



*W*eddings @ Furama RiverFront

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*~ 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
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Singapore 169633

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www.furama.com/riverfront



Timeless Elegance



Chinese Vegetarian 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 Vegetarian menu
- ♥ 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 Fruit Punch, 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 Sparkling Fruit Juice for stage toasting ceremony
- ♥ A bottle of Sparkling Fruit Juice per confirmed tables

DECORATIONS

- ♥ Ballroom Wedding decorations: Stage decorations, pedestals stands along the aisle, table centrepieces and misty effect for your grand entrance
- ♥ A multi-tier dummy wedding cake for cake cutting ceremony
- ♥ An 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
- ♥ 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
- ♥ Parking coupons for 30% of confirmed attendance and one VIP Parking Lot for Bridal Car
- ♥ Wedding Accessory set consisting of an Ang Bao Box and a Signature Book
- ♥ 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
- ♥ Complimentary usage of LCD Projectors with Screens
- ♥ 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)

Vegetarian Wedding Lunch Menu

* Halal Menu available upon request *

VEGETARIAN COLD DISH COMBINATIONS (CHOOSE 5 ITEMS) 五福临门

- | | |
|---|--|
| <input type="checkbox"/> Fried Mushroom | <input type="checkbox"/> Marinated Sliced Mock Abalone |
| <input type="checkbox"/> Jade Roll | <input type="checkbox"/> Sausage with Marmite Sauce |
| <input type="checkbox"/> Fried Vegetarian Squid Ring | <input type="checkbox"/> Black Fungus in Special Sauce |
| <input type="checkbox"/> Stir Fried Bean Curd with Shredded Vegetable | <input type="checkbox"/> Crispy Kimchi Roll |

BRAISED SOUP

- | | |
|---|------|
| <input type="checkbox"/> Braised Pumpkin Shark' Fin | 金瓜素翅 |
| <input type="checkbox"/> Braised Shark's Fin with Bamboo Pith | 竹笙银翅 |
| <input type="checkbox"/> Braised Shark's Fin with Wolfberry | 杞子素翅 |

CHICKEN / DELICACIES

- | | |
|---|-------|
| <input type="checkbox"/> Yam Ring Filled with wonder | 花好月圆 |
| <input type="checkbox"/> Monkey Head Mushroom with Chef's Special Sauce | 奶辣金菇肉 |
| <input type="checkbox"/> Steamed Mock Ball with Chinese Herbs | 药材一品丸 |

PRAWN

- | | |
|--|------|
| <input type="checkbox"/> Deep Fried Golden Prawns with Lychee | 荔枝明虾 |
| <input type="checkbox"/> Deep Fried Vegetarian Prawn with Crispy Oats Cereal | 麦香明虾 |
| <input type="checkbox"/> Deep Fried Vegetarian Prawn with Wasabi Salad Cream | 芥末明虾 |

GREENS / LEAVES

- | | |
|--|-------|
| <input type="checkbox"/> Braised Abalone & Broccoli In Oyster Sauce | 鲍鱼芥兰花 |
| <input type="checkbox"/> Braised Bailing Mushroom with Seasonal Vegetables | 百灵菇时蔬 |
| <input type="checkbox"/> Fresh Mushroom with Spinach In Supreme Oyster Sauce | 鲜菇菠菜 |

FISH

- | | |
|---|------|
| <input type="checkbox"/> Vegetarian Fish in Soya Sauce Garnished Ginger | 油浸素游 |
| <input type="checkbox"/> Vegetarian Snow Fish with Nonya Sauce | 娘惹鳕鱼 |
| <input type="checkbox"/> Vegetarian Pomfret In Thai Sauce | 泰式黑昌 |

RICE / NOODLES

- | | |
|---|------|
| <input type="checkbox"/> Stewed Ee-Fu Noodle | 干烧伊面 |
| <input type="checkbox"/> Fried Noodle with Mixed Vegetables | 港式炒面 |
| <input type="checkbox"/> Eight Treasure Fragrance Rice | 八宝香饭 |

DESSERT

- | | |
|---|-------|
| <input type="checkbox"/> Chilled Honey Dew with Sago | 蜜瓜西米露 |
| <input type="checkbox"/> Red Bean Soup with Glutinous Rice Ball | 汤圆红豆羹 |
| <input type="checkbox"/> Chilled Tofu with Longan | 龙眼豆付 |



