

# Classic WEDDING PACKAGE

Grand Ballroom Packages	Eight-Course Set Lunch	Eight-Course Set Dinner
Weekday (Mon - Fri)	S\$858.00++	S\$958.00++
Weekend (Sat & Sun), Eve of PH and PH	S\$858.00++	S\$1058.00++
Minimum Booking	20	30

Prices are subjected to an additional Goods and Services Tax (GST) and service charge.  
All prices stated herein are valid for weddings held from now till **December 2018**.

For enquiries, please contact our banquet team at:

☎ 6531 5356 / 6531 5301

✉ [banquet.citycentre@furama.com](mailto:banquet.citycentre@furama.com)

#### Terms and Conditions

- 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.
- 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.

# *Grand Ballroom*

## LUNCH PACKAGE **2017 - 2018**

### **DINING**

- ♥ Indulge in a sumptuous eight-course Cantonese menu

### **BEVERAGE**

- ♥ Pre-lunch cocktail at the private foyer to welcome the arrival of your guests
- ♥ Endless stream of soft drinks (Coke, Orange, Green Tea) and Chinese tea while feasting
- ♥ One complimentary bottle of wine per confirmed table or one complimentary 30 litres barrel of beer
  - Complimentary beverage is strictly for consumption during wedding reception and not to be brought out of the ballroom / hotel
- ♥ Waiver of corkage for sealed, duty-paid hard liquor and wine brought in

### **DECORATIONS**

- ♥ A champagne fountain on stage accompanied by a bottle of sparkling wine
- ♥ Choice(s) of themed-stage decorations, which includes charming floral arrangements along the aisle and distinctive centrepieces to accentuate each table
- ♥ Decorative multi-tiered dummy wedding cake for a memorable cake-cutting ceremony
- ♥ Two VIP tables, accompanied by modern silverware and themed seat covers
- ♥ Complimentary seat covers for all chairs

### **COMPLIMENTARY**

- ♥ Time-out for a restful one night stay at our Bridal Suite, inclusive of international breakfast for two at Tiffany Café & Restaurant
- ♥ Wedding invitation cards (inclusive of envelopes) for 75% of confirmed guests
- ♥ Create a lasting impression with charming wedding favours for all guests
- ♥ One guest signature book for appreciative guests to leave their blessings
- ♥ 50% discount off food tasting for a table of 10 persons (Weekdays only)
- ♥ Complimentary parking coupons for up to 20% confirmed attendance
- ♥ Usage of LCD projectors and built-in screen

