

MUSICAL GARDEN WEDDING

At Furama RiverFront

For we believe that Every Love Is Grand, Unique & Deserves The Best

VENUS

Min 36 tables, Max 55 tables

Experience the classic charm of a wedding at Furama RiverFront.

The pillar-free Venus Grand Ballroom (Level 3) features timeless architecture and charming crystal ballroom chandeliers serves as an enchanting visual fit for gala affairs.

For the Period of October 2013 – 31 December 2013

	<i>LUNCH</i>	<i>DINNER</i>
Weekday	\$768++ (\$903.94nett)	\$838++ (\$986.33nett)
Weekend	\$868++ (\$1,021.64nett)	\$938++ (\$1,104.03nett)



Auspicious Dates

10 Nov 2013, 30 Nov 2013, 31 Dec 2013

	<i>LUNCH</i>	<i>DINNER</i>
Weekday	\$868++ (\$1,021.64nett)	\$938++ (\$1,104.03nett)
Weekend	\$968++ (\$1,139.34nett)	\$1,038++ (\$1,221.75nett)

Book now to enjoy the fabulous privileges!

FOR RESERVATIONS AND ENQUIRIES:

Tel: 6739 6452 or Email: banquet.riverfront@furama.com

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For the Period of 1 January 2014 – 31 December 2014

	LUNCH	DINNER
Weekday	\$818++ (\$962.79nett)	\$888++ (\$1,045.18nett)
Weekend	\$918++ (\$1,080.49nett)	\$988++ (\$1,162.88nett)



For the Period of 5 Apr 2014 – 28 April 2014, 27 July 2014 - 24 Aug 2014

	LUNCH & DINNER
Weekday	\$788++ (\$927.48nett)
Weekend	\$888++ (\$1,045.18nett)

Auspicious Dates

***7 Sept 2014, 21 Sept 2014, 11 Oct 2014, 12 Oct 2014,
29 Nov 2014, 31 Dec 2014***

	LUNCH	DINNER
Weekday	\$918++ (\$1,080.49nett)	\$988++ (\$1,162.88nett)
Weekend	\$1,018++ (\$1,198.19nett)	\$1,088++ (\$1,280.58nett)

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MUSICAL GARDEN WEDDING

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MERCURY

Min 25 tables, Max 34 tables

Love outdoor wedding but hate the outdoors?
The Mercury Ballroom (Level 5) presents a
stunning panoramic view of a lush tropical forest
on one side and a resort-style swimming pool
on the other.

JUPITER

Min 20 tables, Max 25 tables

Experience the renaissance of a golden era at the
Furama RiverFront
The Jupiter Room (Level 3) presents cosy setting
and charming baroque chandeliers makes it ideal for
a memorable intimate gatherings.



For the Period of October 2013 – 31 December 2013

	LUNCH		DINNER	
Weekday	Mercury - \$738++ (\$868.63nett)	Jupiter - \$658++ (\$774.47nett)	Mercury - \$788++ (\$927.48nett)	Jupiter - \$688++ (\$809.78nett)
Weekend	Mercury - \$838++ (\$986.33nett)	Jupiter - \$758++ (\$892.17nett)	Mercury - \$888++ (\$1,045.18nett)	Jupiter - \$788++ (\$927.48nett)



Auspicious Dates

10 Nov 2013, 30 Nov 2013, 31 Dec 2013

	LUNCH		DINNER	
Weekday	Mercury - \$838++ (\$986.33nett)	Jupiter - \$758++ (\$892.17nett)	Mercury - \$888++ (\$1,045.18nett)	Jupiter - \$788++ (\$927.48nett)
Weekend	Mercury - \$938++ (\$1,104.03nett)	Jupiter - \$858++ (\$1,009.91nett)	Mercury - \$988++ (\$1,162.91nett)	Jupiter - \$888++ (\$1,045.18nett)

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The Jupiter Room (Level 3) presents cosy setting and charming baroque chandeliers makes it ideal for a memorable intimate gatherings.



