

1-Flowerhill (Camille Exclusive)

Weekend Lunch

- A sumptuous wedding banquet specially prepared by our innovative and award-winning culinary team
- An invitation by the chef to a special menu tasting for 2 persons (limited selection for set menu)
- Free flow of assorted soft drinks (Coke & Sprite), juices (Orange & Lime), coffee and tea throughout the wedding lunch
- 8 bottles of wine. Wine label to be advised upon confirmation and subject to availability
- 10 litres of Heineken beer
- Exquisite 4 tier champagne fountain inclusive of a complimentary bottle of champagne for toasting ceremony
- Exclusive 1-hour usage of Courtyard for your solemnization and cocktail reception from 10am to 11am
- Exclusive usage of Camille allocated for your wedding reception from 10am to 2pm
- Creatively designed floral centerpiece to suit the chosen wedding themes worth \$800 nett
- 80 menu cards & name tents (for plated menus only)
- Welcome signage at venue entrance x 1
- E-invites by SonderbyCo
- Provision of ang bao box, signing pen, ring pillow and tea set for tea ceremony
- Usage of in-house audio and visual equipment
- Exclusive use of private bridal changing room
- One night stay at Outpost Hotel (T&C apply)
- Complimentary island entry for all guest
- 20% parking passes (T&C apply)

1-Flowerhill (Camille Exclusive)

Weekend Lunch

ADDITIONAL PERKS:

- Choice of 150 pieces of butler-passed canapés for the reception
- Complimentary food tasting for 2 additional guests for the wedding lunch menu
- Additional 4 bottles of house wine
- Corkage waiver for up to 5 bottles (750ml) of duty-paid wine, sparkling wine, or spirits

Should couple not require any of the above listed perks, items will be forfeited unless otherwise specified

\$12,400++ for 80 pax

Additional guest at \$155++ per pax
(Only applicable for Saturday & Sunday)

All prices are subject to service charge and prevailing government taxes
including GST.

Terms and conditions apply

1-Flowerhill (Camille Exclusive)

Weekend Lunch

Selection of Appetisers (select 1 for all guest)

Smoked Salmon Rillettes

Smoked Salmon | Salmon Mi Cuit | Crème Fraiche | Dill | Ikura | Pickled Radish

Roasted Artichoke Salad

Pomegranate | Bacon Nibs | Sun Dried Tomatoes | Olives | Baby Gem

Selection of Soups (select 1 for all guest)

Cream of Butternut Pumpkin Soup

Sauteed Pumpkin | Black Olive & Nut Crumbs

Truffle Mushroom Soup

Fried Shimeji | Konbu Tsuyu Cream | Croutons

Selection of Main Courses (pre-select 2, guest to select 1)

Seabass A la Plancha

Edamame Puree | Pea and Broad Bean Couscous Salad | Yuzu & Shiso Beurre Blanc

Roasted Chicken Roulade

Truffle Mushroom Farce | Seaweed Mashed Potato | Asparagus | Mustard Jus

Braised Angus Beef Cheek

Crushed Baby Potato | Ratatouille | Bordelaise

Selection of Desserts (select 1 for all guest)

Black Forest

Chocolate Mousse | Cherry Confit | Amarena Cherry | Edible Chocolate Soil |
Red Cherry Gel | Vanilla Chantilly

Cherry Vanilla

Cherry Compote | Almond Sponge | Crumble Base | Vanilla Mousse | Red Glaze |
Cherry Coulis

*pre-selection needed 14 days prior to event

1-Flowerhill (Camille Exclusive)

Friday & Saturday Dinner

- A sumptuous wedding banquet specially prepared by our innovative and award-winning culinary team
- An invitation by the chef to a special menu tasting for 2 persons (limited selection for set menu)
- Free flow of assorted soft drinks (Coke & Sprite), juices (Orange & Lime), coffee and tea throughout the wedding dinner
- 8 bottles of wine. Wine label to be advised upon confirmation and subject to availability
- 10 litres of Heineken beer
- Exquisite 4 tier champagne fountain inclusive of a complimentary bottle of champagne for toasting ceremony
- Exclusive 1-hour usage of Courtyard for your solemnization and cocktail reception from 6pm to 7pm
- Exclusive usage of Camille allocated for your wedding reception from 6pm to 10.30pm
- Creatively designed floral centerpiece to suit the chosen wedding themes worth \$800 nett
- 80 menu cards & name tents (for plated menus only)
- Welcome signage at venue entrance x 1
- E-invites by SonderbyCo
- Provision of ang bao box, signing pen, ring pillow and tea set for tea ceremony
- Usage of in-house audio and visual equipment
- Exclusive use of private bridal changing room
- One night stay at Outpost Hotel (T&C apply)
- Complimentary island entry for all guest
- 20% parking passes (T&C apply)

1-Flowerhill (Camille Exclusive)

Friday & Saturday Dinner

ADDITIONAL PERKS:

- 150 pieces of butler-passed canapés for the reception
- Complimentary food tasting for 2 additional guests for the wedding dinner menu
- Additional 4 bottles of house wine
- Corkage waiver for up to 5 bottles (750ml) of duty-paid wine, sparkling wine, or spirits

Should couple not require any of the above listed perks, items will be forfeited unless otherwise specified

\$14,800++ for 80 pax

Additional guest at \$185++ per pax
(Only applicable for Friday & Saturday)

All prices are subject to service charge and prevailing government taxes
including GST.