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# Grand Ballroom

## LUNCH MENU

Halal / Vegetarian set menus are available upon request

<b>富丽华拼盆 (任选五项)</b> <b>FURAMA COLD DISH COMBINATION</b> <b>(Select 5 items)</b>	<b>鱼翅 (任选一项)</b> <b>SOUP</b> <b>(Select 1 item)</b>	<b>虾 (任选一项)</b> <b>PRAWNS</b> <b>(Select 1 item)</b>
<ul style="list-style-type: none"> <li>♥ Mini Spring Roll (春卷)</li> <li>♥ Baby Octopus (八爪鱼)</li> <li>♥ Gold Coin Meat (金钱肉干)</li> <li>♥ Abalone Mushroom in Thai Style (生捞鲍菇片)</li> <li>♥ Crispy Scallop (炸带子)</li> <li>♥ Sotong Ball (花枝球)</li> <li>♥ Spicy Chicken (麻辣鸡)</li> <li>♥ Deep Fried Crab Roll (炸蟹枣)</li> <li>♥ Yamabushitake Mushroom in Szechuan Style (四川风味猴头菇)</li> <li>♥ Honshimeiji Mushroom with Wasabi Mayonnaise (青芥辣松茸菇)</li> </ul>	<ul style="list-style-type: none"> <li>♥ Braised Shark's Fin Soup with shredded Chicken (鸡丝鱼翅)</li> <li>♥ Double Boiled Chicken Soup with Fresh Ginseng (人参鸡汤)</li> <li>♥ Double Boiled Chicken Soup with Snow Fungus (银耳鸡汤)</li> <li>♥ Braised Fish Maw Soup with Shredded Chicken &amp; Mushroom (鱼鳔鸡丝羹)</li> <li>♥ Slow Braised Eight Treasures (红烧八宝羹)  <ul style="list-style-type: none"> <li>- Crabmeat, Sea Cucumber, Fish Maw, Fish Lip, Flower Mushroom, Shredded Chicken, Conpoy, Golden Mushroom</li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li>♥ Poached Live Prawns with Chinese Wine (花雕灼虾)</li> <li>♥ Deep Fried Prawns with Salted Egg Yolk (咸蛋黄虾球)</li> <li>♥ Deep Fried Yam Ring with Chicken &amp; Prawns (佛钵飘香)</li> <li>♥ Stir-Fried Prawns with Cashew Nuts, Celery &amp; Dried Chilli (宫保虾球)</li> <li>♥ Crispy Prawns with Oats (麦片虾球)</li> </ul>
<b>蔬菜 (任选一项)</b> <b>VEGETABLE</b> <b>(Select 1 item)</b>	<b>金目鲷鱼 (任选一项煮法)</b> <b>FISH - SEABASS</b> <b>(Select the preferred style of cooking)</b>	<b>鸡 (任选一项)</b> <b>CHICKEN</b> <b>(Select 1 item)</b>
<ul style="list-style-type: none"> <li>♥ Braised Black / Bai Ling Mushrooms with Broccoli (冬菇/百灵菇扒西兰花)</li> <li>♥ Braised Black / Bai Ling Mushrooms with Lettuce (冬菇/百灵菇生菜)</li> <li>♥ Braised Black / Bai Ling Mushrooms with Spinach (冬菇/百灵菇扒菠菜)</li> </ul>	<ul style="list-style-type: none"> <li>♥ Steamed in Teochew Style (潮州蒸)</li> <li>♥ Steamed in Hong Kong Style (港式蒸)</li> <li>♥ Steamed in Fermented Black Bean Sauce with Cilantro (豉汁蒸)</li> <li>♥ Steamed in Nonya Style (Tamarind / Lemongrass) (娘惹蒸)</li> <li>♥ Deep Fried in Hong Kong Style (港式油浸)</li> </ul>	<ul style="list-style-type: none"> <li>♥ Crispy Chicken Breast with Lime (西柠鸡脯)</li> <li>♥ Crispy Chicken Breast in Thai Style (泰式鸡脯)</li> <li>♥ Stir Fried Spicy Chicken (麻辣鸡)</li> <li>♥ Roasted Crispy Chicken (脆皮烧鸡)</li> </ul>
<b>主食- 面/饭 (任选一项)</b> <b>RICE/ NOODLES</b> <b>(Select 1 item)</b>		<b>甜品 (任选一项)</b> <b>DESSERT</b> <b>(Select 1 item)</b>
<ul style="list-style-type: none"> <li>♥ Braised Ee-fu Noodles with Golden Mushrooms &amp; Chives (干烧伊面)</li> <li>♥ Braised Ee-fu Noodles with Golden Mushrooms &amp; Shredded Chicken (鸡丝伊面)</li> <li>♥ Fried Rice with Dried Scallop &amp; Egg White (瑶柱炒饭)</li> <li>♥ Fried Rice in "Yangzhou" Style (扬州炒饭)</li> </ul>		<ul style="list-style-type: none"> <li>♥ Chilled Cream of Sago with Honeydew Melon (蜜瓜西米露)</li> <li>♥ Hot Red Bean Paste with Dumplings (红豆沙汤圆)</li> <li>♥ Mango Pudding with Fruit Cocktail (芒果布丁)</li> <li>♥ Almond Beancurd with Longans (龙眼杏仁豆腐)</li> <li>♥ Chilled Cream of Mango with Sago (芒果西米露)</li> <li>♥ Double Boiled Rice Dumpling with Red Dates &amp; Lotus Seeds (红枣莲子汤圆)</li> <li>♥ Double Boiled Fungus with Red Dates &amp; Gingko Nuts (炖红枣雪耳白果)</li> </ul>

