

1-ALTITUDE COAST

Weekend Lunch Package

- A thoughtfully curated wedding banquet specially prepared by award winning culinary team
- Menu tasting for two, by invitation from our chefs (limited selection for the set menu)
- Free flow soft drinks (Coke and Sprite), juices (Orange and Lime), coffee and tea throughout lunch
- 8 bottles of wine. Wine label to be advised upon confirmation and subject to availability
- Champagne fountain with one complimentary bottle for toasting ceremony
- Exclusive use of the designated event space from 12pm to 3pm
- Floral centre piece tailored to your chosen wedding theme, valued at \$800 nett
- 80 menu cards and name tents (for plated service)
- Welcome signage at venue entrance x 1
- Digital invitations designed by SonderbyCo
- Use of wedding essentials: ang bao box, signing pen, ring pillow and tea set for tea ceremony
- Access to in-house audio and visual equipment
- Complimentary island entry for all guests
- 20% complimentary parking passes (Terms and Conditions apply)

\$12,960++ for 80 pax

Additional guest at \$162++ per person

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

LUNCH MENU

Selection of Appetisers (select 1 for all guest)

Stracciatella Cheese

Eggplant Caponata | Marinated Cherry Tomatoes | Aged Balsamic | Basil Leaf

Norwegian Smoked Salmon Salad

Arugula | Sour Plum Tomatoes | Pickled Onion | Dill Vinaigrette

Selection Of Soups (select 1 for all guest)

Cream Of Pumpkin

Toasted Garlic Croutons | Crème Fraîche | Chives

Summer Vegetable Stew

Slow-cooked Vegetables | Tomato | Basil | Oregano

Selection Of Main Course (pre-select 2, guest to select 1)

Barramundi 'A La Plancha'

Mediterranean Vegetables Ratatouille | Butternut Puree | Salsa Verde

Roasted Chicken Roulade

Garlic Mashed Potato | Shallot | Haricot Beans | Red Wine Sauce

Selection Of Desserts (select 1 for all guest)

Dark Chocolate Fondant

Snow Powder | Citrus Crumbs | Forest Berries | Raspberry Cream

Yuzu Apricot Mousse

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

Pre-selection is required 14 days prior to the event

1-ALTITUDE COAST

Weekend Lunch Package

Exclusive Perks

- Complimentary menu tasting for additional 2 guests
- Complimentary 10-litre of Heineken Draft Beer
- Corkage waiver for 5 bottles of duty paid wine/sparkling/spirits (750ml each)

\$12,960++ for 80 pax

Additional guest at \$162++ per person

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1-ALTITUDE COAST

Friday/Saturday Dinner Package

- A thoughtfully curated wedding banquet specially prepared by award winning culinary team
- Menu tasting for two, by invitation from our chefs (limited selection for the set menu)
- Butler-passed canapes during cocktail reception (160 pieces)
- Free flow soft drinks (Coke and Sprite), juices (Orange and Lime), coffee and tea throughout lunch
- 16 bottles of wine. Wine label to be advised upon confirmation and subject to availability
- 30-litre of Heineken Draft Beer
- Champagne fountain with one complimentary bottle for toasting ceremony
- Exclusive use of the pool deck for your solemnization and cocktail reception from 6pm to 7pm
- Floral centre piece tailored to your chosen wedding theme, valued at \$1,200 nett
- 120 menu cards and name tents (for plated service)
- 120 pieces of wedding favours from SonderbyCo
- Welcome signage at venue entrance x 1
- Digital invitations designed by SonderbyCo
- 2D1N stay at The Outpost Hotel (Terms and Condition apply)
- Use of wedding essentials: ang bao box, signing pen, ring pillow and tea set for tea ceremony
- Access to in-house audio and visual equipment
- Complimentary island entry for all guests
- 20% complimentary parking passes (Terms and Conditions apply)

\$28,000++ for 120 pax

Additional guest at \$232++ per person

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FRIDAY/SATURDAY DINNER MENU

Canapes (120 pieces each)

Duck Rillettes with Pickles on Toast

Seafood Risotto with Cherry Tomatoes & Basil

Appetisers (Select 1 for everyone)

Seared Hokkaido Scallop And Tiger Prawn

Parsnip Puree | Pickled Shimeji Mushrooms | Allium Crumbs |
Truffle Caviar

Grilled Gilmar Octopus

Crushed Fingerling Potatoes | Roasted Baby Asparagus |
Heritage Cherry Tomatoes | Smoked Romesco Sauce

