FURANA

Muslim

WEDDING PACKAGE 2017 - 2018

Packages	Lunch	High Tea	Dinner
Buffet (Per Person)	S\$68.00++	S\$60.00++	S\$78.00++
Set (Per Table)	S\$700.00++		S\$800.00++
Minimum Booking	200 Persons (Buffet)	200 Persons	300 Persons (Buffet)
	20 Tables		30 Tables

** Terms and conditions apply.

** All prices stated herein are valid for weddings held from now till **December 2018**. ** Additional

For enquiries, please contact our banquet team at:

● 6531 5356 / 6531 5301 ☑ banquet.citycentre@furama.com

Terms and Conditions

- The above promotion is only valid for new booking, with fulfilment of minimum tables required as stated above.
- All bookings are subjected to availability of date and venue upon confirmation.
- The above promotion privileges are non-transferable and non-exchangeable.
- Prices quoted are subjected to 10% service charge and prevailing government taxes.
- 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. An additional deposit of S\$3,000 will be required during food tasting.
- Immediate settlement of balance payment is to be made at the end of the event by cash, credit card or money order.



Muslim

WEDDING PACKAGE 2017 - 2018

Dining

A sumptuous Halal international and set menu created specially by our Chefs

Beverage

Pre-event cocktail at our private foyer Free flow of soft drinks (orange, coke & green tea) during the meal Free flow of coffee & tea ~for buffet only~

Decorations

Glass pyramid on stage, accompanied with a bottle of sparkling juice Themed stage decorations, pedestal stands along the aisle and table centrepieces Multi-tiered dummy wedding cake for cake-cutting ceremony Two VIP tables, complete with silverware and themed seat covers Complimentary seat covers for all chairs

Complimentary

One night's stay at our Bridal Suite with breakfast for two at Tiffany Café & Restaurant Wedding invitation cards (with envelopes) for 70% of the confirmed guests Choice of wedding favours for all guests

One guest signature book

Food tasting (10 people - weekdays only, excludes eves & public holidays) ~ for set

menu only ~

Redemption of parking coupons for up to 20% confirmed attendance Usage of LCD projector(s) and built-in screen(s)

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International Buffet Menu

SALAD (Pick 2 items of your choice)

- Mesclun Salad
- Seafood Salad with Cocktail Sauce
- ♥ Caesar Salad with Crisp Croutons
- Tomato Mozzarella with Shaved Fennel
- Prawn & Mango with Tomato & Cucumber Salad
- Penne Paste with Basil Pesto & Capsicum
- Greek Salad
- Apple & Celery Salad
- Potato Salad
- Gado-Gado with Peanut Sauce
- Nonya Achar

APPETIZERS (Pick 2 items of your choice)

- Assorted Cold Cuts
- Assorted Maki Sushi with Condiments
- Cajun Chicken with Corn Kennel
- Smoke Duck with Celery
- Chilled Tofu with Ebiko and Sesame Dressing
- Thai Beef Salad
- Roasted Duck with Plum Dressing
- Thai Prawn Salad with Green Papaya
- Tahu Goreng
- ♥ Top Shell Salad (Chinese)
- ♥ Spicy Jelly Fish (Chinese)
- Marinated Baby Octopus (Chinese)

DRESSING – Herb Vinaigrette, French, Thousand Island, Honey Mustard

SOUP (Pick 1 item of your choice)

Western Soup

- ♥ Cream of Tomato Soup
- Cream of Mushroom Soup
- Minestrone Soup
- Seafood Chowder

Chinese Soup

- Sweet Corn Soup with Crabmeat
- ♥ Seafood Hot & Sour Szechuan Soup

Malay Soup

- Soto Ayam Madura
- Sop Kambing

WESTERN HOT DISHES

(Pick 1 item of your choice)

- Seared Dory Fillet with Tangy Lemon Sauce
- Beef Stew accompanied with Spring Vegetables
- Oven-baked Chicken with Honey Lime
- Braised Farm Teriyaki Chicken
- Pan Fried Red Snapper with Creamy Leek
- Pan Fried Beef Fillet with Mushroom Sauce
- Stewed Chicken in Cream Cheese Sauce with Root Vegetables
- Seafood Au Gratin

FURANA

DAUDALAUAUAU

Muslim International Buffet Menu

LOCAL / ASIAN DISHES

Chicken (Pick 1 item of your choice)

- Sweet & Sour Chicken
- Steamed Chicken with Chinese Mushroom and Bamboo Shoot
- Crispy Chicken with Lemon Sauce
- Chicken in Spicy Coconut Gravy
- Chinese Style Roast Chicken
- Thai Green Curry Chicken
- Chicken in Spicy Coconut Gravy
- Crispy Fried Chicken with Spicy Peanut Sauce

Beef/ Mutton (Pick 1 item of your choice)

- Stir Fried Sliced Beef with Ginger and Spring Onion
- Stir Fried Beef with Celery
- Wok Fried Sliced Black Pepper Beef
- Beef Rendang
- Mutton Rendang
- Mutton Curry with Potatoes
- Mutton Masala with Potato and Vegetable

VEGETABLES (Pick 1 item of your choice)

- Poached Hong Kong Kai Lan with Trio Mushrooms
- Broccoli with Crabmeat
- Loh Han Chye
- Braised Spinach with Century Salted Egg
- Braised "Ma Po" Tofu
- Wok Fried Nai Bak in Oyster sauce
- ♥ Cauliflower Au Gratin
- ♥ Broccoli with Almond Flake
- Roasted Potato with Asparagus
- Lyonaise Potato
- Garlic Mashed Potato

