



*~ A serene setting to take your vows ~*



# Wedding Solemnisation Package

## Wedding Solemnisation Package Includes:

- ♥ Sumptuous menus specially prepared by our gourmet chefs
- ♥ Free flow of soft drinks, coffee & tea (excluding juices)
- ♥ Waiver of corkage charge for hard liquor (must be sealed and duty paid)
- ♥ Complimentary 3 hours usage of Private Function Room / The Waterfall
- ♥ Special wedding favour for your guests
- ♥ A personalized guest signature book
- ♥ Wedding solemnisation decorations
- ♥ Complimentary car park coupons for up to 30% of the guaranteed attendance
- ♥ Complimentary one night stay in our Superior Room with Buffet Breakfast for 2 persons

Buffet Style *(Halal Menu upon request)	Private Function Room (Min. 30 Persons)	Private Function Room (Min. 50 Persons)	The Waterfall (Min. 80 Persons)
Hi-Tea	\$70.00++ per person	\$65.00++ per person	
Buffet Lunch	\$73.00++ per person	\$68.00++ per person	
Buffet Dinner	\$83.00++ per person	\$78.00++ per person	

Set Menu *(Halal Menu upon request)	Private Function Room (Min. Guaranteed of 5 Tables)
Chinese Set Lunch	\$828.00++ per table
Chinese Set Dinner	\$928.00++ per table

\*Minimum of 30 persons required

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

\*Wedding Solemnisation Package is subject to changes without prior notice.

**Furama RiverFront Singapore**  
405 Havelock Road  
Singapore 169633

**Contact Us**  
(65) 6739 6452  
[banquet.riverfront@furama.com](mailto:banquet.riverfront@furama.com)

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

# Wedding Solemnisation Hi-Tea Reception Menu

## HI-TEA MENU I

### ASSORTED FINGER SANDWICHES

Egg Mayonnaise  
*Cheese and Tomato*  
Ham and Cheese  
Tuna and Celery



### HOT ITEMS

Siew Mai  
Honey Prawn  
Sausage Roll  
Golden Samosa  
Soon Kueh  
Deep Fried Salt and Pepper Chicken Wing  
Vegetarian Fried Bee Hoon



### DESSERTS

Tropical & Seasonal Fresh Fruits Platter  
Baked Cheese Cake  
Assorted Fruit Tartlets  
Assorted French Pastries  
Assorted Agar Agar



Coffee & Tea

## HI-TEA MENU II

### ASSORTED FINGER SANDWICHES

Egg Mayonnaise  
Cheese and Tomato  
Ham and Cheese  
Tuna and Celery



### HOT ITEMS

Har Kow  
Chicken Pau  
Mini Pizza  
Spring Rolls  
Curry Puffs  
Deep Fried Salt and Pepper Chicken Wing  
Vegetarian Fried Noodles



### DESSERTS

Tropical & Seasonal Fresh Fruits Platter  
Chocolate Fudge Cake  
Assorted Fruit Tartlets  
Assorted Nonya Kueh  
Assorted Agar Agar



Coffee & Tea

# Wedding Solemnisation Buffet Menu

## **Cold Selection (Pick 2 of your own choice)**

- Honey Chicken Roll with Pineapple Salsa
- Smoked Turkey Breast with Asparagus
- "Cantonese" Roasted Duck with Plum Sauce
- Smoked Salmon with Condiments

## **Salad (Pick 2 of your own choice)**

- Cauliflower & Egg Mimosa
- Apple & Celery with Walnut
- Assorted Garden Fields with Assorted Dressing
- Mixed Garden Greens with Vinaigrette & Thousand Island
- Classical Potato Salad
- Tomato & Salted Egg

## **Soup (Pick 1 of your own choice)**

- Hot & Sour Sichuan Soup
- Cream of Wild Mushroom
- Garden Pea & Board Ham Broth
- Thick Sweet Corn Soup

## **Hot Selections (Pick 5 main course of your own choice)**

- Udang Lada Hitam (Black Pepper Prawn)
- Tahu Telor (Specialty Beancurd Omelette)
- Kintamani Chicken Curry
- John Dory with Capsicum Roulis & Light Curry Sabayon
- Kung Po Prawns
- Stir Fried Seasonal Vegetables with Oyster Sauce
- Braised Beancurd served with Golden Mushrooms
- Braised Chicken with Red Wine Sauce
- Steamed fillet of fish with Nonya Sauce

## **Rice or Noodles (Pick 1 of your own choice)**

- Braised Ee Fu Noodles
- Fried Rice Yong Chow Style
- Steamed Fragrance White Rice

## **Dessert (Pick 4 of your own choice)**

- Tropical & Seasonal Fresh Fruit Platter
- Chocolate Mousse
- Selection of French Pastries
- Assorted Mini Fruit Tartlets
- Cream Caramel
- Assorted Nonya Kueh

Assorted Soft Drinks, Coffee & Tea

# Wedding Solemnisation Chinese Set Menu

\* Halal Menu available upon request \*

## **COLD DISH Combination (choose 5 items)**

- Topshell
- Spring Roll
- Prawn Salad
- Jellyfish

- 百年好合大拼盘
- Chicken Bak Kwa
- Fu Yung Egg
- Japanese Maki
- Deep Fried Silver Fish

## **SOUP**

- Braised Pumpkin Seafood Soup
- Braised Fish Maw Soup with Golden Mushroom
- Braised Three Treasures Seafood Soup
- Braised Shark's Fin with Crabmeat
- Braised Shark's Fin with Seafood

- 金瓜海鲜汤
- 鱼鳔金菇海鲜汤
- 三宝海鲜汤
- 红烧蟹肉翅
- 蟹肉会海王翅

## **CHICKEN**

- Roasted Crispy Chicken with Lemon Sauce
- Roasted Crispy Chicken with 'Nam Yue' Sauce
- Roasted Crispy Chicken with Prawn Crackers

- 柠檬烧鸡
- 南乳金鸡报喜
- 虾片脆皮鸡

## **SEAFOOD**

- Stir Fried Prawn with Celery and Cashew Nut
- Cereal Prawn
- Steamed Live Prawns

- 西芹虾球
- 麦片虾
- 白灼虾

## **DELICACIES**

- Braised LingZhi Mushrooms with Lettuce
- Braised Crabmeat with Broccoli
- Braised Chinese Black Mushrooms with Spinach

- 灵芝菇生菜
- 花开富贵
- 冬菇菠菜

## **FISH**

- Steamed Sea Bass in Hong Kong Style
- Deep Fried Sea Bass in Thai Style
- Steamed Sea Bass in Soya Bean Crumbs

- 清蒸港式金目鲈
- 油浸泰式金目鲈
- 清蒸豆酥金目鲈

## **RICE / NOODLES**

- Stewed Ee-Fu Noodles with Chives
- Stewed Ee-Fu Noodles with Mushroom
- Seafood Fried Rice

- 干烧伊面
- 冬菇干烧伊面
- 海鲜炒饭

## **DESSERT**

- Cream of Red Bean with Lotus Seeds
- Chilled Mango Pudding with Strawberry
- Chilled Almond Beancurd with Longan

- 莲子红豆沙
- 芒果布丁
- 龙眼杏仁豆腐