Soup (Select 1 for everyone)

Cream of Truffle Mushroom Soup

Shimeji Mushrooms | White Truffle Oil | Herb Croutons

Lobster Bisque

Blue Swimmer Crab | Chives | Extra Virgin Olive Oil

Mains (Pre-select 2 for guests to select 1)

Roasted White Cod

Smashed Potatoes | Greens Peas | White Corn And Tomatoes Salsa | Lime |
Aged Balsamic Vinegar Reduction

Or

Roasted USDA Prime Ribeye

Celeriac Puree | Ratatouille | Broccolini | Pistachio Crumbs | Bordelaise sauce

Dessert (Select 1 for everyone)

Caviale Tiramisu

Espresso Caviar | Mascarpone Cheese | Savoiardi Biscuits | Chocolate Shavings |
Valrhona Cocoa

Dark Chocolate Fondant

Salted Caramel Sauce | Citrus Crumbs | Forest Berries | Vanilla Chantilly Cream

Pre-selection is required 14 days prior to the event

1-ALTITUDE COAST

Saturday Dinner Package

Exclusive Perks

- Complimentary menu tasting for additional 4 guests
- Complimentary food live station for 80 guests
- Complimentary 6 more bottles of wine
- Corkage waiver for 15 bottles of duty paid wine/ sparkling/ spirits (750ml each)
- Waiver of \$1,000++ venue rental for afterparty for first 2-hour block (1030pm to 1230am)

\$28,000++ for 120 pax
Additional guest at \$232++ per person

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

1-ALTITUDE COAST

Sunday Dinner Packages

- A thoughtfully curated wedding banquet specially prepared by award winning culinary team
- Menu tasting for two, by invitation from our chefs (limited selection for the set menu)
- Free flow soft drinks (Coke and Sprite), juices (Orange and Lime), coffee and tea throughout lunch
- 12 bottles of wine. Wine label to be advised upon confirmation and subject to availability
- 15-litre of Heineken Draft beer
- Champagne fountain with one complimentary bottle for toasting ceremony
- Exclusive use of the pool deck for your solemnization and cocktail reception from 6pm to 7pm
- Floral centre piece tailored to your chosen wedding theme, valued at \$1,000 nett
- 100 menu cards and name tents (for plated service)
- Welcome signage at venue entrance x 1
- Digital invitations designed by SonderbyCo
- Use of wedding essentials: ang bao box, signing pen, ring pillow and tea set for tea ceremony
- Access to in-house audio and visual equipment
- 2D1N stay at The Outpost Hotel (Terms and Condition apply)
- Complimentary island entry for all guests
- 20% complimentary parking passes (Terms and Conditions apply)

\$21,200++ for 100 pax

Additional guest at \$212++ per person

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SUNDAY DINNER MENU

Appetisers (Select 1 for everyone)

Seared Hokkaido Scallops

Roasted Pumpkin Puree | Salmon Roe And Dill Vinaigrette | Roasted Pumpkins | Cherry Tomatoes

Marinated Seared Boneless Chicken Thigh

Feta Cheese | Paprika | Cous Cous | Capsicum | Capers | Onion | Mango | Olives | Parsley

Soup (Select 1 for everyone)

Cream of Pumpkin

Toasted Garlic Croutons | Crème Fraiche | Chives

Lobster Bisque

Blue Swimmer Crab | Chives | Extra Virgin Oil

Mains (Pre-select 2 for guests to select 1)

Sea Bream 'A La Plancha'

Aged Rice Malt Marination | Mediterranean Vegetables Ratatouille | Smoked Almond Romesco Sauce

Wood-fired Argentinian Beef Tenderloin

Truffle Mashed Potato | Broccolini | Tomato Confit | Black Truffle Jus

Dessert (Select 1 for everyone)

Yuzu Apricot Mousse

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

Milo

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

Pre-selection is required 14 days prior to the event

1-ALTITUDE COAST

Sunday Dinner Package

Exclusive Perks

- Complimentary menu tasting for additional 4 guests
- Complimentary food live station for 60 guests
- Corkage waiver for 10 bottles of duty paid wine/ sparkling/ spirits (750ml each)
- Waiver of \$1,000++ venue rental for afterparty for first 2-hour block (1030pm to 1230am)

\$21,200++ for 100 pax
Additional guest at \$212++ per person

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