# *Grand Ballroom* DINNER PACKAGE 2017 - 2018

## **DINING**

- ♥ Indulge in a sumptuous eight-course Cantonese menu

## **BEVERAGE**

- ♥ Pre-dinner cocktail at the private foyer to welcome the arrival of your guests
- ♥ Endless stream of soft drinks (Coke, Orange, Green Tea) throughout the cocktail reception and banquet
- ♥ One complimentary bottle of house red wine per confirmed table
- ♥ Two complimentary barrels of 30 litres draft beer
  - Complimentary beverage is strictly for consumption during wedding reception and not to be brought out of the ballroom / hotel
- ♥ Waiver of corkage for sealed, duty-paid hard liquor and wine brought in

## **DECORATIONS**

- ♥ A champagne fountain on stage accompanied by a bottle of sparkling wine
- ♥ Choice(s) of themed-stage decorations, which includes charming floral arrangements along the aisle and distinctive centrepieces to accentuate each table
- ♥ Decorative multi-tiered dummy wedding cake for a memorable cake-cutting ceremony
- ♥ Two VIP tables, accompanied by modern silverware and themed seat covers
- ♥ Complimentary seat covers for all chairs

## **COMPLIMENTARY**

- ♥ Time-out for a restful one night stay at our Bridal Suite, inclusive of international breakfast for two at Tiffany Café & Restaurant
- ♥ Play hosts to your helpers with a day use room from 2.00pm to 7.00pm
- ♥ Wedding invitation cards (inclusive of envelopes) for 75% of confirmed guests
- ♥ Create a lasting impression with charming wedding favours for all guests
- ♥ One guest signature book for appreciative guests to leave their blessings
- ♥ Full-course food tasting for a table of 10 persons (Valid for weekdays only)
- ♥ Complimentary parking coupons for up to 20% confirmed attendance
- ♥ Complimentary pre-dinner food for the bride and groom from our delectable room service menu
- ♥ Usage of LCD projectors and built-in screen

