



*Weddings @ Furama RiverFront*



*~ Just imagine ...  
your family, friends & loved ones,  
with their eyes on you,  
as you take your first steps down the aisle ....  
... Fabulous... ~*



# THE ULTIMATE

## Wedding

### PACKAGE

#### The WATERFALL

*(Min 12 tables, Max 18 tables)*

*At The Waterfall (Level 1), experience the stunning backdrop of 20 feet waterfall makes your dream wedding banquet comes true.*

#### JUPITER BALLROOM

*(Min 20 tables, Max 25 tables)*

*Experience the renaissance of a golden era at the Furama RiverFront.*

*The Jupiter Ballroom (Level 3) presents cosy setting and charming baroque chandeliers makes it ideal for a memorable intimate gathering.*

#### MERCURY BALLROOM

*(Min 25 tables, Max 34 tables)*

*Love outdoor wedding but hate the outdoors?*

*The Mercury Ballroom (Level 5) presents a stunning panoramic view of a lush tropical forest on one side and a resort-style swimming pool on the other.*

#### VENUS GRAND BALLROOM

*(Min 36 tables, Max 55 tables)*

*Experience the classic charm of a wedding at Furama RiverFront.*

*The pillar-free Venus Grand Ballroom (Level 3) features timeless architecture and charming crystal ballroom chandeliers serve as an enchanting visual fit for gala affairs.*

\*Package prices are valid for Weddings held before 31st December 2018.

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

\*Package prices are subjected to change 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)



*V*imeless Elegance



# Chinese Wedding Lunch

---

Applicable to The Waterfall, Jupiter, Mercury & Venus Grand Ballroom  
(Minimum tables required from respective Ballrooms)

Mondays to Sundays

€888.00++

---

## DINING

- ♥ A sumptuous eight-course Chinese menu created specially by our Master Banquet Chef
- ♥ Complimentary Food Tasting for a table of 10 persons
- ♥ Dinner & Supper Room Service and a complimentary 1kg Wedding Cake for the Wedding Couple

## BEVERAGE

- ♥ Free flow of White Wine, Red Wine, Beer, Soft Drinks and Chinese Tea for cocktail reception and wedding banquet
- ♥ Waiver of corkage charge for duty paid hard liquor brought in by host (Brandy, Whisky and Wine)
- ♥ A 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
- ♥ Elegant Champagne Fountain on stage

## COMPLIMENTARY

- ♥ Pre-event cocktail reception with assorted nuts
- ♥ Give-away special wedding favour for every guests
- ♥ 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 30% of confirmed attendance and one VIP Parking Lot for Bridal Car
- ♥ Complimentary usage of LCD Projectors with Screens
- ♥ Complimentary Traditional Tea Set with compliments from The Chinese Wedding Shop
- ♥ Complimentary rental of one tea dress / ROM gown voucher with compliments from Yvonne Creative Bridal
- ♥ Two nights stay at our Honeymoon Suite with fruit basket, flower arrangements and choice of buffet breakfast or lunch for 2 persons at The SQUARE @ Furama
- ♥ One night stay at our Deluxe Room for Wedding helpers with buffet breakfast for 2 persons at The SQUARE @ Furama
- ♥ Complimentary 3 Days 2 Nights Honeymoon Stay Voucher at Furama Villas & Spa Ubud, Bali with complimentary 60 minutes of Balinese Massage at Spa Furama per stay  
(Validity 6 months from wedding date)

# Wedding Lunch Menu

\* Halal Menu available upon request \*

## LOBSTER COMBINATION PLATTER

- ☐ (Lobster Salad with Tobiko, Smoked Duck with Peach, Suckling Pig)  
(沙津龙虾, 蜜桃熏制鸭, 脆皮乳猪)

吉祥龙虾拼盘

## SOUP

- ☐ Braised Pumpkin Seafood Soup
- ☐ Braised Shark's Fin with Crabmeat
- ☐ Braised Shark's Fin with Seafood

金瓜海鲜汤  
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 / MEAT

- ☐ 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



*~ For the most important people in your lives ~*



# Chinese Wedding Dinner

---

	<i>THE WATERFALL</i>	<i>JUPITER</i>	<i>MERCURY</i>	<i>VENUS</i>
<b>Mondays to Thursdays</b>	€1,088.00++	€908.00++	€988.00++	€1,088.00++
<b>Fridays</b>	€908.00++	€808.00++	€858.00++	€908.00++
<b>Saturdays</b>	€1,138.00++	€938.00++	€1,038.00++	€1,138.00++
<b>Sundays</b>	€1,098.00++	€848.00++	€998.00++	€1,098.00++

