

Oriental-Style

SOLEMNISATION PACKAGE 2017 - 2018

HERITAGE ROOM PACKAGE

Minimum booking of 3 tables of 10 persons

Lunch

Dinner

S\$628++

S\$708++

Prices are subjected to an additional Goods and Services Tax (GST) and service charge.

DINING

- ♥ A sumptuous eight-course lunch or dinner menu

BEVERAGE

- ♥ Endless stream of soft drinks and Chinese tea
- ♥ Toast to a special rate of S\$38.00++ per bottle for white/red house-pour wine
- ♥ Waiver of corkage charge for all duty-paid hard liquor brought in

DECORATIONS

- ♥ A beautifully-decorated solemnisation table
- ♥ Selection of theatre or round table seating
- ♥ Complimentary seat covers for all chairs

COMPLIMENTARY

- ♥ Wedding favours for all guests at the Hotel's discretion
- ♥ Complimentary parking coupons for up to 20% confirmed attendance

OTHERS (OPTIONAL)

- ♥ Themed decorations priced at a special rate of S\$200** per theme (Panel decorations as backdrop, with champagne fountain accompanied by a bottle of sparkling wine for champagne-pouring ceremony and a multi-tiered dummy wedding cake)
- ♥ Premium themed decorations priced at a special rate of S\$800** per theme (Six pedestal stands along the aisle, two VIP table centrepieces, champagne fountain accompanied by a bottle of sparkling wine for champagne-pouring ceremony and a multi-tiered dummy wedding cake)
- ♥ Special rate for Bridal Suite Room available at S\$320.00++ per room/night inclusive of American Buffet breakfast for two at Tiffany Café & Restaurant

Oriental-Style

SOLEMNISATION MENU 2017 - 2018

Halal / Vegetarian set menus are available upon request

First Dish:

Furama Cold Dish Combination (富丽华拼盆)

(Mini Spring Rolls, Gold Coin Meat, Prawn Salad with Mayonnaise, Jellyfish, Abalone Mushroom in Thai Style)

Second Dish (Pick 1 item of your choice)

Double Boiled Chicken Soup with Fresh Ginseng (人参鸡汤)

Double Boiled Chicken Soup with Snow Fungus (银耳鸡汤)

Braised Shark's Fin Soup with Shredded Chicken (红烧鸡丝鱼翅)

Third Dish (Pick 1 item of your choice)

Stir Fried Prawns with Cashew Nuts, Celery & Dried Chilli (宫保虾球)

Deep Fried Prawns with Wasabi (青芥辣虾球)

Fourth Dish (Pick 1 item of your choice)

Braised Black Mushrooms with Broccoli (冬菇扒西兰花)

Braised Bai Ling Mushrooms with Broccoli (百灵菇扒西兰花)

Fifth Dish (Pick 1 item of your choice)

Steamed Sea Bass with Black Bean Sauce (豉汁蒸金目鲈)

Steamed Sea Bass in Hong Kong Style (港式蒸金目鲈)

Sixth Dish (Pick 1 item of your choice)

Deep Fried Crispy Chicken with Garlic (金蒜烧鸡)

Deep Fried Crispy Chicken Breast with Lime (西柠鸡脯)

Seventh Dish (Pick 1 item of your choice)

Braised Ee-Fu Noodles with Golden Mushrooms (干烧伊面)

Steamed "Eight Treasures" Fragrant Rice in Lotus Leaf (八宝荷叶香饭)

Eighth Dish (Pick 1 item of your choice)

Chilled Cream of Sago with Honeydew Melon (蜜瓜西米露)

Hot Red Bean Paste with Fresh Lily Bulbs and Lotus Seeds (莲子百合红豆沙)

For enquiries, please contact our banquet team at:

☎ 6531 5356 / 6531 5301

✉ banquet.citycentre@furama.com

International Style

SOLEMNISATION PACKAGE 2017 - 2018

Heritage Room Package

	Lunch	High Tea	Dinner
International Buffet Package price for a group 30 persons	S\$1,788++	S\$1,588++	S\$1,988++
Additional person (per head)	S\$58++	S\$50++	S\$65++

Prices are subjected to an additional Goods and Services Tax (GST) and service charge.

