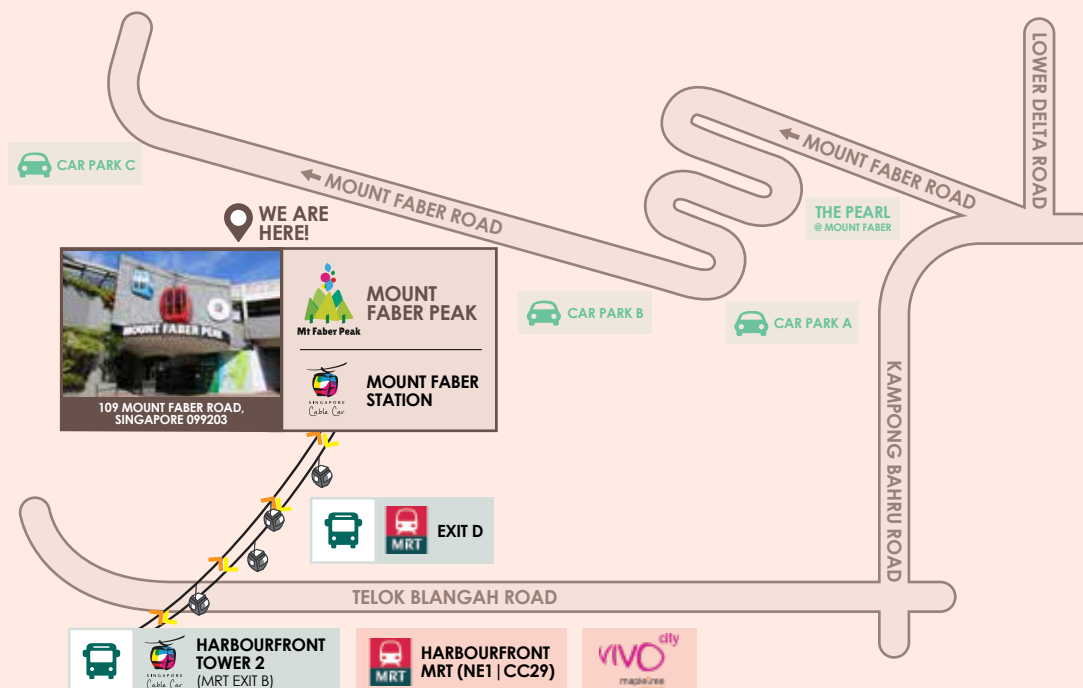
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[www.mountfaberleisure.com/wedding-event/solemnisation-wedding/](http://www.mountfaberleisure.com/wedding-event/solemnisation-wedding/)



## MAP TO MOUNT FABER PEAK



 **PICK UP/DROP OFF SHUTTLE.**

**VALET PARKING AVAILABLE AT MOUNT FABER PEAK PREMISES.**