For the Period of 1 January 2014 – 31 December 2014

	LUNCH		DINNER	
Weekday	Mercury - \$788++ (\$927.48nett)	Jupiter - \$708++ (\$833.32nett)	Mercury - \$838++ (\$986.33nett)	Jupiter - \$738++ (\$868.63nett)
Weekend	Mercury - \$888++ (\$1,045.18nett)	Jupiter - \$808++ (\$951.02nett)	Mercury - \$938++ (\$1,104.03nett)	Jupiter - \$838++ (\$986.33nett)



For the Period of 5 Apr 2014 – 28 April 2014, 27 July 2014 - 24 Aug 2014

	LUNCH & DINNER	
Weekday	Mercury - \$738++ (\$868.63nett)	Jupiter - \$638++ (\$750.93nett)
Weekend	Mercury - \$838++ (\$986.33nett)	Jupiter - \$738++ (\$868.63nett)

Auspicious Dates

**7 Sept 2014, 21 Sept 2014, 11 Oct 2014, 12 Oct 2014,
29 Nov 2014, 31 Dec 2014**

	LUNCH		DINNER	
Weekday	Mercury - \$888++ (\$1,045.18nett)	Jupiter - \$808++ (\$951.02nett)	Mercury - \$938++ (\$1,104.03nett)	Jupiter - \$838++ (\$986.33nett)
Weekend	Mercury - \$988++ (\$1,162.88nett)	Jupiter - \$908++ (\$1,068.72nett)	Mercury - \$1,038++ (\$1,221.73nett)	Jupiter - \$938++ (\$1,104.03nett)

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PROMOTIONAL PERKS

- ♥ **Complimentary 1 table for every 15 payable tables
(Minimum tables required from respective Ballroom)**
- ♥ **Additional 1 night stay at our Honeymoon Suite with fruit basket, flower arrangements and buffet breakfast for 2 persons at The SQUARE @ Furama**
- ♥ **One night stay at our Deluxe Room for Wedding helpers with buffet breakfast for 2 persons at The SQUARE @ Furama**
- ♥ **Free flow of Wine & Beer for both cocktail reception and dinner**
- ♥ **3pcs Live Band performance with emcees for 45 minutes**



DINING

- ♥ A sumptuous eight-course Chinese menu created specially by our Master Banquet Chef
- ♥ Complimentary Food Tasting for a table of 10 persons



BEVERAGE

- ♥ Free flow of soft drinks and Chinese Tea for cocktail reception and dinner
- ♥ Waiver of corkage charge for duty paid hard liquor brought in by host
(Brandy, Whisky and Wine)
- ♥ A bottle of champagne for stage toasting ceremony



DECORATIONS

- ♥ Ballroom Wedding decorations: Stage decorations, pedestals stands along the aisle, table centrepieces and misty effect for your grand entrance
 - ♥ Special Set Up for VIP tables and chairs
- ♥ A multi-tier dummy wedding cake for cake cutting ceremony
 - ♥ An Elegant Champagne Fountain on stage
 - ♥ Complimentary seat covers for all chairs



COMPLIMENTARY

- ♥ Pre-event cocktail reception with assorted nuts
- ♥ Give-away special wedding favour for every guests
- ♥ Wedding invitation cards (with envelopes) for 80% of the confirmed guests with complimentary standard printings
- ♥ One night stay at our Honeymoon Suite with fruit basket, flower arrangements and choice of buffet breakfast or lunch for 2 persons at The SQUARE @ Furama
 - ♥ Parking coupons for 30% of confirmed attendance
- ♥ Wedding Accessory set consisting of an Ang Bao Box and a Signature Book
 - ♥ One VIP Parking Lot for Bridal Car
 - ♥ LCD Projectors with Screens



**Package prices are valid for Weddings held before 31st December 2014.*

+ + Prices are subjected to 10% service charge and prevailing government taxes unless otherwise stated

**Package prices are subjected to change without prior notice.*

Venus Grand Ballroom

~Enchanting Menu~

* Halal Menu available upon request *

VENUS COLD DISH Combination (choose 5 items)

情投意合大拼盘

- | | |
|---------------------------------------|--|
| <input type="checkbox"/> Prawn Salad | <input type="checkbox"/> Ngoh Hiang |
| <input type="checkbox"/> Jelly Fish | <input type="checkbox"/> Spring Roll |
| <input type="checkbox"/> Octopus | <input type="checkbox"/> Roast Duck |
| <input type="checkbox"/> Seafood Roll | <input type="checkbox"/> Chicken Bak Kwa |

