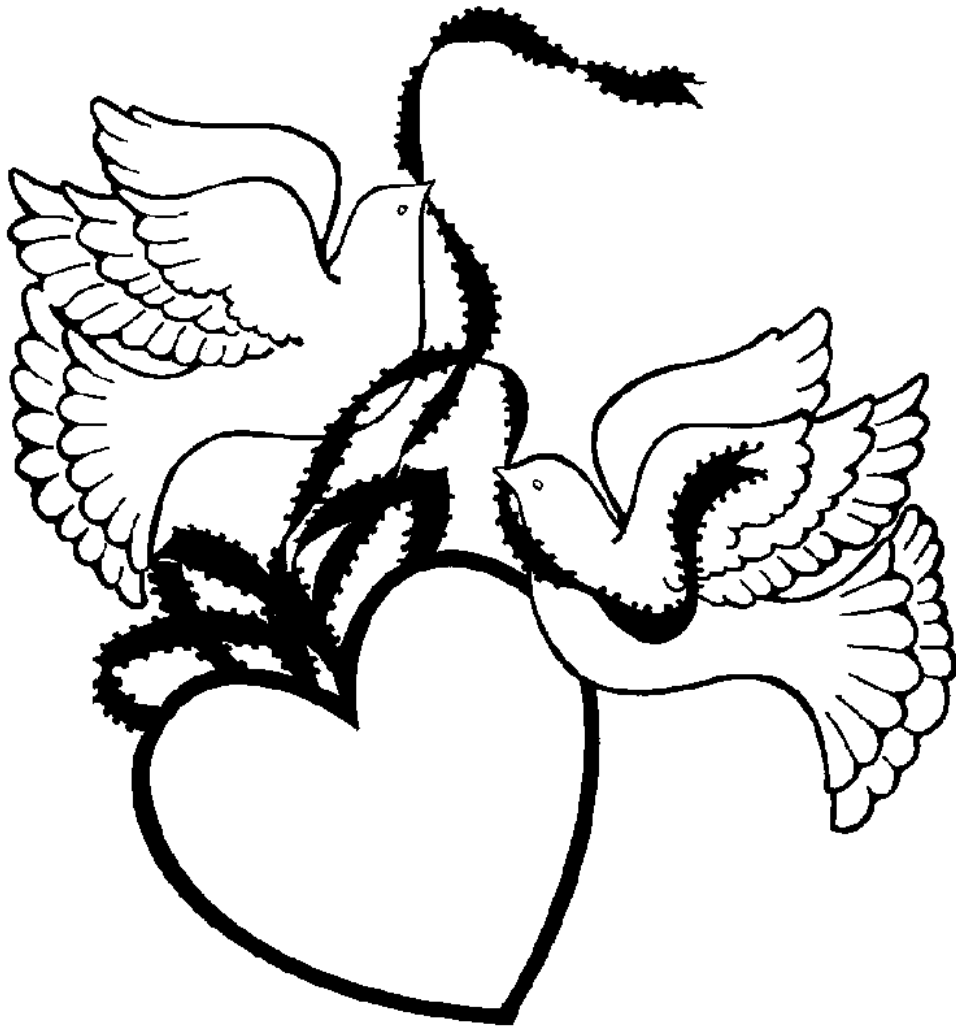


THE WATERFALL

Wedding Package



Book now to enjoy the following fabulous privileges!
For Wedding Banquet held from 1st January 2016 to 31st December 2016
(Min 12 tables, Max 18 tables)

Monday to Thursday (Mondays to Thursdays, eve of and Public Holidays)	Friday (Fridays, eve of and Public Holidays)	Weekend (Saturdays, Sundays, eve of and Public Holidays)
S\$1,038.00++	S\$888.00++	S\$1,088.00++

DINING

- ♥ A sumptuous eight-course Chinese menu created specially by our Master Banquet Chef



BEVERAGE

- ♥ Free flow of Soft Drinks and Chinese Tea for cocktail reception and lunch or 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

- ♥ 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
- ♥ One day use of our Deluxe Room from 2pm to 7pm for Wedding Helpers
- ♥ Parking coupons for 30% of confirmed attendance
- ♥ Wedding Accessory set consisting of an Ang Bao Box and a Signature Book
- ♥ Portable LCD Projector with Screen



*Package prices are valid for Weddings held before 31st December 2016.
 *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

~ Blissful Menu ~

* Halal Menu available upon request *

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"
- 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
草梅芒果布丁
潮洲白果芋泥

~ Enchanting Menu ~

* Halal Menu available upon request *

VENUS COLD DISH Combination (choose 5 items)

- | | |
|---------------------------------------|------------------------------------------|
| <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 |

情投意合大拼盘

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"/> Steamed 'Live' Prawn with Chinese Herbs | 药膳蒸活虾 |
| <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"/> Seafood Fried Rice | 海鲜炒饭 |

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 |