



SOLEMNIZATION & DINNER PACKAGE

*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 four course plated-service **Dinner Menu**
(Optional: Upgrade / Add on for a 5 course dinner)

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

Free flow **Coke and Sprite**

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

Fresh floral arrangements for Dining Tables

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

Exclusive use of **Restaurant**

PACKAGE PRICE FOR 80 PERSONS

S\$18888

*Additional Guest: \$178 each
Up to 86 Persons*

*Solemnisation & 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



Wedding Dinner Menu

FIRST

(choose one for wedding event)

Smoked Salmon Loin

Beetroot, Horseradish and Dill

Eastern King Prawn Escabeche

Cauliflower and Celery

Cherry Tomato and Bush Tomato Tartlet

Meredith Goat's Cheese, Basil

SECOND

(choose one for wedding event)

Ofunato Bay Scallop

Sweetcorn, Sambal Butter

Pan Fried Foie Gras

Pineapple Compote, Pain d'Epices, Honey Anise Jus

OPTIONAL: THIRD (SOUP)

(choose one for wedding event)

Mushroom Soup [add \$12⁺⁺]

Croutons and Truffle Oil

Cauliflower Soup [add \$12⁺⁺]

Croutons and Espelette

Sweetcorn Soup [add \$12⁺⁺]

Curry Oil and Coriander

Lobster Bisque [add \$18⁺⁺]

Prawn and Shellfish Oil



CHOICE OF MAIN COURSE

(choose two for wedding event, pre-orders required)

Fillet of Infinity Blue Barramundi, Sauce Bois Boudran

King Island Pasture Fed Tenderloin (served medium)

Sir Harry Wagyu Striploin (served medium) [add \$16++]

Gooralie Free Range Pork Collar

Confit French Duck Leg

Twice Cooked Mt Barker Boneless Chicken Leg

Main course served with Potato Puree and Broccolini

DESSERT

(choose one for event)

Carrot Cake

Cream Cheese, Walnut, Vanilla Ice-Cream

Chocolate Tim Tam Tart

Chocolate Mousse, Raspberry

Japanese Matcha Opera Cake

Coconut Chantilly, Sake Gel, Orange

Coconut Panna Cotta

Mango, Passionfruit, Lychee

**Menu subject to changes*