
Weddings @ Furama RiverFront



*~ Just imagine ...
your family, friends & loved ones,
with their eyes on you,
as you take your first steps down the aisle
... Fabulous... ~*

THE ULTIMATE

Wedding

PACKAGE

The WATERFALL

(Min 12 tables, Max 18 tables)

At The Waterfall (Level 1), experience the stunning backdrop of 20 feet waterfall makes your dream wedding banquet comes true.

*J*UPITER BALLROOM

(Min 20 tables, Max 25 tables)

Experience the renaissance of a golden era at the Furama RiverFront.

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

*M*ERCURY BALLROOM

(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.

*V*ENUS GRAND BALLROOM

(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 serve as an enchanting visual fit for gala affairs.

*Package prices are valid for Weddings held from 1st January 2017 to 31st December 2018.

*Prices are subject to an additional Goods and Services Tax (GST) and Service Charges

*Package prices are subjected to change without prior notice

Furama RiverFront, Singapore
405 Havelock Road
Singapore 169633

Contact Us
(65) 6739 6452
banquet.riverfront@furama.com

www.furama.com/riverfront



Timeless Elegance



Chinese Wedding Lunch

Applicable to The Waterfall, Jupiter, Mercury & Venus Grand Ballroom
(Minimum tables required from respective Ballrooms)

Mondays to Sundays

₹868.00++

DINING

- ♥ A sumptuous eight-course Chinese menu created specially by our Master Banquet Chef
- ♥ Complimentary Food Tasting for a table of 10 persons
- ♥ Dinner & Supper Room Service and a complimentary 1kg Wedding Cake for the Wedding Couple

BEVERAGE

- ♥ Free flow of Red Wine, Beer, Soft Drinks and Chinese Tea for cocktail reception and wedding banquet
- ♥ 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, seat covers for all chairs 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
- ♥ Elegant Champagne Fountain on stage

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
- ♥ Wedding Accessory set consisting of an Ang Bao Box and a Signature Book
- ♥ Parking coupons for 30% of confirmed attendance and one VIP Parking Lot for Bridal Car
- ♥ Complimentary usage of LCD Projectors with Screens
- ♥ Complimentary Traditional Tea Set with compliments from The Chinese Wedding Shop
- ♥ Complimentary rental of one tea dress / ROM gown voucher with compliments from Yvonne Creative Bridal
- ♥ 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
- ♥ One night stay at our Deluxe Room for Wedding helpers with buffet breakfast for 2 persons at The SQUARE @ Furama
- ♥ 1st Anniversary Night Stay at the Honeymoon Suite with fruit basket, flower arrangements and buffet breakfast for 2 persons at The SQUARE @ Furama
- ♥ Complimentary 3 Days 2 Nights Honeymoon Stay Voucher at Furama Villas & Spa Ubud, Bali
(Validity 6 months from wedding date)

Wedding Lunch Menu

* Halal Menu available upon request *

LOBSTER COMBINATION PLATTER

吉祥龙虾拼盘

- ❑ (Lobster Salad with Tobiko, Smoked Duck with Peach, Suckling Pig)
(沙津龙虾, 蜜桃熏制鸭, 脆皮乳猪)

SOUP

- ❑ Braised Pumpkin Seafood Soup
- ❑ Braised Shark's Fin with Crabmeat
- ❑ Braised Shark's Fin with Seafood

金瓜海鲜汤
红烧蟹肉翅
蟹肉会海王翅

CHICKEN

- ❑ Roasted Crispy Chicken with Lemon Sauce
- ❑ Roasted Crispy Chicken with 'Nam Yue' Sauce
- ❑ Roasted Crispy Chicken with Prawn Crackers

柠檬烧鸡
南乳金鸡报喜
虾片脆皮鸡

SEAFOOD / MEAT

- ❑ Stir Fried Prawn with Celery and Cashew Nut
- ❑ Cereal Prawn
- ❑ Steamed Live Prawns

西芹虾球
麦片虾
白灼虾

DELICACIES

- ❑ Braised LingZhi Mushrooms with Lettuce
- ❑ Braised Crabmeat with Broccoli
- ❑ Braised Chinese Black Mushrooms with Spinach

灵芝菇生菜
花开富贵
冬菇菠菜

FISH

- ❑ Steamed Sea Bass in Hong Kong Style
- ❑ Deep Fried Sea Bass in Thai Style
- ❑ Steamed Sea Bass in Soya Bean Crumbs

清蒸港式金目鲈
油浸泰式金目鲈
清蒸豆酥金目鲈

RICE / NOODLES

- ❑ Stewed Ee-Fu Noodles with Chives
- ❑ Stewed Ee-Fu Noodles with Mushroom
- ❑ Seafood Fried Rice

