

# 1-Flowerhill (6 Imbiah 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
- 16 bottles of wine. Wine label to be advised upon confirmation and subject to availability
- 30 litres of Heineken beer
- Exquisite 4 tier champagne fountain inclusive of a complimentary bottle of champagne for toasting ceremony
- Exclusive usage of the entire venue allocated for your wedding reception from 10am to 2pm
- Creatively designed floral centerpiece to suit the chosen wedding themes worth \$1,600 nett
- 160 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 (6 Imbiah Exclusive)

Weekend Lunch

## ADDITIONAL PERKS:

- 300 pieces of butler-passed canapés for the reception
- Additional food tasting for 2 persons for the wedding lunch menu
- Corkage waiver for up to 15 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

**\$24,800++ for 160 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 Rillette

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 (6 Imbiah 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
- 16 bottles of wine. Wine label to be advised upon confirmation and subject to availability
- 30 litres of Heineken beer
- Exquisite 4 tier champagne fountain inclusive of a complimentary bottle of champagne for toasting ceremony
- Exclusive usage of the entire venue allocated for your wedding reception from 6pm to 10.30pm
- Creatively designed floral centerpiece to suit the chosen wedding themes worth \$1,600 nett
- 160 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 Oasia Hotel premier room (T&C apply)
- Complimentary island entry for all guest
- 20% parking passes (T&C apply)

# 1-Flowerhill (6 Imbiah Exclusive)

Friday & Saturday Dinner

## ADDITIONAL PERKS:

- 300 pieces of butler-passed canapés for the reception
- Additional food tasting for 4 persons for the wedding dinner menu
- Choice of 12 bottles of house wine **or** 30L of Heineken Beer
- Corkage waiver for up to 15 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

**\$29,600++ for 160 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 (6 Imbiah 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
- 16 bottles of wine. Wine label to be advised upon confirmation and subject to availability
- 30 litres of Heineken beer
- Exquisite 4 tier champagne fountain inclusive of a complimentary bottle of champagne for toasting ceremony
- Exclusive usage of the entire venue allocated for your wedding reception from 6pm to 10.30pm
- Creatively designed floral centerpiece to suit the chosen wedding themes worth \$1,600 nett
- 160 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 Oasia Hotel premier room (T&C apply)
- Complimentary island entry for all guest
- 20% parking passes (T&C apply)

# 1-Flowerhill (6 Imbiah Exclusive)

Sunday Dinner

## ADDITIONAL PERK:

- Choice of 250 pieces of butler-passed canapés for the reception
- Additional food tasting for 2 persons for the wedding dinner menu
- Choice of 5 bottles of house wine **or** 10L of Heineken Beer
- Corkage waiver for up to 15 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

**\$25,600++ for 160 pax**

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

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including GST.

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# 1-Flowerhill (Camille Exclusive)

Sunday Dinner

## Selection of Appetisers (select 1 for all guest)

### Tiger Prawn with Avocado Bavarois

Tomato Carpaccio | Guacamole | Avruga | 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

\*pre-selection needed 14 days prior to event