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1-Flowerhill (Camille Exclusive)

Friday & Saturday Dinner

Selection of Appetisers (select 1 for all guest)

Wagyu Beef Tartare

Japanese Pickles | Furikake Puffed Rice | Free Ranged Egg Yolk

Heirloom Beetroot Salad

Shaved Fennel | Edamame Puree | Goats Cheese | Yuzu Dressing

Selection of Soups (select 1 for all guest)

Roasted Carrot and Miso Soup

Blue Swimmer Crab | Prawn Oil | Fried Kale | White Miso Cream

Truffle Mushroom Soup

Fried Shimeiji | Konbu Tsuyu Cream | Crouton

Selection of Main Courses (pre-select 2, guest to select 1)

Oven Baked Aka Miso Seabream

Beni Haruka Puree | Cream of Garlic Spinach | Romesco Sauce

Roasted Angus Beef Tenderloin

Salt Baked Celeriac | Red Wine Braised Shallot | Forest Mushroom Ragout

Grilled Pork Collar

Beni Haruka Puree | Honey Glazed Baby Carrots | Hazelnut Soil | Pickled Ginger |
Red Wine Jus

Selection of Desserts (select 1 for all guest)

Yuzu Apricot Mousse

Yuzu Mousse | Apricot Compote | White Sponge | Sable | Yuzu Coulis | Crème Anglaise

Black Forest

Chocolate Mousse | Cherry Confit | Amarena Cherry | Edible Chocolate Soil |
Red Cherry Gel | Vanilla Chantilly

*pre-selection needed 14 days prior to event

1-Flowerhill (Camille Exclusive)

Sunday Dinner

- A sumptuous wedding banquet specially prepared by our innovative and award-winning culinary team
- An invitation by the chef to a special menu tasting for 2 persons (limited selection for set menu)
- Free flow of assorted soft drinks (Coke & Sprite), juices (Orange & Lime), coffee and tea throughout the wedding dinner
- 8 bottles of wine. Wine label to be advised upon confirmation and subject to availability
- 10 litres of Heineken beer
- Exquisite 4 tier champagne fountain inclusive of a complimentary bottle of champagne for toasting ceremony
- Exclusive 1-hour usage of Courtyard for your solemnization and cocktail reception from 6pm to 7pm
- Exclusive usage of Camille allocated for your wedding reception from 6pm to 10.30pm
- Creatively designed floral centerpiece to suit the chosen wedding themes worth \$800 nett
- 80 menu cards & name tents (for plated menus only)
- Welcome signage at venue entrance x 1
- E-invites by SonderbyCo
- Provision of ang bao box, signing pen, ring pillow and tea set for tea ceremony
- Usage of in-house audio and visual equipment
- Exclusive use of private bridal changing room
- One night stay at Outpost Hotel (T&C apply)
- Complimentary island entry for all guest
- 20% parking passes (T&C apply)

1-Flowerhill (Camille Exclusive)

Sunday Dinner

ADDITIONAL PERKS EXCLUSIVELY FOR 1-GROUP'S BRIDAL SHOWCASE ONLY:

- 140 pieces of butler-passed canapés served during the reception
- Complimentary food tasting for 2 additional guests for the wedding dinner menu
- Corkage waiver for up to 5 bottles (750ml) of duty-paid wine, sparkling wine, or spirits

Should couple not require any of the above listed perks, items will be forfeited unless otherwise specified

\$12,800++ for 80 pax

Additional guest at \$160++ per pax
(Only applicable for Sunday)

All prices are subject to service charge and prevailing government taxes
including GST.

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1-Flowerhill (Camille Exclusive)

Sunday Dinner

Selection of Appetisers (select 1 for all guest)

Tiger Prawn with Avocado Bavaois

Tomato Carpaccio | Guacamole | Avrug | Mesclun

Smoked Duck Breast

Orange Coulis | Candied Hazelnut | Torched Marinated Citrus | Rice Chip

Selection of Soups (select 1 for all guest)

Cauliflower Velouté

Roasted Spiced Cauliflower Florets | Chive Oil | Madras Curry

Truffle Mushroom Soup

Fried Shimeji | Konbu Tsuyu Cream | Croutons

Selection of Main Courses (pre-select 2, guest to select 1)

Roasted Duck Leg Confit

Ratatouille | Garlic Broccoli Mashed | Beetroot Balsamic Coulis

Roasted Angus Beef Tenderloin

Celeriac Puree | Broccolini | Creamy Forest Mushroom Ragout

Roasted Kuhlbarra Barramundi

Israeli Couscous | Braised Carbonada | Hibiscus Beurre Blanc

Selection of Desserts (select 1 for all guest)

Cherry Vanilla

Cherry Compote | Almond Sponge | Crumble Base | Vanilla Mousse | Red Glaze | Cherry Coulis

Crème Diplomate

Milo Diplomat Mousse | Milo Ganache | White Sponge | Milo White Chocolate Crispy Base | Milk Crumbs | Vanilla Whipped Cream

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