干烧伊面
冬菇干烧伊面
海鲜炒饭

DESSERT

- ❑ Cream of Red Bean with Lotus Seeds
- ❑ Chilled Mango Pudding with Strawberry
- ❑ Chilled Almond Beancurd with Longan

莲子红豆沙
芒果布丁
龙眼杏仁豆腐



~ For the most important people in your lives ~



Chinese Wedding Dinner

	<i>THE WATERFALL</i>	<i>JUPITER</i>	<i>MERCURY</i>	<i>VENUS</i>
Mondays to Thursdays	€1,078.00++	€898.00++	€978.00++	€1,078.00++
Fridays	€898.00++	€798.00++	€848.00++	€898.00++
Saturdays	€1,128.00++	€928.00++	€1,028.00++	€1,128.00++
Sundays	€1,088.00++	€838.00++	€988.00++	€1,088.00++

DINING

- ♥ A sumptuous eight-course Chinese menu created specially by our Master Banquet Chef
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- ♥ Dinner & Supper Room Service and a complimentary 1kg Wedding Cake for the Wedding Couple

BEVERAGE

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- ♥ Special Set Up for VIP tables and chairs
- ♥ A multi-tier dummy wedding cake for cake cutting ceremony
- ♥ Elegant Champagne Fountain on stage

COMPLIMENTARY

- ♥ Pre-event cocktail reception with assorted nuts
- ♥ Give-away special wedding favour for every guests
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- ♥ Complimentary 3 Days 2 Nights Honeymoon Stay Voucher at Furama Villas & Spa Ubud, Bali (Validity 6 months from wedding date)

Jupiter Dinner Menu

* Halal Menu available upon request *

COLD DISH Combination (choose 5 items)

- | | |
|--------------------------------------|---|
| ☐ Topshell | ☐ Chicken Bak Kwa |
| ☐ Spring Roll | ☐ Fu Yung Egg |
| ☐ Prawn Salad | ☐ Japanese Maki |
| ☐ Jellyfish | ☐ Deep Fried Silver Fish |

SOUP

- | | |
|--|--------|
| ☐ Braised Pumpkin Seafood Soup | 金瓜海鲜汤 |
| ☐ Braised Shark's Fin with Crabmeat | 红烧蟹肉翅 |
| ☐ Braised Shark's Fin with Seafood | 蟹肉会海王翅 |

CHICKEN

- | | |
|--|--------|
| ☐ Roasted Crispy Chicken with Lemon Sauce | 柠檬烧鸡 |
| ☐ Roasted Crispy Chicken with 'Nam Yue' Sauce | 南乳金鸡报喜 |
| ☐ Roasted Crispy Chicken with Prawn Crackers | 虾片脆皮鸡 |

SEAFOOD / MEAT

- | | |
|--|------|
| ☐ Stir Fried Prawn with Celery and Cashew Nut | 西芹虾球 |
| ☐ Cereal Prawn | 麦片虾 |
| ☐ Steamed Live Prawns | 白灼虾 |

DELICACIES

- | | |
|---|-------|
| ☐ Braised LingZhi Mushrooms with Lettuce | 灵芝菇生菜 |
| ☐ Braised Crabmeat with Broccoli | 花开富贵 |
| ☐ Braised Chinese Black Mushrooms with Spinach | 冬菇菠菜 |

FISH

- | | |
|---|---------|
| ☐ Steamed Sea Bass in Hong Kong Style | 清蒸港式金目鲈 |
| ☐ Deep Fried Sea Bass in Thai Style | 油浸泰式金目鲈 |
| ☐ Steamed Sea Bass in Soya Bean Crumbs | 清蒸豆酥金目鲈 |

RICE / NOODLES

- | | |
|---|--------|
| ☐ Stewed Ee-Fu Noodles with Chives | 干烧伊面 |
| ☐ Stewed Ee-Fu Noodles with Mushroom | 冬菇干烧伊面 |
| ☐ Seafood Fried Rice | 海鲜炒饭 |

DESSERT

- | | |
|--|--------|
| ☐ Cream of Red Bean with Lotus Seeds | 莲子红豆沙 |
| ☐ Chilled Mango Pudding with Strawberry | 芒果布丁 |
| ☐ Chilled Almond Beancurd with Longan | 龙眼杏仁豆腐 |

Venus, Mercury & Waterfall Dinner Menu

Blissful Menu

* Halal Menu available upon request *

LOBSTER COMBINATION PLATTER

吉祥龙虾拼盘

- ❑ (Lobster Salad with Tobiko, Smoked Duck with Peach, Suckling Pig)
(沙津龙虾, 蜜桃熏制鸭, 脆皮乳猪)