---

## DINING

- ♥ A sumptuous eight-course Chinese menu created specially by our Master Banquet Chef
- ♥ Complimentary Food Tasting for a table of 10 persons
- ♥ Dinner & Supper Room Service and a complimentary 1kg Wedding Cake for the Wedding Couple

## BEVERAGE

- ♥ Free flow of White Wine, Red Wine, Beer, Soft Drinks and Chinese Tea for cocktail reception and wedding banquet
- ♥ Waiver of corkage charge for duty paid hard liquor brought in by host (Brandy, Whisky and Wine)
- ♥ A 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
- ♥ Elegant Champagne Fountain on stage

## COMPLIMENTARY

- ♥ Pre-event cocktail reception with assorted nuts
- ♥ Give-away special wedding favour for every guests
- ♥ 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 30% of confirmed attendance and one VIP Parking Lot for Bridal Car
- ♥ Complimentary usage of LCD Projectors with Screens
- ♥ Complimentary Traditional Tea Set with compliments from The Chinese Wedding Shop
- ♥ Complimentary rental of one tea dress / ROM gown voucher with compliments from Yvonne Creative Bridal
- ♥ Two nights stay at our Honeymoon Suite with fruit basket, flower arrangements and choice of buffet breakfast or lunch for 2 persons at The SQUARE @ Furama
- ♥ One night stay at our Deluxe Room for Wedding helpers with buffet breakfast for 2 persons at The SQUARE @ Furama
- ♥ Complimentary 3 Days 2 Nights Honeymoon Stay Voucher at Furama Villas & Spa Ubud, Bali with complimentary 60 minutes of Balinese Massage at Spa Furama per stay  
(Validity 6 months from wedding date)

# Jupiter Dinner Menu

\* Halal Menu available upon request \*

## COLD DISH Combination (choose 5 items)

- |                                      |   |
|--------------------------------------|---|
| <input type="checkbox"/> Topshell    | <input type="checkbox"/> 百年好合大拼盘                |
| <input type="checkbox"/> Spring Roll | <input type="checkbox"/> Chicken Bak Kwa        |
| <input type="checkbox"/> Prawn Salad | <input type="checkbox"/> Fu Yung Egg            |
| <input type="checkbox"/> Jellyfish   | <input type="checkbox"/> Japanese Maki          |
|                                      | <input type="checkbox"/> Deep Fried Silver Fish |

## SOUP

- |  |        |
|--|--------|
| <input type="checkbox"/> Braised Pumpkin Seafood Soup      | 金瓜海鲜汤  |
| <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 with Lemon Sauce     | 柠檬烧鸡   |
| <input type="checkbox"/> Roasted Crispy Chicken with 'Nam Yue' Sauce | 南乳金鸡报喜 |
| <input type="checkbox"/> Roasted Crispy Chicken with Prawn Crackers  | 虾片脆皮鸡  |

## SEAFOOD / MEAT

- |  |      |
|--|------|
| <input type="checkbox"/> Stir Fried Prawn with Celery and Cashew Nut | 西芹虾球 |
| <input type="checkbox"/> Cereal Prawn                                | 麦片虾  |
| <input type="checkbox"/> Steamed Live Prawns                         | 白灼虾  |

## DELICACIES

- |   |       |
|---|-------|
| <input type="checkbox"/> Braised LingZhi Mushrooms with Lettuce       | 灵芝菇生菜 |
| <input type="checkbox"/> Braised Crabmeat with Broccoli               | 花开富贵  |
| <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"/> Cream of Red Bean with Lotus Seeds    | 莲子红豆沙  |
| <input type="checkbox"/> Chilled Mango Pudding with Strawberry | 芒果布丁   |
| <input type="checkbox"/> Chilled Almond Beancurd with Longan   | 龙眼杏仁豆腐 |



# Venus, Mercury & Waterfall Dinner Menu

## Blissful Menu

\* Halal Menu available upon request \*

### LOBSTER COMBINATION PLATTER

吉祥龙虾拼盘

- (Lobster Salad with Tobiko, Smoked Duck with Peach, Suckling Pig)  
(沙津龙虾, 蜜桃熏制鸭, 脆皮乳猪)