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# Grand Ballroom

## DINNER MENU - Weekday

Halal / Vegetarian set menus are available upon request

<b>富丽华拼盆(任选五项)</b> <b>FURAMA COLD DISH COMBINATION</b> <b>(Select 5 items)</b>	<b>鱼翅(任选一项)</b> <b>SOUP</b> <b>(Select 1 item)</b>	<b>虾(任选一项)</b> <b>PRAWNS</b> <b>(Select 1 item)</b>
<ul style="list-style-type: none"> <li>♥ Mini Spring Roll (春卷)</li> <li>♥ Baby Octopus (八爪鱼)</li> <li>♥ Jellyfish (海蜇)</li> <li>♥ Gold Coin Meat (金錢肉干)</li> <li>♥ Abalone Mushroom in Thai Style (生捞鲍菇片)</li> <li>♥ Crispy Scallop (炸带子)</li> <li>♥ Sotong Ball (花枝球)</li> <li>♥ Spicy Chicken (麻辣鸡)</li> <li>♥ Deep Fried Crab Roll (炸蟹枣)</li> <li>♥ Yamabushitake Mushroom in Szechuan Style (四川风味猴头菇)</li> <li>♥ Honshimeiji Mushroom with Wasabi Mayonnaise (青芥辣松茸菇)</li> </ul>	<ul style="list-style-type: none"> <li>♥ Braised Shark's Fin Soup with Crabmeat (蟹肉鱼翅)</li> <li>♥ Braised Shark's Fin Soup with Shredded Chicken (鸡丝鱼翅)</li> <li>♥ Double Boiled Chicken Soup with Fresh Ginseng (人参鸡汤)</li> <li>♥ Double Boiled Chicken Soup with Snow Fungus (银耳鸡汤)</li> <li>♥ Abalone Broth with Mixed Seafood (鲍鱼海鲜羹)</li> <li>♥ Braised Fish Maw Soup with Shredded Chicken &amp; Mushroom (鱼鳔鸡丝羹)</li> <li>♥ Slow Braised Eight Treasures (红烧八宝羹)</li> </ul> <p style="text-align: center;">- Crabmeat, Sea Cucumber, Fish Maw, Fish Lip, Flower Mushroom, Shredded Chicken, Conpoy, Golden Mushroom</p>	<ul style="list-style-type: none"> <li>♥ Poached Live Prawns with Chinese Wine (花雕灼虾)</li> <li>♥ Deep Fried Prawns with Salted Egg Yolk (咸蛋黄虾球)</li> <li>♥ Deep Fried Yam Ring with Chicken &amp; Prawns (佛钵飘香)</li> <li>♥ Stir-Fried Prawns with Cashew Nuts, Celery &amp; Dried Chilli (宫保虾球)</li> <li>♥ Crispy Prawns with Oats (麦片虾球)</li> <li>♥ Deep-Fried Prawns with Wasabi (青芥辣虾球)</li> </ul>
<b>蔬菜(任选一项)</b> <b>VEGETABLE</b> <b>(Select 1 item)</b>	<b>金目鱸鱼(任选一项煮法)</b> <b>FISH – SEABASS</b> <b>(Select the preferred style of cooking)</b>	<b>鸡(任选一项)</b> <b>CHICKEN</b> <b>(Select 1 item)</b>
<ul style="list-style-type: none"> <li>♥ Braised Black / Bai Ling Mushrooms with Broccoli (冬菇/百灵菇扒西兰花)</li> <li>♥ Braised Black / Bai Ling Mushrooms with Lettuce (冬菇/百灵菇生菜)</li> <li>♥ Braised Black / Bai Ling Mushrooms with Spinach (冬菇/百灵菇扒菠菜)</li> </ul>	<ul style="list-style-type: none"> <li>♥ Steamed in Teochew Style (潮州蒸)</li> <li>♥ Steamed in Hong Kong Style (港式蒸)</li> <li>♥ Steamed in Fermented Black Bean Sauce with Cilantro (豉汁蒸)</li> <li>♥ Steamed in Nonya Style (Tamarind / Lemongrass) (娘惹蒸)</li> <li>♥ Deep Fried in Hong Kong Style (港式油浸)</li> </ul>	<ul style="list-style-type: none"> <li>♥ Roasted Crispy Chicken (脆皮烧鸡)</li> <li>♥ Roast Chicken with Golden Crisp "Bi Feng Tang" style (脆皮避风塘烧鸡)</li> <li>♥ Crispy Chicken Breast with Lime (西柠鸡脯)</li> <li>♥ Crispy Chicken Breast in Thai Style (泰式鸡脯)</li> <li>♥ Stir Fried Spicy Chicken (麻辣鸡)</li> </ul>



# Grand Ballroom

## DINNER MENU - Weekday

*Halal / Vegetarian set menus are available upon request*

<b>主食- 面/饭 (任选一项)</b> <b>RICE/ NOODLES</b> <b>(Select 1 item)</b>	<b>甜品 (任选一项)</b> <b>DESSERT</b> <b>(Select 1 item)</b>
<ul style="list-style-type: none"> <li>♥ Braised Ee-fu Noodles with Golden Mushrooms &amp; Chives (干烧伊面)</li> <li>♥ Braised Ee-fu Noodles with Golden Mushrooms &amp; shredded Chicken (鸡丝伊面)</li> <li>♥ Fried Rice with Dried Scallop &amp; Egg White (瑶柱炒饭)</li> <li>♥ Fried Rice in "Yangzhou" Style (扬州炒饭)</li> <li>♥ Fried Noodles with Seafood (海鲜炒面)</li> <li>♥ Fried Rice with Seafood (海鲜炒饭)</li> <li>♥ Braised Hong Kong Noodles with Shredded Dried Scallop &amp; Golden Mushrooms (瑶柱金菇焖伊面)</li> </ul>	<ul style="list-style-type: none"> <li>♥ Chilled Cream of Sago with Honeydew Melon (蜜瓜西米露)</li> <li>♥ Hot Red Bean Paste with Fresh Lily Bulbs and Lotus Seeds (莲子百合红豆沙)</li> <li>♥ Mango Pudding with Fruit Cocktail (芒果布丁)</li> <li>♥ Almond Beancurd with Longans (龙眼杏仁豆腐)</li> <li>♥ Chilled Cream of Mango with Sago (芒果西米露)</li> <li>♥ Double Boiled Rice Dumpling with Red Dates &amp; Lotus Seeds (红枣莲子汤圆)</li> <li>♥ Double Boiled Fungus with Red Dates &amp; Gingko Nuts (炖红枣雪耳白果)</li> </ul>