SOUP

- | | |
|---|-----------|
| <input type="checkbox"/> Braised Pumpkin Seafood Soup | 金瓜海鲜汤 |
| <input type="checkbox"/> Braised Fish Maw Soup with Shredded Abalone | 鱼鳔鲍鱼丝海鲜汤 |
| <input type="checkbox"/> Braised Seafood Soup with Bamboo Fungus & Dried Scallops | 海鲜竹笙干贝海鲜汤 |

CHICKEN

- | | |
|---|--------|
| <input type="checkbox"/> Roasted Crispy Chicken with Honey Sesame Sauce | 蜜汁金鸡报喜 |
| <input type="checkbox"/> Roasted Crispy Chicken with Chef Specialty Sauce | 柱候脆皮鸡 |
| <input type="checkbox"/> Special Herbal Chicken | 药材鸡 |

SEAFOOD / MEAT

- | | |
|---|--------|
| <input type="checkbox"/> Steamed 'Live' Prawns | 白灼虾 |
| <input type="checkbox"/> Wok-Fried Prawns with Celery in XO Sauce | XO酱爆虾球 |
| <input type="checkbox"/> Stir-Fried Scallops with Asparagus | 芦笋带子 |

DELICACIES

- | | |
|---|--------|
| <input type="checkbox"/> Braised Flower Mushrooms with Broccoli | 花菇扒西兰花 |
| <input type="checkbox"/> Braised Sea Clams with Lettuce | 鲍贝扒生菜 |
| <input type="checkbox"/> Braised LingZhi Mushrooms with Spinach | 焖灵芝菇菠菜 |

FISH

- | | |
|--|--------|
| <input type="checkbox"/> Deep Fried Garoupa in Sweet & Sour Sauce | 油浸酸甜石斑 |
| <input type="checkbox"/> Hong Kong Style Steamed Garoupa | 清蒸港式石斑 |
| <input type="checkbox"/> Deep Fried Soon Hock with Superior Soya Sauce | 油浸顺壳 |

RICE / NOODLES

- | | |
|---|--------|
| <input type="checkbox"/> Stewed Ee-Fu Noodles with Shredded Mushrooms | 干烧伊面 |
| <input type="checkbox"/> Stewed Ee-Fu Noodles with Crabmeat | 蟹肉干烧伊面 |
| <input type="checkbox"/> Fried Rice Wrapped in Lotus Leaf | 聚宝荷叶饭 |

DESSERT

- | | |
|--|----------|
| <input type="checkbox"/> Teochew Style Yam Paste with Gingko Nuts | 潮式香滑银果芋泥 |
| <input type="checkbox"/> Chilled Mango Puree with Sago & Pomelo | 杨枝甘露 |
| <input type="checkbox"/> Cream of Red Bean with Glutinous Rice Balls | 红豆沙汤丸 |

Venus Grand Ballroom

~Blissful Menu~

Weekdays & Weekends

Additional of \$80++ per table of 10 persons

LOBSTER COMBINATION PLATTER

吉祥龙虾拼盘

- ❑ (Lobster Salad with Tobiko, Smoked Duck with Peach, Deep Fried Silver Fish)
(沙津龙虾, 蜜桃熏制鸭, 脆炸银鱼)

SOUP

- | | |
|--|---------|
| ❑ Shark's Fin Soup with Shredded "Conpoy" | 红烧干贝蟹肉翅 |
| ❑ Shark's Fin Soup with Fish Maw & Crabmeat | 红烧鱼鳔蟹肉翅 |
| ❑ Shark's Fin Soup with Golden Mushroom and Crabmeat | 金菇蟹肉翅 |

CHICKEN

- | | |
|---|------|
| ❑ Roasted Chicken with Honey Sesame Sauce | 蜜汁烧鸡 |
| ❑ Roasted Chicken with Minced Garlic | 蒜香鸡 |
| ❑ Steamed Herbal Chicken | 药材鸡 |

SEAFOOD / MEAT

- | | |
|---|--------|
| ❑ Deep Fried Kataifi Prawn Roll | 脆炸金丝虾 |
| ❑ Steamed 'Live' Prawn with Shaoxing Wine | 花雕酒蒸活虾 |
| ❑ Steamed 'Live' Prawn with Chinese Herbs | 药膳蒸活虾 |

DELICACIES

- | | |
|---|-------|
| ❑ Braised Sea Clams with China Spinach | 海螺片菠菜 |
| ❑ Braised LingZhi Mushroom with Spinach | 灵芝菇菠菜 |
| ❑ Braised Flower Mushroom with Broccoli | 鲜菇西兰花 |