Seafood (Pick 1 item of your choice)

- Steamed Fish Fillet in "Nonya style"
- Steamed Seabass in "Hong Kong Style"
- Sweet & Sour Fish
- Wok Fried Prawns with Black Pepper Sauce
- Wok Fried Crystal Prawn with Hot Bean Paste
- Stir Fried Prawn in Szechuan Style
- Fried Prawn with Oat
- Deep Fried Wasabi Prawn
- Fried Prawn with Spicy Chilli Sauce

Main Course (Pick 1 item of your choice)

- Fried Hong Kong Noodles
- Vegetarian Fried Bee Hoon
- Fried Seafood Kway Teow / Udon / Mee Tai Mak
- ♥ Fried Tom Yam Bee Hoon with Seafood
- ♥ Yong Chow Fried Rice
- Seafood Baked Rice
- Olive Fried Rice
- Fried Laksa Noodle with Seafood

DESSERTS (Pick 3 items of your choice)

- Tropical Fruit Platter
- Oreo Cheese Cake
- Crème Brulee
- Honeydew Melon with Sago
- Chocolate Gateau
- Green Tea Butter Cake
- Mini French Pastries
- ♥ Almond Beancurd with Longans
- Mango Pudding
- Strawberry Mousse with Mix Fruit
- Passion Fruit Panna Cotta
- Bread and Butter Pudding
- Red Bean Soup

Black Glutinous Rice with Coconut Milk





Wedding Package

High Tea Menu

Appetizer

Gado Gado Chicken Roll with Mayo Sandwiches

Steamed Item

Assorted Dim Sum (Har Kow & Siew Mai) Chicken Pau "Char Siew"

Deep Fried

Tempura Cod Nugget with Tartar sauce Vegetarian Spring Rolls

Hot Dishes

Nonya Chicken Curry with Potatoes Served with French Loaves Fried Mee Siam

Sweets

Assortment of French Pastries Chilled Longan with Almond Beancurd Bread & Butter Pudding with Vanilla Sauce Fresh Fruit Platter

F F U R A M A

<u>SASASASAS</u>

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Set Menu

SAJIAN SEJUK & PANAS

Prawn Salad with Mayonnaise / Spring Roll/ Sotong Ball / Japanese seasoned baby octopus / Crabmeat stick ¥

SOUP

- Sup Sayuran Bersama Makanan Laut ¥
- Soto Ayam Madura
- Sup Kambing
- Sup Bakso
- Sup Ikan Bersama Sayuran

BEEF / LAMB

- Rendang Lembu ¥
- Kambing Briyani
- Lembu Masak Semur
- Kambing Masala
- Kambing Masak Merah

OR CHICKEN

- Ayam Goreng Mentega ¥
- Ayam Goreng Berempah
- Ayam Goreng Rangup & Saus Kachang ¥
- Opor Ayam
- Ayam Lemak Nenas Cili Api ¥

PRAWNS

- Udang Goreng Lada Sulah ¥
- v Udang Lemak Chilli Padi
- Udang Goreng Mentenga
- Udang Goreng Nestum ¥
- Udang Goreng Sambal Belado

VEGETABLES

- Sayur Campur ¥
- Kailan Saus Tiram ¥

FISH

- Ikan Siakap Masak Lemak Nenas
- Ikan Siakap Saus Assam Manis
- Ikan Goreng Tauchio
- v Ikan Goreng Ala Thai

RICE / NOODLE

- Nasi Kitcheri ¥
- Nasi Goreng Makanan laut
- Mee Goreng Sayuran
- Nasi Bukhari
- Laksa Goreng Bersama Makanan Laut
- Nasi Dhal
- Nasi Jagung

DESSERT

- **Bubur Hitam Manis**
- **Bubur Terigu**
- Agar Agar Badam Bersama Longan
- Puding Mangga Bersama Buah Strawberi

Seafood Soup with Vegetables Indonesian Style Chicken Soup Mutton Soup Beef Ball Soup with Vegetables Fish Soup with Vegetables

Beef Simmered in Spicy Coconut Gravy Braised Mutton in Spicy Indian Spices Braised Beef in Dark Sweet Sauce Fried Mutton in Spicy Indian Spices Braised Mutton with Spicy Tomato Sauce

Stir Fried Chicken with Butter Deep Fried Chicken with Mixed Spices Crispy Fried Chicken with Spicy Peanut Sauce Chicken in Creamy Coconut Gravy Spicy Chicken in Coconut Gravy with Pineapple

Wok Fried Prawns with Black Pepper Prawns Prepared in Spicy Coconut Sauce Stir Fried Prawns with Butter Deep Fried Fried Prawns with Oats Fried Prawn with Spicy Chilli Sauce

Sautéed Mixed Vegetables with Oyster Sauce Baby Kailan Sautéed with Garlic & Oyster Sauce

Sea Bass in Spicy Coconut Sauce Sea Bass with Sweet & Sour Sauce Sea Bass Topped with Salted Soya Bean Paste Sea Bass Topped with Home-made Sweet Thai Chili

Steamed Fragrant Rice with Red Lentil Seafood Fried Rice Fried Vegetarian Yellow Noodle Steamed Fragrant Rice with Minced Meat and Vegetables Fried Laksa Noodle with Seafood Steamed Rice with Yellow Dhal Steamed Corn Rice

Black Glutinous Rice Topped with Coconut Milk Sweet Wheat with Coconut and Palm Sugar Chilled Almond Jelly with Longan Mango Pudding with Strawberry