# Grand Ballroom

## DINNER MENU - Weekend

Halal / Vegetarian set menus are available upon request

<b>富丽华拼盆 (任选五项)</b> <b>FURAMA COLD DISH COMBINATION</b> <b>(Select 5 items)</b>	<b>鱼翅 (任选一项)</b> <b>SOUP</b> <b>(Select 1 item)</b>	<b>虾 (任选一项)</b> <b>PRAWNS</b> <b>(Select 1 item)</b>
<ul style="list-style-type: none"> <li>♥ Mini Spring Roll (春卷)</li> <li>♥ Baby Octopus (八爪鱼)</li> <li>♥ Jellyfish (海蜇)</li> <li>♥ Gold Coin Meat (金钱肉干)</li> <li>♥ Abalone Mushroom in Thai Style (生捞鲍菇片)</li> <li>♥ Crispy Scallop (炸带子)</li> <li>♥ Spicy Chicken (麻辣鸡)</li> <li>♥ Deep Fried Crab Roll (炸蟹枣)</li> <li>♥ Yamabushitake Mushroom in Szechuan Style (四川风味猴头菇)</li> <li>♥ Honshimeiji Mushroom with Wasabi Mayonnaise (青芥辣松茸菇)</li> <li>♥ Crispy Silver Bait (酥炸白饭鱼)</li> <li>♥ Smoked Sliced Duck (烟熏片鸭)</li> <li>♥ Roasted Duck (脆皮鸭)</li> </ul>	<ul style="list-style-type: none"> <li>♥ Braised Shark's Fin Soup with Crabmeat (蟹肉鱼翅)</li> <li>♥ Braised Shark's Fin Soup with Assorted Seafood (海味鱼翅)</li> <li>♥ Double Boiled Chicken Soup with Fresh Ginseng (人参鸡汤)</li> <li>♥ Abalone Broth with Mixed Seafood (鲍鱼海鲜羹)</li> <li>♥ Braised Fish Maw Soup with Shredded Chicken &amp; Mushroom (鱼鳔鸡丝羹)</li> <li>♥ Braised Fish Maw &amp; Conpoy Soup (花胶干贝羹)</li> <li>♥ Slow Braised Eight Treasures (红烧八宝羹)               <ul style="list-style-type: none"> <li>- Crabmeat, Sea Cucumber, Fish Maw, Fish Lip, Flower Mushroom, Shredded Chicken, Conpoy, Golden Mushroom</li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li>♥ Poached Live Prawns with Chinese Wine (花雕灼虾)</li> <li>♥ Poached Live Prawns with Chinese Herbs (药材灼虾)</li> <li>♥ Deep Fried Prawns with Salted Egg Yolk (咸蛋黄虾球)</li> <li>♥ Deep Fried Yam Ring with Chicken &amp; Prawns (佛钵飘香)</li> <li>♥ Deep-Fried Prawns with Wasabi (青芥辣虾球)</li> <li>♥ Deep Fried Crispy Shredded Filo Prawn Roll served with Passion Fruit Sauce (酥脆龙须卷配百香果酱)</li> <li>♥ Wok Fried Prawns with Macadamia Nuts and Assorted Mushrooms (夏果双菇炒虾仁)</li> </ul>
<b>蔬菜 (任选一项)</b> <b>VEGETABLE</b> <b>(Select 1 item)</b>	<b>石斑鱼 (任选一项煮法)</b> <b>FISH - GAROUPA</b> <b>(Select the preferred style of cooking)</b>	<b>鸡 (任选一项)</b> <b>CHICKEN</b> <b>(Select 1 item)</b>
<ul style="list-style-type: none"> <li>♥ Braised Sliced Topshell &amp; Black Mushrooms with Broccoli (白玉鲍冬菇西兰花)</li> <li>♥ Braised Seasonal Vegetables with Baby Clam &amp; Beancurd Skin (鲍贝豆根扒时蔬)</li> <li>♥ Dou Miao with Fresh Gluten &amp; Flower Mushroom (花菇豆根扒豆腐)</li> <li>♥ Braised Fresh Honshimeiji Mushroom and Button Mushrooms with Broccoli served with Crabmeat Sauce (蟹肉百花汁扒双菇西兰花)</li> <li>♥ Hong Kong Seasonal Vegetables with Fresh Gluten and Flower Mushrooms (花菇豆根时蔬)</li> <li>♥ Braised Black Mushroom &amp; Bamboo Piths with Seasonal Vegetables (冬菇竹笙扒时蔬)</li> </ul>	<ul style="list-style-type: none"> <li>♥ Steamed in Teochew Style (潮州蒸)</li> <li>♥ Steamed in Hong Kong Style (港式蒸)</li> <li>♥ Steamed in Fermented Black Bean Sauce with Cilantro (豉汁蒸)</li> <li>♥ Steamed in Nonya Style (Tamarind / Lemongrass) (娘惹蒸)</li> <li>♥ Deep Fried in Hong Kong Style (港式油浸)</li> </ul>	<ul style="list-style-type: none"> <li>♥ Traditional Roast Chicken (脆皮烧鸡)</li> <li>♥ Roast Chicken with Golden Crisp "Bi Feng Tang" style (脆皮避风塘烧鸡)</li> <li>♥ Roasted Crispy Chicken with Sesame (芝麻鸡)</li> <li>♥ Roasted Chicken with Fermented Beancurd Sauce (南乳烧鸡)</li> <li>♥ Roasted Chicken with Fragrant Szechuan Hot &amp; Spicy Sauce (麻辣炸子鸡)</li> </ul>

