



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... ~*



At Furama RiverFront
For we believe that Every Love Is Grand,
Unique & Deserves The Best

Malay Wedding Lunch or Dinner Package

Valid till 31st December 2018

(Minimum tables required from respective Ballrooms)

JUPITER

(Min 20 tables, Max 25 tables)

Experience the renaissance of a golden era at the Furama RiverFront
The Jupiter Room (Level 3) presents cosy setting and charming baroque chandeliers makes it ideal for a memorable intimate gathering.

MERCURY

(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

(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.



SET LUNCH / DINNER

	Lunch	Dinner
Monday to Sunday	S\$700++ per table	S\$850++ per table

BUFFET LUNCH / DINNER

	Lunch	Dinner
Monday to Sunday	S\$68++ per person	S\$82++ per person

**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

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*V*imeless Elegance



Malay wedding lunch / Dinner

DINING

- ♥ A lavish Halal Indonesian Menu created specially by our Indonesian Chef
- ♥ Complimentary Food Tasting for a table of 10 persons (8 course / 8 food items)



BEVERAGE

- ♥ Free flow of soft drinks, coffee, tea and Fruit Punch



DECORATIONS

- ♥ Ballroom Wedding decorations: Stage decorations, pedestals stands along the aisle, table centrepieces and misty effect for your grand entrance
- ♥ Complimentary seat covers for all chairs
- ♥ A multi-tier dummy wedding cake for cake cutting ceremony
- ♥ Champagne Fountain with a bottle of non-alcoholic Sparkling Juice for stage toasting ceremony



COMPLIMENTARY

- ♥ Pre-cocktail reception with peanuts
- ♥ Give-away Wedding favours (berkat) for every guests
- ♥ Wedding invitation cards (with envelopes) for 80% of the confirmed guests including a onetime standard printing
- ♥ Two nights stay at our Honeymoon Suite with fruit basket, flower arrangements and a choice of buffet breakfast for 2 at The SQUARE @ Furama OR buffet lunch for 2 at the Kintamani Indonesian Restaurant
- ♥ One night stay at our Deluxe Room for Wedding helpers with buffet breakfast for 2 persons at The SQUARE @ Furama
- ♥ Parking coupons for 30% of confirmed attendance
- ♥ A Personalised guest signature book
- ♥ One VIP Parking Lot for Bridal Car
- ♥ LCD Projector with Screen
- ♥ Complimentary 3 Days 2 Nights Honeymoon Stay Voucher at Furama Villas & Spa Ubud, Bali (Valid for 6 months)





~ For the most important people in your lives ~



INDONESIAN SET MENU

APPETIZER

KINTAMANI COMBINATION (choose 5 items)

- Prawn Salad
- Seafood Roulade
- Quail Egg
- Guava Chicken
- Samosa
- Spring Roll
- Chicken Satay with Peanut Sauce
- Deep Fried Baby Squid

SOUP

- Sop Buntut *Beef Oxtail Soup with Carrot and Potatoes*
- Sop Kambing *Mutton Soup with Vegetables*
- Sop Ayam Bali *Clear Chicken Soup served with Chicken Meatballs and Green Papaya*
- Sop Nelayan *"Nusantara Style" Hot and Spicy Seafood Soup*

MAIN COURSE

CHICKEN

- Ayam Panggang Pengantin *Grilled Chicken with Spicy Green Chili Sauce*
- Ayam Panggang Rica-Rica *Grilled Chicken topped with Home Made Sauce*
- Ayam Panggang Taliwang *"Lombok Style" Spicy Grilled Chicken*
- Ayam Panggang Rujak *"Kintamani Style" Grilled Chicken*

BEEF/ MUTTON

- Lapis Daging Surabaya *Sliced Beef Sautéed with Butter, Tomato Paste and Green Chili*
- Daging Rendang Sumatra *Beef Simmered in Spicy Coconut Gravy*
- Daging Sambel Belado *Sliced Beef Sautéed with Hot Chili Sauce*
- Rendang Kambing *Mutton Simmered in Spicy Coconut Gravy*
- Gule Kambing *Mutton Stewed in Coconut Milk*

