



WEDDING SOLEMNIZATION & DINNER

Ranked #7 in the Top 25 Restaurants,
Flutes is the perfect setting for this special day.

You can enjoy:

A romantic wedding ceremony setting.

*A bottle of **Sparkling Wine** to pop and celebrate the occasion*

*A glass of **Sparkling Wine** per guest*

*A five course plated-service **Dinner Menu***

*16 bottles of **Wedding Red or White Wine***

*1 keg of **Beer** (20L)*

*Free Flow **Coke and Sprite** throughout the celebration*

*Fresh floral arrangement for the **Solemnization Table**
(Optional: Top-up for Floral Arch and Chair Posies)*

*Fresh floral arrangement for **Dining Tables***

*Flutes' exclusive **Wedding Favours** for confirmed guests*

Exclusive Use of Flutes

PACKAGE PRICE FOR 88 PERSONS

S\$19,888

(Additional Guest: \$170 each)

*Solemnisation and Dinner is from 6.00pm to 10.30pm
(Surcharge of \$750 per hour after 11.00pm applies)*

All prices are subject to 10% service charge applicable government taxes, including Good & Service Taxes



5 COURSE DINNER MENU

APPETIZER (choose one for wedding menu)

CONFIT DUCK RILLETTE

Pear Mustard Fruit Chutney, Crostini, Baby Leaf Salad

TERRINE OF HAM HOCK

Pear Mustard Fruit Chutney, Saba Dressing

SMOKED DUCK BREAST

Plum Dressing, Mango and Coriander Salsa

CHARGRILLED ASPARAGUS

Brown Butter Hollandaise, Quail Egg, Puffed Quinoa

HERITAGE TOMATOES

Buffalo Mozzarella, Basil, Balsamic

CRAB AND AVOCADO SALAD (add: \$6⁺⁺)

Cucumber and Baby Herbs

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ENTRÉE (choose one selection)

SPENCER GULF PRAWNS

Avocado, Citrus, Hazelnut

PAN SEARED FOIE GRAS

Caramelized Pineapple, Chocolate

SEARED HOKKAIDO SCALLOP (add: \$12⁺⁺)

Sweetcorn Puree, Harissa, Coriander



SOUP (choose one for wedding menu)

CREAM OF MUSHROOM SOUP

With Parmesan Crumbs and Truffle Oil

QUEEN VICTORIA'S GREEN PEA SOUP

With Truffle Oil

TOMATO SOUP

With Croutons, Balsamic and Basil

POTATO AND LEEK SOUP

With Lotus Root and Truffle Oil

LOBSTER BISQUE (add: \$6⁺⁺)

With Blue Swimmer Crab Meat and Crème Fraiche

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CHOICE OF MAIN COURSE - (choose two for wedding menu)

Guest Pre-orders Required

GRILLED BREAST OF CORN FED CHICKEN

Barley, Mushroom and Asparagus Risotto, Roast Chicken Jus

GRILLED FILLET OF BARRAMUNDI

Cauliflower Puree, Celery Cress, Escabeche Dressing

TWICE COOKED PORK BELLY

Celeriac Puree, Apple and Walnuts, Sherry Jus

CONFIT DUCK LEG

Crushed Potato, Bacon, Brussel Sprout, Grain Mustard Sauce

GRILLED ANGUS STRIPLOIN

*Spelt and Mushroom Risotto, Red Wine Jus
(served medium)*



DESSERT (choose one for wedding menu)

HAZELNUT & MILK CHOCOLATE MOUSSE

Passionfruit and Raspberry

BASQUE BURNT CHEESECAKE

Mango and Citrus