

The Ultimate Wedding Package

THE GRAND BALLROOM (Lunch)

(Min 20 tables, Max 50 tables)

THE GRAND BALLROOM (Dinner)

(Min 30 tables, Max 50 tables)

Experience the classic charm of a wedding at Furama City Centre. The Grand Ballroom simply takes one's breath away with its high ceiling, column-free expanse and avant-garde carpet. Equipped with the latest art in light and sound technology, you will be treated like a celebrity as you grace along the red carpet.

* Package prices are valid for Weddings held before 31st December 2020.

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

*Package prices are subjected to change without prior notice

*The above promotion is only valid for new bookings, with fulfilment of minimum tables required as stated.

*All bookings are subjected to availability of date and venue upon confirmation.

*The above promotion privileges are non-transferable and non-exchangeable.

*The Hotel reserves the right to amend the package details without prior notice.

*A non-refundable and non-transferable deposit payment of S\$5,000 must be made for all confirmed reservations.

**Furama City Centre,
Singapore**
60 Eu Teng Street
Singapore 059804

Contact Us
(65) 6531 5301
banquet.citycentre@furama.com

www.furama.com/citycentre

Book now to enjoy the following fabulous privileges! 2020 Chinese Wedding Package

PROMOTIONAL PERKS

- ♥ Complimentary 1 table for every 15 payable tables
- ♥ Free flow of White Wine, Red Wine & Beer for cocktail reception and wedding banquet
- ♥ Dinner & Supper Room Service and a complimentary 1kg Wedding Cake
- ♥ Dim Sum Corner during cocktail reception
- ♥ Complimentary Traditional Tea Set with compliments from The Chinese Wedding Shop
- ♥ One Night Stay at our Deluxe Room with buffet breakfast for 2 persons at Tiffany Café & Restaurant
- ♥ Additional One Night Stay at our Honeymoon Suite with fruit basket, flower arrangements and choice of buffet breakfast or lunch for 2 persons at Tiffany Cafe
- ♥ Complimentary 2 Nights Honeymoon Stay (Executive King Room) Voucher at Holiday Inn Darling Harbour (Sydney) with 2 entry tickets to two attractions in Sydney (Validity 6 months from wedding date)



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 wedding banquet
 - ♥ Waiver of corkage charge for duty paid hard liquor brought in by host
- ♥ Elegant Champagne Fountain with one 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

COMPLIMENTARY

- ♥ Pre-event cocktail reception with assorted nuts
 - ♥ Give-away special wedding favour for every guest
- ♥ 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 20% of confirmed attendance
 - ♥ Complimentary usage of LCD Projectors with Screens
- ♥ One Night Stay at our Honeymoon Suite with fruit basket, flower arrangements and choice of buffet breakfast or lunch for 2 persons at Tiffany Café & Restaurant

At Furama City Centre
For we believe that Every Love Is Grand,
Unique & Deserves The Best

2020 Chinese Wedding Lunch

	Grand Ballroom
Monday to Sunday (Include of Eve of PH and PH)	\$838.00++

2020 Chinese Wedding Dinner

	Grand Ballroom
Monday to Thursday	\$928.00++
Friday & Sunday	\$868.00++
Saturday	\$988.00++

Wedding Lunch Menu

* Halal Menu available upon request *

COLD DISH Combination (choose 5 items)

- | | |
|---|--|
| <input type="checkbox"/> Chicken Bak Kwa | <input type="checkbox"/> Abalone Mushroom in Thai Style |
| <input type="checkbox"/> Deep Fried Crab Roll | <input type="checkbox"/> Baby Octopus |
| <input type="checkbox"/> Roast Duck | <input type="checkbox"/> Prawn Salad with Cocktail Fruit |
| <input type="checkbox"/> Seafood Roll | <input type="checkbox"/> Jelly Fish |