PRAWNS

- Udang Goreng Mentega *Deep-Fried Prawns with Butter and Curry Leaves*
- Udang Woku *Deep-Fried Prawns topped with Green Curry Sauce*
- Udang Bumbu Bali *Deep-Fried Prawns topped with Spicy Sauce*
- Udang Assam Manis *Sweet and Sour Prawns*

VEGETABLES

- Sayur Campur *Sautéed Mixed Vegetables with Oyster Sauce*
- Kailan Saus Tiram *Baby Kailan Sautéed with Garlic and Oyster Sauce*
- Tumis Kacang Madu *Sautéed Honey Bean with Garlic and Oyster Sauce*
- Tumis Brokoli *Sautéed Broccoli with Garlic and Scallops*

FISH

- Ikan Garupa Kukus Kintamani *Steamed Garoupa topped with Homemade Chilli Sauce*
- Ikan Siakap Saus Assam Manis *Fried Sea Bass with Sweet and Sour Sauce*
- Ikan Goreng Saus Cabe *Deep-Fried Sea Bass topped with Homemade Spicy Sauce*
- Ikan Siakap Balerang *Deep-Fried Whole Sea Bass topped with Black Soya Sauce*

****Main Courses will be accompanied with a choice of
Steamed Fragrant White Rice / Briyani Rice / Fragrant Yellow Rice / Pandan Rice.***

DESSERT

- Es Chendol *Fresh Coconut Milk with Kidney Beans, Green Jelly and Palm Sugar*
- Es Teler *Fresh Coconut Milk, Jackfruit, Avocado served with Condensed Milk*
- Kintamani Sunset *Fresh Coconut Milk, Black Jelly, Attap Seed, Red Bean, Green Jelly and Palm Sugar*
- Bubur Hitam Manis *Warm Black Glutinous Rice Dessert topped with Coconut Milk*

INDONESIAN BUFFET MENU

COLD DISH

Kerupuk & Sambal Bajak

(Indonesian Crackers with Spicy Condiments)

Acar Jawa

(Mixed Pickled Vegetables)

Gado-Gado

(Assorted Vegetables served with Peanut Sauce)

Cumi Cumi Goreng Saus Special

(Hot & Spicy Baby Squid)

SOUP

Sop Buntut Sapi

(Oxtail Soup)

HOT DISHES

Ayam Panggang Kintamani

(Kintamani Style Grilled Chicken)

Lapis Daging

(Sliced Beef Sautéed with Butter, Tomato Paste & Green Chilli)

Gulai Kambing

(Mutton Curry)

Ikan Goreng Asam Manis

(Fish Fried in Sweet & Sour Sauce)

Tahu Saus Tiram

(Fried Beancurd with Mixed Vegetables in Oyster Sauce)

Udang Masak Bali

(Balinese Fried Prawns)

Sayur Lodeh

(Mixed Vegetables Simmered with Light Coconut Curry)

Nasi Putih & Nasi Kuning

(Steamed White Rice & Fragrant Yellow Rice)

DESSERT

Kueh-Mueh

(Assorted Nyonya Kueh)

Buah-Buahan Segar

(Fresh Fruits Platter)

Agar-Agar

(Pudding)

Es Chendol

(Fresh Coconut with Jelly, Red Bean & Palm Sugar)

BEVERAGE

Kopi & Teh

(Coffee & Tea)

Minuman Karbonat

(Soft Drinks)



~ A serene setting to take your vows ~



Malay Solemnisation Package

Our Solemnization Package Includes:

- ♥ Sumptuous Indonesian Buffet Lunch or Buffet Hi-Tea
- ♥ Specially prepared by our Indonesian Chefs
- ♥ Free flow of Soft Drinks, Coffee & Tea (Excluding Juices)
- ♥ Complimentary usage of 3- hours at *Private Function Room* for solemnization
- ♥ Lovely Wedding giftaways for your guest
- ♥ A Personalized Guest Signature Book
- ♥ ROM Decorations
- ♥ Complimentary car park coupons for up to 30% of the guaranteed attendance
- ♥ Corporate rate will be given on room accommodation

Hi-Tea	Buffet Lunch
S\$55.00++ per person	S\$65.00++ per person

*Minimum of 30 persons required

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

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HALAL HI-TEA RECEPTION MENU

HALAL FINGER SANDWICHES (Pick 2 finger sandwiches of your choice)

- Tuna
- Cheese & Tomato
- Chicken Mayo

HALAL HOT SELECTIONS (Pick 7 hot selections of your choice)