FISH

- | | |
|---|-------|
| ❑ Steamed Garoupa in Hong Kong Style | 港蒸石斑 |
| ❑ Deep Fried Garoupa in Thai Chilli Sauce | 泰式炸石斑 |
| ❑ Deep Fried Soon Hock in Soya Sauce | 油浸顺壳 |

RICE / NOODLES

- | | |
|--|-------|
| ❑ Stewed Ee-Fu Noodles with Yellow Chives and Mushroom | 干烧伊面 |
| ❑ Stewed Ee-Fu Noodles with Crabmeat | 蟹肉焖伊面 |
| ❑ Stewed Lotus Leaf Rice with Chinese Waxed Meat | 飘香荷叶饭 |

DESSERT

- | | |
|---|--------|
| ❑ Chilled Puree of Mango with Pomelo and Sago | 杨枝甘露 |
| ❑ Chilled Mango Pudding with Strawberry | 草梅芒果布丁 |
| ❑ Yam Paste with Gingko Nuts | 潮洲白果芋泥 |

Mercury & Jupiter Wedding Menu

* Halal Menu available upon request *

COLD DISH Combination (choose 5 items)

百年好合大拼盘

- | | |
|--------------------------------------|---|
| <input type="checkbox"/> Topshell | <input type="checkbox"/> Bak Kwa |
| <input type="checkbox"/> Spring Roll | <input type="checkbox"/> Fu Yung Egg |
| <input type="checkbox"/> Prawn Salad | <input type="checkbox"/> Japanese Maki |
| <input type="checkbox"/> Jellyfish | <input type="checkbox"/> Deep Fried Silver Fish |

SOUP

- | | |
|---|---------|
| <input type="checkbox"/> Braised Pumpkin Seafood Soup | 金瓜海鲜汤 |
| <input type="checkbox"/> Braised Fish Maw Soup with Golden Mushroom | 鱼鳔金菇海鲜汤 |
| <input type="checkbox"/> Braised Three Treasures Seafood Soup | 三宝海鲜汤 |

CHICKEN

- | | |
|--|--------|
| <input type="checkbox"/> Roasted Crispy Chicken with Lemon Sauce | 柠檬烧鸡 |
| <input type="checkbox"/> Roasted Crispy Chicken with 'Nam Yue' Sauce | 南乳金鸡报喜 |
| <input type="checkbox"/> Roasted Crispy Chicken with Prawn Crackers | 虾片脆皮鸡 |

SEAFOOD / MEAT

- | | |
|--|------|
| <input type="checkbox"/> Deep Fried Prawn Wrapped with Yam | 芋香虾卷 |
| <input type="checkbox"/> Steamed Live Prawns | 白灼虾 |
| <input type="checkbox"/> Pork Ribs in 'Capital' Style | 京都排骨 |

DELICACIES

- | | |
|---|-------|
| <input type="checkbox"/> Braised LingZhi Mushrooms with Lettuce | 灵芝菇生菜 |
| <input type="checkbox"/> Braised Crabmeat with Broccoli | 花开富贵 |
| <input type="checkbox"/> Braised Chinese Black Mushrooms with Spinach | 冬菇菠菜 |

FISH

- | | |
|---|---------|
| <input type="checkbox"/> Steamed Sea Bass in Hong Kong Style | 清蒸港式金目鲈 |
| <input type="checkbox"/> Deep Fried Sea Bass in Thai Style | 油浸泰式金目鲈 |
| <input type="checkbox"/> Steamed Sea Bass in Soya Bean Crumbs | 清蒸豆酥金目鲈 |

RICE / NOODLES

- | | |
|---|--------|
| <input type="checkbox"/> Stewed Ee-Fu Noodles with Chives | 干烧伊面 |
| <input type="checkbox"/> Stewed Ee-Fu Noodles with Mushroom | 冬菇干烧伊面 |
| <input type="checkbox"/> Yang Chow Fried Rice | 扬州炒饭 |

DESSERT

- | | |
|--|--------|
| <input type="checkbox"/> Cream of Red Bean with Lotus Seeds | 莲子红豆沙 |
| <input type="checkbox"/> Chilled Mango Pudding with Strawberry | 芒果布丁 |
| <input type="checkbox"/> Chilled Almond Beancurd with Longan | 龙眼杏仁豆腐 |