SOUP

- ❑ Shark's Fin Soup with Shredded "Conpoy"
- ❑ Shark's Fin Soup with Fish Maw & Crabmeat
- ❑ Shark's Fin Soup with Golden Mushroom and Crabmeat

红烧干贝蟹肉翅

红烧鱼鳔蟹肉翅

金菇蟹肉翅

CHICKEN

- ❑ Roasted Chicken with Honey Sesame Sauce
- ❑ Roasted Chicken with Minced Garlic
- ❑ Steamed Herbal Chicken

蜜汁烧鸡

蒜香鸡

药材鸡

SEAFOOD / MEAT

- ❑ Deep Fried Kataifi Prawn Roll
- ❑ Steamed 'Live' Prawn with Shaoxing Wine
- ❑ Steamed 'Live' Prawn with Chinese Herbs

脆炸金丝虾

花雕酒蒸活虾

药膳蒸活虾

DELICACIES

- ❑ Braised Sea Clams with China Spinach
- ❑ Braised LingZhi Mushroom with Spinach
- ❑ Braised Flower Mushroom with Broccoli

海螺片菠菜

灵芝菇菠菜

鲜菇西兰花

FISH

- ❑ Steamed Garoupa in Hong Kong Style
- ❑ Deep Fried Garoupa in Thai Chilli Sauce
- ❑ Deep Fried Soon Hock in Soya Sauce

港蒸石斑

泰式炸石斑

油浸顺壳

RICE / NOODLES

- ❑ Stewed Ee-Fu Noodles with Yellow Chives and Mushroom
- ❑ Stewed Ee-Fu Noodles with Crabmeat
- ❑ Seafood Fried Rice

干烧伊面

蟹肉焖伊面

海鲜炒饭

DESSERT

- ❑ Chilled Puree of Mango with Pomelo and Sago
- ❑ Chilled Mango Pudding with Strawberry
- ❑ Yam Paste with Gingko Nuts

杨枝甘露

草莓芒果布丁

潮州白果芋泥

Venus, Mercury & Waterfall Dinner Menu

Enchanting Menu

* Halal Menu available upon request *

COLD DISH Combination (choose 5 items)

- ☐ Prawn Salad
- ☐ Jelly Fish
- ☐ Octopus
- ☐ Seafood Roll

- ☐ Suckling Pig
- ☐ Spring Roll
- ☐ Roast Duck
- ☐ Chicken Bak Kwa

情投意合大拼盘

SOUP

- ☐ Braised Pumpkin Seafood Soup
- ☐ Braised Fish Maw Soup with Shredded Abalone
- ☐ Braised Seafood Soup with Bamboo Fungus & Dried Scallops

金瓜海鲜汤
鱼鳔鲍鱼丝海鲜汤
海鲜竹笙干贝海鲜汤

CHICKEN

- ☐ Roasted Crispy Chicken with Honey Sesame Sauce
- ☐ Roasted Crispy Chicken with Chef Specialty Sauce
- ☐ Special Herbal Chicken

蜜汁金鸡报喜
柱候脆皮鸡
药材鸡

SEAFOOD / MEAT

- ☐ Steamed 'Live' Prawns
- ☐ Steamed 'Live' Prawn with Chinese Herbs
- ☐ Stir-Fried Scallops with Asparagus

白灼虾
药膳蒸活虾
芦笋带子

DELICACIES

- ☐ Braised Flower Mushrooms with Broccoli
- ☐ Braised Sea Clams with Lettuce
- ☐ Braised LingZhi Mushrooms with Spinach

花菇扒西兰花
鲍贝扒生菜
焖灵芝菇菠菜

FISH

- ☐ Deep Fried Garoupa in Sweet & Sour Sauce
- ☐ Hong Kong Style Steamed Garoupa
- ☐ Deep Fried Soon Hock with Superior Soya Sauce

油浸酸甜石斑
清蒸港式石斑
油浸顺壳

RICE / NOODLES

- ☐ Stewed Ee-Fu Noodles with Shredded Mushrooms
- ☐ Stewed Ee-Fu Noodles with Crabmeat
- ☐ Seafood Fried Rice

干烧伊面
蟹肉干烧伊面
海鲜炒饭

DESSERT

- ☐ Teochew Style Yam Paste with Gingko Nuts
- ☐ Chilled Mango Puree with Sago & Pomelo
- ☐ Cream of Red Bean with Glutinous Rice Balls

潮式香滑银果芋泥
杨枝甘露
红豆沙汤丸