~ For the most important people in your lives ~



Chinese Vegetarian Wedding Dinner

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

DINING

- ♥ A sumptuous eight-course Chinese Vegetarian menu
- ♥ 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 Fruit Punch, 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 Sparkling Fruit Juice for stage toasting ceremony
- ♥ A bottle of Sparkling Fruit Juice per confirmed tables

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
- ♥ 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
- ♥ Parking coupons for 30% of confirmed attendance and one VIP Parking Lot for Bridal Car
- ♥ Wedding Accessory set consisting of an Ang Bao Box and a Signature Book
- ♥ 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
- ♥ Complimentary usage of LCD Projectors with Screens
- ♥ 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)

Vegetarian Wedding Dinner Menu

* Halal Menu available upon request *

FIVE TREASURE COMBINATION (CHOOSE 5 ITEMS) 五福临门

- | | |
|---|---|
| <input type="checkbox"/> Fried Vegetarian Squid Ring | <input type="checkbox"/> Prawns Salad |
| <input type="checkbox"/> Veg. Cuttlefish in Spicy Sauce | <input type="checkbox"/> Jade Roll |
| <input type="checkbox"/> Sausage with Marmite Sauce | <input type="checkbox"/> Fried Mushroom |
| <input type="checkbox"/> Black Fungus in Special Sauce | <input type="checkbox"/> Stir Fried Bean Curd with Shredded Vegetable |
| <input type="checkbox"/> Spring Roll | <input type="checkbox"/> Crispy Kimchi Roll |

SOUP

- | | |
|---|------|
| <input type="checkbox"/> Braised Pumpkin Shark' Fin | 金瓜素翅 |
| <input type="checkbox"/> Braised Shark's Fin with Bamboo Pith | 竹笙银翅 |
| <input type="checkbox"/> Braised Shark's Fin with Wolfberry | 杞子素翅 |

CHICKEN/ DELICACIES

- | | |
|--|-------|
| <input type="checkbox"/> Yam Ring Filled with "Kung Po" Style Dice Chicken & Cashew Nuts | 花好月圆 |
| <input type="checkbox"/> Steamed Vegetarian Chicken with Chinese Herbs | 富贵素凤 |
| <input type="checkbox"/> Steamed Monkey Head Mushroom with Chinese Herbs & Minced Ginger | 姜茸金菇肉 |

PRAWN

- | | |
|--|-------|
| <input type="checkbox"/> Deep Fried Golden Prawns with Pumpkin Sauce | 金瓜奶皇虾 |
| <input type="checkbox"/> Deep Fried Vegetarian Prawn with Crispy Oats Cereal | 麦香明虾 |
| <input type="checkbox"/> Deep Fried Vegetarian Prawn with Wasabi Salad Cream | 芥末明虾 |

GREENS / LEAVES

- | | |
|--|---------|
| <input type="checkbox"/> Braised Shimeiji Mushroom and Broccoli served with Soy Milk | 白玉菇芥兰花 |
| <input type="checkbox"/> Braised Bailing Mushroom with Seasonal Vegetables | 百灵菇时蔬 |
| <input type="checkbox"/> Chinese Black Mushroom & Scallop with Spinach in Supreme Oyster Sauce | 冬菇带子扒时蔬 |

FISH

- | | |
|---|------|
| <input type="checkbox"/> Vegetarian Fish in Soya Sauce Garnished Ginger | 油浸素游 |
| <input type="checkbox"/> Vegetarian Fish with Sweet & Sour Sauce | 糖醋仙斑 |
| <input type="checkbox"/> Deep Fried Fish with Hot & Spicy Sauce | 香辣素游 |

RICE / NOODLES

- | | |
|--|-------|
| <input type="checkbox"/> Stewed Ee-Fu Noodle | 干烧伊面 |
| <input type="checkbox"/> Fried Noodle with Mixed Vegetables | 港式炒面 |
| <input type="checkbox"/> Braised Ee-Fu Noodles with Mixed Mushroom | 三菇焖伊面 |

