

# *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 2019.

\*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](mailto:banquet.citycentre@furama.com)

[www.furama.com/citycentre](http://www.furama.com/citycentre)

# **Book now to enjoy the following fabulous privileges! 2019 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***

*2019 Chinese Wedding Lunch*

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

*2019 Chinese Wedding Dinner*

	<b>Grand Ballroom</b>
<b>Monday to Thursday</b>	<b>\$928.00++</b>
<b>Friday &amp; Sunday</b>	<b>\$868.00++</b>
<b>Saturday</b>	<b>\$988.00++</b>

# 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

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

- |   |          |
|---|----------|
| <input type="checkbox"/> Teochew Style Yam Paste with Ginkgo 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    |