



*W*eddings @ *Turama River Front*

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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 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

**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)



*Timeless Elegance*







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



# Chinese Vegetarian Wedding Lunch

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

(Minimum tables required from respective Ballrooms)

**Sundays to Fridays**

**\$918.00++**

**Saturdays**

**\$958.00++**

## 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 table

## 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
- ♥ 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)

# 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  |





*Timeless Elegance*





*~ 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>
<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>

## 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 table

## 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
- ♥ 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 stay at our Deluxe Room for Wedding helpers 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)

# Jupiter 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 Ginkgo Nut              | 万寿果芋泥 |

# Venus Mercury & Waterfall 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    |