情投意合大拼盘

SOUP

- | | |
|--|--------|
| <input type="checkbox"/> Braised Eight Treasures Soup | 红烧八宝羹 |
| <input type="checkbox"/> Braised Shark's Fin with Crabmeat | 红烧蟹肉翅 |
| <input type="checkbox"/> Braised Shark's Fin with Seafood | 蟹肉烩海王翅 |

CHICKEN

- | | |
|--|-------|
| <input type="checkbox"/> Roasted Crispy Chicken in Thai Style | 泰式鸡 |
| <input type="checkbox"/> Roasted Crispy Chicken with 'Nam Yue' Sauce | 南乳鸡 |
| <input type="checkbox"/> Roasted Crispy Chicken with Prawn Crackers | 虾片脆皮鸡 |

SEAFOOD

- | | |
|---|------|
| <input type="checkbox"/> Cereal Prawn | 麦片虾 |
| <input type="checkbox"/> Deep Fried Prawns with Salted Egg Yolk | 咸蛋黄虾 |
| <input type="checkbox"/> Steamed 'Live' Prawn with Chinese Wine | 清蒸活虾 |

DELICACIES

- | | |
|---|-----------|
| <input type="checkbox"/> Braised LingZhi Mushrooms with Lettuce | 灵芝菇生菜 |
| <input type="checkbox"/> Braised Crabmeat with Broccoli | 蟹肉百花汁扒西兰花 |
| <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"/> 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 Lotus Seed | 红豆沙莲子 |

Wedding Dinner Menu

* Halal Menu available upon request *

COLD DISH Combination (choose 5 items)

- | | |
|---|--|
| <input type="checkbox"/> Chicken Bak Kwa | <input type="checkbox"/> Abalone Mushroom in Thai Style |
| <input type="checkbox"/> Deep Fried Crab Roll | <input type="checkbox"/> Baby Octopus |
| <input type="checkbox"/> Roast Duck | <input type="checkbox"/> Prawn Salad with Cocktail Fruit |
| <input type="checkbox"/> Seafood Roll | <input type="checkbox"/> Jelly Fish |

情投意合大拼盘

SOUP

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|--|--------|
| <input type="checkbox"/> Braised Eight Treasures Soup | 红烧八宝羹 |
| <input type="checkbox"/> Braised Shark's Fin with Crabmeat | 红烧蟹肉翅 |
| <input type="checkbox"/> Braised Shark's Fin with Seafood | 蟹肉会海王翅 |

CHICKEN

- | | |
|--|-------|
| <input type="checkbox"/> Roasted Crispy Chicken in Thai Style | 泰式鸡 |
| <input type="checkbox"/> Roasted Crispy Chicken with 'Nam Yue' Sauce | 南乳鸡 |
| <input type="checkbox"/> Roasted Crispy Chicken with Prawn Crackers | 虾片脆皮鸡 |

SEAFOOD

- | | |
|---|------|
| <input type="checkbox"/> Cereal Prawn | 麦片虾 |
| <input type="checkbox"/> Deep Fried Prawns with Salted Egg Yolk | 咸蛋黄虾 |
| <input type="checkbox"/> Poached 'Live' Prawn with Chinese Wine | 清蒸活虾 |

DELICACIES

- | | |
|---|-----------|
| <input type="checkbox"/> Braised LingZhi Mushrooms with Lettuce | 灵芝菇生菜 |
| <input type="checkbox"/> Braised Crabmeat with Broccoli | 蟹肉百花汁扒西兰花 |
| <input type="checkbox"/> Braised Chinese Black Mushrooms with Spinach | 冬菇菠菜 |

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 Chives | 干烧伊面 |
| <input type="checkbox"/> Stewed Ee-Fu Noodles with Mushroom | 冬菇干烧伊面 |
| <input type="checkbox"/> Seafood Fried Rice | 海鲜炒饭 |

DESSERT

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| <input type="checkbox"/> Chilled Mango Puree with Sago & Pomelo | 杨枝甘露 |
| <input type="checkbox"/> Cream of Red Bean with Lotus Seed | 红豆沙莲子 |