# Grand Ballroom

## DINNER MENU - Weekend

*Halal / Vegetarian set menus are available upon request*

<b>主食- 面/饭 (任选一项)</b> <b>RICE/ NOODLES</b> <b>(Select 1 item)</b>	<b>甜品(任选一项)</b> <b>DESSERT</b> <b>(Select 1 item)</b>
<ul style="list-style-type: none"> <li>♥ Braised Ee-fu Noodles with Golden Mushrooms &amp; Chives (干烧伊面)</li> <li>♥ Braised Ee-fu Noodles with Golden Mushrooms &amp; Crabmeat (蟹肉扒伊面)</li> <li>♥ Fried Rice with Seafood (海鲜炒饭)</li> <li>♥ Braised Hong Kong Noodles with Shredded Dried Scallop &amp; Golden Mushrooms (瑶柱金菇焖伊面)</li> <li>♥ Braised Hong Kong Noodles with Seaweed &amp; Shredded Duck Meat (鸭丝焖香港面)</li> <li>♥ Steamed Eight Treasures Fragrant Rice wrapped in Lotus Leaf (八宝荷叶饭)</li> <li>♥ Stewed Udon Noodles with Yellow Chives in Prawn (虾仁韭黄焖乌冬面)</li> <li>♥ Fried Rice with Silver Anchovies (银鱼炒饭)</li> </ul>	<ul style="list-style-type: none"> <li>♥ Chilled Cream of Sago with Honeydew Melon (蜜瓜西米露)</li> <li>♥ Hot Red Bean Paste with Dumplings &amp; Lotus Seeds (红豆沙汤圆)</li> <li>♥ Chilled Cream of Mango with Sago, Pomelo &amp; Strawberry (杨枝甘露)</li> <li>♥ Double Boiled Rice Dumpling with Red Dates &amp; Lotus Seeds (红枣莲子汤圆)</li> <li>♥ Hot Red Bean Paste with Fresh Lily Bulbs and Lotus Seeds (莲子百合红豆沙)</li> <li>♥ Chilled Aloe Vera with Wolfberry Wild Rock Sugar (枸杞芦荟)</li> </ul>