DINING

- ♥ A sumptuous international buffet lunch, high tea or dinner menu

BEVERAGE

- ♥ Endless stream of soft drinks, coffee and tea while feasting
- ♥ Toast to a special rate of S\$38.00++ per bottle for white/red house-pour wine
- ♥ Waiver of corkage charge for all duty-paid hard liquor brought in

DECORATIONS

- ♥ A beautifully-decorated solemnisation table
- ♥ Selection of theatre or round table seating
- ♥ Complimentary seat covers for all chairs
- ♥ Floral arrangements and tea light candle centrepieces for all the dining tables

COMPLIMENTARY

- ♥ Wedding favours for all guests at Hotel's discretion
- ♥ Complimentary parking coupons for up to 20% confirmed attendance

OTHERS (OPTIONAL)

- ♥ Themed decorations priced at a special rate of S\$200** per theme (backdrop theme decoration with champagne fountain accompanied by a bottle of sparkling wine for champagne-pouring ceremony and a multi-tiered dummy wedding cake)
- ♥ Premium themed decorations priced at a special rate of S\$800** per theme (Six pedestal stands along the aisle, two VIP table centrepieces, champagne fountain accompanied by a bottle of sparkling wine for champagne-pouring ceremony and a multi-tiered dummy wedding cake)
- ♥ Special rate for Bridal Suite Room available at S\$320.00++ per room/night inclusive of international breakfast for two at Tiffany Café & Restaurant

International Style

SOLEMNISATION MENU 2017 - 2018

Lunch Menu	High Tea Menu	Dinner Menu
<p>APPETISERS Marinated Jelly Fish Assorted Maki Chicken Hawaiian Salad</p> <p>SALAD Seasonal Greens Salad Assorted Beans Salad Potato Salad</p> <p>DRESSINGS Thousand Island French Honey Herbs</p> <p>SOUP Cream of Mushroom (served with Bread and Butter)</p> <p>HOT DISHES Steamed Fish Fillet in "Nonya Style" Seafood Fried Rice Brasata Sirloin of Beef with Mushroom Sauce Genovese Pasta with Tomato Coulis and Cheese Oven Baked Barbecue Chicken Ratatouille</p> <p>DESSERTS Seasonal Fresh Fruit Platter Mango Pudding Mini French Pastries Mini Fruit Tarts</p> <p>Coffee & Tea</p>	<p>APPETISERS Tahu Goreng Assorted Maki Assorted Finger Sandwiches</p> <p>HOT DISHES Pan-fried Gyoza accompanied with Ginger & Soy Dip Teriyaki Mid Wings Breaded Fish Fillet with Tartar Sauce Steamed Chicken Siew Mai Chive Pan Cake Mussel Au Gratin Dressed Tomato with Three Cheese Fried Hong Kong Noodle</p> <p>DESSERTS Mini Cream Puffs Seasonal Fresh Fruit Platter Bread & Butter Pudding Mango Pudding</p> <p>Coffee & Tea</p>	<p>APPETISERS Assorted Maki Hawaiian Seafood Cocktail Potato Salad with Bacon & Chives</p> <p>SALAD Mixed Garden Green Assorted Beans Salad Tomato Wedges with Black Peppercorn</p> <p>DRESSINGS Thousand Island, French, Honey Herbs</p> <p>SOUP Seafood Chowder (served with Bread and Butter)</p> <p>HOT DISHES Seafood Au Gratin Grilled Teriyaki Chicken Pan-fried Snapper with Thai Chilli Crispy Prawns coated with Oats Ala Tomatoes with Melted Cheese Broccoli with Almond Flakes Thai Pineapple Fried Rice with Chicken Floss</p> <p>DESSERTS Mini French Pastries Mango Pudding Almond Beancurd with Longan Fresh Fruit Platter</p> <p>Coffee & Tea</p>