

1 - Arden

WEEKEND LUNCH PACKAGE

- 4 hours exclusive usage of allocated areas from 10am to 2pm for your wedding celebration
- A sumptuous individually plated 4 course menu 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 & buffet menu)
- Free flow of assorted soft drinks (coke & sprite), juices (orange & lime), coffee and tea throughout the wedding lunch
- 10 complimentary bottles of wine. Wine labels to be advised upon confirmation and subject to availability
- Exquisite 4-tier champagne fountain inclusive of a complimentary bottle of champagne for toasting ceremony
- Creatively designed floral centrepieces to suit the chosen wedding themes worth \$1130 nett
- Complimentary wedding signage at the venue entrance (x 1)
- 113 pieces of creatively designed menu cards & name tents (for plated menu only)
- Provision of ang bao box, ring pillow, signing pen and tea set for tea ceremony
- Complimentary usage of our in-house audio & visual equipment
- Exclusive use of the private bridal room
- A dedicated wedding planner will be assigned to ensure your journey on this joyous occasion will be a memorable and seamless one

\$18,000++ for 113 pax

Additional guests at \$158++ per pax

All prices are subjected to 10% service charge and prevailing government taxes including GST.

Terms and conditions apply.

1 - Arden

WEEKEND LUNCH PACKAGE

AUSTRALIAN

4 COURSE LUNCH

Appetisers (Select 1 for everyone)

Spiced Cured Salmon Trout
Avocado Mousse | Garden Radish | Wild Watercress Salad | Sourdough Crouton

Marinated Prawn & White Anchovies
Citrus Dressing | Radicchio Lettuce Salad | Walnut

Soup (Select 1 for everyone)

Veal & Onion Soup
Caramelised Onion | Gruyere Cheese | Thyme Crouton

Cauliflower Soup
Smoked Leeks | Coriander | Olive Oil

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

Coal Roasted Young Chicken
Polenta | Coffee Roasted Carrot | Chicken Jus

Wood Roasted Seabass
Pesto | Olive Ragout | Tomatoes | Almonds

Red Wine Braised Angus Beef Cheek
Potato Puree | Roasted Onion | Red Wine Jus | Sourdough Crumb

Slow-cooked Pork Belly
Charred Broccolini | Aromatic Pork Broth | Davidson Plum | Preserved Chili

Dessert (Select 1 for everyone)

Blood Orange Curd
Strawberry Chantilly | Vanilla Streusel | Bergamot

Vanilla Panna Cotta
Orange Confit | Almond | 70% Chocolate Cream

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WEEKEND LUNCH PACKAGE

ASIAN

4 COURSE LUNCH

Appetisers (Select 1 for everyone)

Momotato Tomatoes
Parmesan Cheese | Shiso | Anchovy Pesto

Roasted Octopus
White Corn | Shallot | Wasabi Stem | Onion Sauce

Soup (Select 1 for everyone)

Hokkaido Corn Soup
Miso | Au Nori | Tofu | Shiitake Mushroom

Miso Soup
Tofu Shiitake Mushroom | Spring Onion Wakame | Shio Kombu

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

Sea Bass 'A La Plancha'
Green Pepper Sauce | Kombu Quinoa | Asparagus

Roasted French Poulet Chicken
Teriyaki Sauce | Eryngii Mushroom | Sweet Potato Puree

Roasted Iberico Pork
Black Garlic Sauce | Eryngii Mushroom | Kombu Quinoa | Seaweed Flake

Dessert (Select 1 for everyone)

Corn Custard Tart
Sugar Brittle | Coconut

Almond Sponge
Kinako Cream | Kuromitsu Crumble

1 - Arden

SATURDAY DINNER PACKAGE

- 4.5-hours exclusive usage of allocated areas from 6pm to 10.30pm for your wedding celebration
- A sumptuous individually plated 4 course menu 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 & buffet menu)
- Free flow of assorted soft drinks (coke & sprite), juices (orange & lime), coffee and tea throughout the wedding lunch
- 24 complimentary bottles of wine. Wine labels to be advised upon confirmation and subject to availability
- 30L of Heineken Draught Beer
- Exquisite 4-tier champagne fountain inclusive of a complimentary bottle of champagne for toasting ceremony
- Creatively designed floral centrepieces to suit the chosen wedding themes worth \$1450 nett
- Complimentary wedding signage at the venue entrance (x 1)
- 145 pieces of creatively designed menu cards & name tents (for plated menu only)
- Provision of ang bao box, ring pillow, signing pen and tea set for tea ceremony
- Complimentary usage of our in-house audio & visual equipment
- Exclusive use of the private bridal room
- A dedicated wedding planner will be assigned to ensure your journey on this joyous occasion will be a memorable and seamless one
- 2D1N stay at The Fullerton Hotel – Bay View Room

\$29,000++ for 145 pax

Additional guests at \$198++ per pax

All prices are subjected to 10% service charge and prevailing government taxes including GST.

Terms and conditions apply.