### SOUP

- Shark's Fin Soup with Shredded "Conpoy"
- Shark's Fin Soup with Fish Maw & Crabmeat
- Shark's Fin Soup with Golden Mushroom and Crabmeat

红烧干贝蟹肉翅  
红烧鱼鳔蟹肉翅  
金菇蟹肉翅

### CHICKEN

- Roasted Chicken with Honey Sesame Sauce
- Roasted Chicken with Minced Garlic
- Steamed Herbal Chicken

蜜汁烧鸡  
蒜香鸡  
药材鸡

### SEAFOOD / MEAT

- Deep Fried Kataifi Prawn Roll
- Steamed 'Live' Prawn with Shaoxing Wine
- Steamed 'Live' Prawn with Chinese Herbs

脆炸金丝虾  
花雕酒蒸活虾  
药膳蒸活虾

### DELICACIES

- Braised Sea Clams with China Spinach
- Braised LingZhi Mushroom with Spinach
- Braised Flower Mushroom with Broccoli

海螺片菠菜  
灵芝菇菠菜  
鲜菇西兰花

### FISH

- Steamed Garoupa in Hong Kong Style
- Deep Fried Garoupa in Thai Chilli Sauce
- Deep Fried Soon Hock in Soya Sauce

港蒸石斑  
泰式炸石斑  
油浸顺壳

### RICE / NOODLES

- Stewed Ee-Fu Noodles with Yellow Chives and Mushroom
- Stewed Ee-Fu Noodles with Crabmeat
- Seafood Fried Rice

干烧伊面  
蟹肉焖伊面  
海鲜炒饭

### DESSERT

- Chilled Puree of Mango with Pomelo and Sago
- Chilled Mango Pudding with Strawberry
- Yam Paste with Gingko Nuts

杨枝甘露  
草梅芒果布丁  
潮州白果芋泥

# Venus, Mercury & Waterfall Dinner Menu

## Enchanting Menu

\* Halal Menu available upon request \*

### COLD DISH Combination (choose 5 items)

- |                                       |  |
|---------------------------------------|--|
| <input type="checkbox"/> Prawn Salad  | <input type="checkbox"/> Suckling Pig    |
| <input type="checkbox"/> Jelly Fish   | <input type="checkbox"/> Spring Roll     |
| <input type="checkbox"/> Octopus      | <input type="checkbox"/> Roast Duck      |
| <input type="checkbox"/> Seafood Roll | <input type="checkbox"/> Chicken Bak Kwa |

情投意合大拼盘

### SOUP

- |   |           |
|---|-----------|
| <input type="checkbox"/> Braised Pumpkin Seafood Soup                             | 金瓜海鲜汤     |
| <input type="checkbox"/> Braised Fish Maw Soup with Shredded Abalone              | 鱼鳔鲍鱼丝海鲜汤  |
| <input type="checkbox"/> Braised Seafood Soup with Bamboo Fungus & Dried Scallops | 海鲜竹笙干贝海鲜汤 |

### CHICKEN

- |   |        |
|---|--------|
| <input type="checkbox"/> Roasted Crispy Chicken with Honey Sesame Sauce   | 蜜汁金鸡报喜 |
| <input type="checkbox"/> Roasted Crispy Chicken with Chef Specialty Sauce | 柱候脆皮鸡  |
| <input type="checkbox"/> Special Herbal Chicken                           | 药材鸡    |

### SEAFOOD / MEAT

- |  |       |
|--|-------|
| <input type="checkbox"/> Steamed 'Live' Prawns                   | 白灼虾   |
| <input type="checkbox"/> Steamed 'Live' Prawn with Chinese Herbs | 药膳蒸活虾 |
| <input type="checkbox"/> Stir-Fried Scallops with Asparagus      | 芦笋带子  |

### DELICACIES

- |   |        |
|---|--------|
| <input type="checkbox"/> Braised Flower Mushrooms with Broccoli | 花菇扒西兰花 |
| <input type="checkbox"/> Braised Sea Clams with Lettuce         | 鲍贝扒生菜  |
| <input type="checkbox"/> Braised LingZhi Mushrooms with Spinach | 焖灵芝菇菠菜 |

### 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 Shredded Mushrooms | 干烧伊面   |
| <input type="checkbox"/> Stewed Ee-Fu Noodles with Crabmeat           | 蟹肉干烧伊面 |
| <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 Glutinous Rice Balls | 红豆沙汤丸    |