DESSERT

- | | |
|---|-------|
| <input type="checkbox"/> Chilled Honey Dew with Sago | 蜜瓜西米露 |
| <input type="checkbox"/> Red Bean Soup with Glutinous Rice Ball | 汤圆红豆羹 |
| <input type="checkbox"/> Yam Paste with Gingko Nut | 万寿果芋泥 |

Vegetarian Wedding Dinner Menu

* Halal Menu available upon request *

PROSPERITY COMBINATION (CHOOSE 5 ITEMS) 吉祥拼盘

- | | |
|---|---|
| <input type="checkbox"/> Marinated Sliced Mock Abalone | <input type="checkbox"/> Fried Vegetarian Squid Ring |
| <input type="checkbox"/> Veg. Cuttlefish in Spicy Sauce | <input type="checkbox"/> Jade Roll |
| <input type="checkbox"/> Pork Ribs with Marmite Sauce | <input type="checkbox"/> Fried Mushroom |
| <input type="checkbox"/> Black Fungus in Special Sauce | <input type="checkbox"/> Stir Fried Bean Curd with Shredded Vegetable |
| <input type="checkbox"/> Slices Papaya with Passion Fruit | <input type="checkbox"/> Crispy Kimchi Roll |

SOUP

- | | |
|---|-------|
| <input type="checkbox"/> Braised Pumpkin Shark' Fin & Shredded Abalone | 金瓜鲍翅 |
| <input type="checkbox"/> Braised Shark's Fin with Bamboo Pith & Crab Meat | 竹笙蟹肉翅 |
| <input type="checkbox"/> Braised Shark's Fin with Golden Mushroom & Crab Meat | 金菇蟹肉翅 |

DELICACIES

- | | |
|---|-------|
| <input type="checkbox"/> Yam Ring Filled with "Black Pepper" Style Eryngii Mushroom & Cashew Nuts | 花好月圆 |
| <input type="checkbox"/> Steamed Monkey Head Mushroom with Chinese Herbs | 药材金菇肉 |
| <input type="checkbox"/> Chinese Yam, Chestnut, Black Mushroom Chef's Special Sauce | 蜜蜜如意 |

PRAWN

- | | |
|--|-------|
| <input type="checkbox"/> Deep Fried Vegetarian Prawns Wrapped with Yam | 荔茸虾球 |
| <input type="checkbox"/> Deep Fried Vegetarian Prawn with Crispy Oats Cereal | 麦香明虾 |
| <input type="checkbox"/> Deep Fried Vegetarian Prawns with Mango Sauce | 芒果大明虾 |

GREENS / LEAVES

- | | |
|---|-----------|
| <input type="checkbox"/> Braised Shimeiji Mushroom and Broccoli served with Soy Milk | 白玉菇芥兰花 |
| <input type="checkbox"/> Braised Sea Cucumber & Vegetarian Abalone with Seasonal Vegetables | 红烧海参鲍鱼扒时蔬 |
| <input type="checkbox"/> Slices Coconut & Broccoli In Superior Sago Sauce | 白璧青云 |

FISH

- | | |
|---|-------|
| <input type="checkbox"/> Vegetarian Snow Fish with Thai Sauce | 泰式鳕鱼 |
| <input type="checkbox"/> Vegetarian Fish with Sweet & Sour Sauce & Pine Nut | 三色松子鱼 |
| <input type="checkbox"/> Deep Fried Fish with Hot & Spicy Sauce | 香辣素游 |

RICE / NOODLES

- | | |
|---|-------|
| <input type="checkbox"/> Fried U-don Noodle with Mixed Vegetables | 乌冬面 |
| <input type="checkbox"/> Special Steamed Rice with Lotus Seed, Mushroom, Chestnut | 莲子香饭 |
| <input type="checkbox"/> Braised Ee-Fu Noodles with Mixed Mushroom | 三菇焖伊面 |

DESSERT

- | | |
|--|----------|
| <input type="checkbox"/> Chilled Mango, Sago with Pomelo | 杨枝甘露 |
| <input type="checkbox"/> White Fungus, Red Dates with Longan | 雪耳杏仁红枣糖水 |
| <input type="checkbox"/> Yam Paste, Gingko Nut with Coconut Milk | 万寿果芋泥 |