- Mee Siam Goreng (Fried Mee Siam)
- Nasi Goreng (Seafood Fried Rice)
- Ikan Goreng Colo Colo, Saus Lemon (Deep Fried Fish Fillet served with Lemon Sauce)
- Kepak Ayam Goreng (Deep Fried Chicken)
- Ayam Goreng Madu (Deep Fried Chicken coated with Honey)
- Ayam Kari Indonesia (Chicken Curry Indonesian Style served with French Bread)
- Daging Rendang (Beef Rendang)
- Murtabak Ayam (Minced Chicken Squares)
- Cucur Udang (Deep Fried Prawn Fritter)
- Deep Fried Samosa
- Deep Fried Curry Puffs
- Steamed Halal Chicken Siew Mai
- Steamed Halal Chicken Bun
- Lumpia Mini (Spring Roll)
- Tahu Telor (Deep Fried Beancurd with Egg served with Traditional Peanut Sauce)

DESSERTS (Pick 5 desserts of your choice)

- Tropical Fresh Fruits Platter
- Longan Beancurd served with Longan
- Chocolate Pudding served with Vanilla Sauce
- Selections of French Pastries
- Mango Mousse Slice
- Peach Slice
- Mini Fruit Tartlets
- Chocolate Brownie
- Cream Puff
- Assorted Nyonya Kueh
- Agar – Agar (Jelly)
- Bubur Hitam (Black Glutinous Rice served with Coconut Milk)
- Chendol
- Es Teller (Fresh Coconut Milk, Jackfruit, Avocado served with Condensed Milk)
- Air Cincau (Grass Jelly)

INDONESIAN BUFFET MENU

APPETIZERS (Pick 4 appetizers of your choice)

- Gado Gado served with traditional Peanut Sauce
- Krupuk (Crackers)
- Cumi Cumi Sotong
- Satay (Ayam, Kambing, Daging) – 30 pieces of satay plated for each table
- Acar Jawa

SOUPS (Pick 1 soup of your choice)

- Sop Buntut (Beef Oxtail Soup Mixed with Carrot & Potatoes)
- Sop Kambing (Mutton Soup mixed with Vegetables)
- Sop Ayam Bali (Clear Chicken Meatball Soup mixed with Green Papaya)
- Soto Ayam Madura (Shredded Chicken Soup served with Egg, Vermicelli topped with Fried Shallots)

HOT SELECTIONS (Pick 6 Hot Selections of your choice)

- Ayam Panggang Berkakak (Grilled Chicken served with House Speciality Sauce)
- Ayam Goreng Madu (Traditional Honey Fried Chicken)
- Gulai Kambing (Stewed Lamb)
- Oseng Oseng Iga Kambing (Lamb Chop Stewed with Special Sauce)
- Sotong Kalio (Squid cooked in Light Curry Sauce)
- Sotong Sambal Hijau (Sauteed Large Squid with Green Chilli)
- Telor Dadar Minang (Sweet Egg Rolls)
- Tahu Telor Surabaya (Deep Fried Egg & Beancurd served with Peanut Sauce)
- Udang Lada Hitam (Black Pepper Prawns)
- Udang Goreng Mentega (Deep Fried Buttered Prawns)
- Ikan Saus Sambal (Deep Fried Fish topped with Chilli Sauce)
- Ikan Assam Pedas (Fish Curry Flavored with Tumeric Sauce)
- Rendang Daging (Beef Rendang)
- Sayur Lodeh (Mixed Vegetables Simmered with Light Coconut Curry)
- Steamed White Rice
- Steamed Yellow Rice
- Indonesian Fried Rice

DESSERTS (Pick 4 desserts of your choice)

- Fresh Fruits Platter
- Custard Puff
- Cream Caramel
- Almond Beancurd served with Longan
- Assorted French Pastries
- Baked Slice Cheese Cake
- Steamed Chocolate Pudding served with Vanilla Sauce
- Mini Egg Tartlets
- Mini Fruit Tartlets
- Pandan Sponge Slice
- Assorted Nyonya Kueh (Halal)
- Agar Agar (Jelly) (Halal)
- Bubur Pulut Hitam (Black Glutinous Rice served with Coconut Milk) (Halal)
- Ais Chendol (Halal)