



*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 2019 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 from 1<sup>st</sup> January 2019 to 31<sup>st</sup> December 2019.

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

\*Package prices are subjected to change without prior notice

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*Timeless Elegance*







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



# Chinese Wedding Lunch

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**Applicable to The Waterfall, Jupiter, Mercury & Venus Grand Ballroom**

(Minimum tables required from respective Ballrooms)

**Sundays to Fridays**

**\$918.00++**

**Saturdays**

**\$958.00++**

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## 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)
- ♥ One 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
- ♥ Dim Sum Corner during cocktail reception
- ♥ Give-away special wedding favour for every guest
- ♥ 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 \$1000 rebate voucher from Yvonne Creative Bridal
- ♥ One night Pre Wedding Banquet stay at our Deluxe Room with buffet breakfast for 2 persons at The SQUARE @ Furama
- ♥ 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
- ♥ 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

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

- Braised Pumpkin Seafood Soup 金瓜海鲜汤
- Braised Shark's Fin with Crabmeat 红烧蟹肉翅
- Braised Shark's Fin with Seafood 蟹肉会海王翅

## CHICKEN

- Roasted Crispy Chicken with Lemon Sauce 柠檬烧鸡
- Roasted Crispy Chicken with 'Nam Yue' Sauce 南乳金鸡报喜
- Roasted Crispy Chicken with Prawn Crackers 虾片脆皮鸡

## SEAFOOD / MEAT

- Stir Fried Prawn with Celery and Cashew Nut 西芹虾球
- Cereal Prawn 麦片虾
- Steamed Live Prawns 白灼虾

## DELICACIES

- Braised LingZhi Mushrooms with Lettuce 灵芝菇生菜
- Braised Crabmeat with Broccoli 花开富贵
- Braised Chinese Black Mushrooms with Spinach 冬菇菠菜

## FISH

- Steamed Sea Bass in Hong Kong Style 清蒸港式金目鲈
- Deep Fried Sea Bass in Thai Style 油浸泰式金目鲈
- Steamed Sea Bass in Soya Bean Crumbs 清蒸豆酥金目鲈

## RICE / NOODLES

- Stewed Ee-Fu Noodles with Chives 干烧伊面
- Stewed Ee-Fu Noodles with Mushroom 冬菇干烧伊面
- Seafood Fried Rice 海鲜炒饭

## DESSERT

- Cream of Red Bean with Lotus Seeds 莲子红豆沙
- Chilled Mango Pudding with Strawberry 芒果布丁
- Chilled Almond Beancurd with Longan 龙眼杏仁豆腐





*Timeless Elegance*





*~ 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>	<b>\$1,118.00++</b>	<b>\$938.00++</b>	<b>\$1018.00++</b>	<b>\$1,118.00++</b>
<b>Fridays</b>	<b>\$938.00++</b>	<b>\$838.00++</b>	<b>\$888.00++</b>	<b>\$938.00++</b>
<b>Saturdays</b>	<b>\$1,168.00++</b>	<b>\$968.00++</b>	<b>\$1,068.00++</b>	<b>\$1,168.00++</b>
<b>Sundays</b>	<b>\$1,128.00++</b>	<b>\$878.00++</b>	<b>\$1028.00++</b>	<b>\$1,128.00++</b>

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## DECORATIONS

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- ♥ 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
- ♥ Dim Sum Corner during cocktail reception
- ♥ Give-away special wedding favour for every guest
- ♥ 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
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- ♥ Complimentary Traditional Tea Set with compliments from The Chinese Wedding Shop
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- ♥ 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
- ♥ 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)

- 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 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



# Venus Mercury & Waterfall Dinner Menu

*3 Blissful Menus*

\* 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

*An Enchanting Menu*

\* Halal Menu available upon request \*

## COLD DISH Combination (choose 5 items)

- Prawn Salad
- Jelly Fish
- Octopus
- Seafood Roll

情投意合大拼盘

- Suckling Pig
- Spring Roll
- Roast Duck
- Chicken Bak Kwa

## SOUP

- Braised Pumpkin Seafood Soup
- Braised Fish Maw Soup with Shredded Abalone
- Braised Seafood Soup with Bamboo Fungus & Dried Scallops

金瓜海鲜汤

鱼鳔鲍鱼丝海鲜汤

海鲜竹笙干贝海鲜汤

## CHICKEN

- Roasted Crispy Chicken with Honey Sesame Sauce
- Roasted Crispy Chicken with Chef Specialty Sauce
- Special Herbal Chicken

蜜汁金鸡报喜

柱候脆皮鸡

药材鸡

## SEAFOOD / MEAT

- Steamed 'Live' Prawns
- Steamed 'Live' Prawn with Chinese Herbs
- Stir-Fried Scallops with Asparagus

白灼虾

药膳蒸活虾

芦笋带子

## DELICACIES

- Braised Flower Mushrooms with Broccoli
- Braised Sea Clams with Lettuce
- Braised LingZhi Mushrooms with Spinach

花菇扒西兰花

鲍贝扒生菜

焖灵芝菇菠菜

## FISH

- Deep Fried Garoupa in Sweet & Sour Sauce
- Hong Kong Style Steamed Garoupa
- Deep Fried Soon Hock with Superior Soya Sauce

油浸酸甜石斑

清蒸港式石斑

油浸顺壳

## RICE / NOODLES

- Stewed Ee-Fu Noodles with Shredded Mushrooms
- Stewed Ee-Fu Noodles with Crabmeat
- Seafood Fried Rice

干烧伊面

蟹肉干烧伊面

海鲜炒饭

## DESSERT

- Teochew Style Yam Paste with Ginkgo Nuts
- Chilled Mango Puree with Sago & Pomelo
- Cream of Red Bean with Glutinous Rice Balls

潮式香滑银果芋泥

杨枝甘露

红豆沙汤丸