1 - Arden

SATURDAY DINNER PACKAGE

AUSTRALIAN

4 COURSE DINNER

Appetisers (Select 1 for everyone)

Parma Ham

Romesco Sauce | Chicory & Green Salad | Pickled Melon

Abrolhos Island Scallop Ceviche

Citrus Vinaigrette | Olive Tapenade | Capsicum | Coriander

Soup (Select 1 for everyone)

Seafood Bisque

Fennel | Mandarin Kosho

Cauliflower Soup

Smoked Leeks | Coriander | Olive Oil

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

Searred Ocean Trout

Braised Daikon | Garden Spinach | Citrus Champagne Sauce | Potato Puff

Wood-fired Kurobuta Pork Collar

Grilled Peach | Crushed Potato | Sour Cream | Mustard Jus

Roasted Angus Tenderloin

Truffle Potato Puree | Shallot Confit | Smoked Bone Marrow Sauce

Roasted Lamb Rack

Rosemary Potato Gratin | Onion Jam | Piquillo Pepper Sauce

Dessert (Select 1 for everyone)

Yogurt Almond Tart

Yogurt Cream | Caramel Almond Whipped Ganache | Black Sesame Sable

Strawberry Ice Nougat

Poached Cherry Tomato | Strawberry Sponge | Oat Crumble

1 - Arden

SATURDAY DINNER PACKAGE

ASIAN

4 COURSE DINNER

Appetisers (Select 1 for everyone)

Tuna Tataki

Onion Sauce | Anchovy Pesto | Corn Nut | Yellow Pepper

Yellowtail Ceviche

Lime | Yuzu | Roasted Hazelnut | Shallots | Avocado | Tomatoes

Soup (Select 1 for everyone)

Hokkaido Corn Soup

Miso | Au Nori | Tofu | Shiitake Mushroom

Miso Soup

Tofu Shiitake Mushroom | Spring Onion Wakame | Shio Kombu

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

Baked Australian Salmon

Green Pepper Sauce | Kombu Quinoa | Asparagus

Roasted Argentinian Beef Tenderloin

Yakiniku Sauce | Eryngii Mushroom | Garlic Chips | Sweet Potato Puree

Japanese Braised Pork Belly

Eryngii Mushroom | Kombu Quinoa | Seaweed Flake

Dessert (Select 1 for everyone)

Miso Caramel Tart

White Chocolate | Hazelnut Sponge | Chestnut

Matcha Tiramisu

Ladyfinger Sponge | Azuki Red Bean | Sesame Cracker

1 - Arden

SUNDAY DINNER PACKAGE

- 4.5-hours exclusive usage of allocated areas from 6pm to 10.30pm for your wedding celebration
- A sumptuous individually plated 4 course menu 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 & buffet menu)
- Free flow of assorted soft drinks (coke & sprite), juices (orange & lime), coffee and tea throughout the wedding lunch
- 12 complimentary bottles of wine. Wine labels to be advised upon confirmation and subject to availability
- 20L of Heineken Draught Beer
- Exquisite 4-tier champagne fountain inclusive of a complimentary bottle of champagne for toasting ceremony
- Creatively designed floral centrepieces to suit the chosen wedding themes worth \$1180 nett
- Complimentary wedding signage at the venue entrance (x 1)
- 118 pieces of creatively designed menu cards & name tents (for plated menu only)
- Provision of ang bao box, ring pillow, signing pen and tea set for tea ceremony
- Complimentary usage of our in-house audio & visual equipment
- Exclusive use of the private bridal room
- A dedicated wedding planner will be assigned to ensure your journey on this joyous occasion will be a memorable and seamless one
- 2D1N stay at The Fullerton Hotel – Premier Courtyard Room

\$23,000++ for 118 pax

Additional guests at \$193++ per pax

All prices are subjected to 10% service charge and prevailing government taxes including GST.

Terms and conditions apply.

1 - Arden

SUNDAY DINNER PACKAGE

AUSTRALIAN

4 COURSE DINNER

Appetisers (Select 1 for everyone)

Parma Ham

Romesco Sauce | Chicory & Green Salad | Pickled Melon

Abrolhos Island Scallop Ceviche

Citrus Vinaigrette | Olive Tapenade | Capsicum | Coriander

Soup (Select 1 for everyone)

Seafood Bisque

Fennel | Mandarin Kosho

Cauliflower Soup

Smoked Leeks | Coriander | Olive Oil

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

Searched Ocean Trout

Braised Daikon | Garden Spinach | Citrus Champagne Sauce | Potato Puff

Wood-fired Kurobuta Pork Collar

Grilled Peach | Crushed Potato | Sour Cream | Mustard Jus

Roasted Angus Tenderloin

Truffle Potato Puree | Shallot Confit | Smoked Bone Marrow Sauce

Roasted Lamb Rack

Rosemary Potato Gratin | Onion Jam | Piquillo Pepper Sauce

Dessert (Select 1 for everyone)

Yogurt Almond Tart

Yogurt Cream | Caramel Almond Whipped Ganache | Black Sesame Sable

Strawberry Ice Nougat

Poached Cherry Tomato | Strawberry Sponge | Oat Crumble

1 - Arden

SUNDAY DINNER PACKAGE

ASIAN

4 COURSE DINNER

Appetisers (Select 1 for everyone)

Tuna Tataki

Onion Sauce | Anchovy Pesto | Corn Nut | Yellow Pepper

Yellowtail Ceviche

Lime | Yuzu | Roasted Hazelnut | Shallots | Avocado | Tomatoes

Soup (Select 1 for everyone)

Hokkaido Corn Soup

Miso | Au Nori | Tofu | Shiitake Mushroom

Miso Soup

Tofu Shiitake Mushroom | Spring Onion Wakame | Shio Kombu

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

Baked Australian Salmon

Green Pepper Sauce | Kombu Quinoa | Asparagus

Roasted Argentinian Beef Tenderloin

Yakiniku Sauce | Eryngii Mushroom | Garlic Chips | Sweet Potato Puree

Japanese Braised Pork Belly

Eryngii Mushroom | Kombu Quinoa | Seaweed Flake

Dessert (Select 1 for everyone)

Miso Caramel Tart

White Chocolate | Hazelnut Sponge | Chestnut

Matcha Tiramisu

Ladyfinger Sponge | Azuki Red Bean | Sesame Cracker