

CELEBRATING LOVE

FOR COUPLES EMBARKING ON A NEW BEGINNING,
TO REIGNITE THE SPARK OR TO CELEBRATE YOUR
ANNIVERSARY



FURAMA
CITY CENTRE

OUR BALLROOMS

BALLROOM I
BALLROOM II

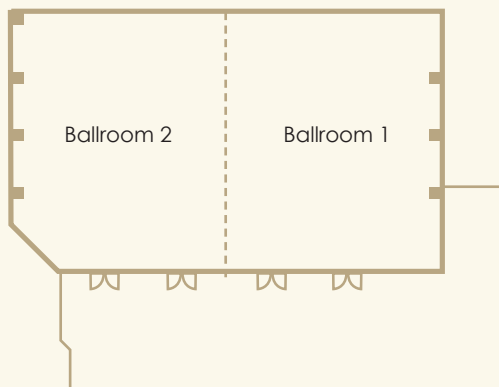
MIN 12 TABLES
MAX 16 TABLES

THE
GRANDBALL
ROOM

MIN 18 TABLES
MAX 45 TABLES

VENUE LAYOUTS

THE GRAND BALLROOM



THE HERITAGE



WEDDING PACKAGE

Furama City Centre

Celebrating
Love
\$868⁺⁺



- Complimentary usage of function room for up to 4 hours
- Free flow of soft drink and Chinese tea or Coffee & Tea (Halal)
- One Night Stay in our Executive Club room with breakfast for two**
 - Complimentary e-invitation card
 - Wedding Decorations
 - Dummy tiered cake for cake cutting ceremony
- Champagne fountain with a complimentary bottle of champagne for toasting ceremony
 - Parking coupons for 30% of the guests

- Package price is valid for wedding held from now till April 2024
- Applicable for new bookings only
- Subjects to government guidelines
- Price is based on per table of 10 persons
- Free-flow Beer and wine package at additional \$180⁺⁺ per table

FURAMA CITY CENTRE, SINGAPORE | CELEBRATING LOVE

WEDDING

CHINESE SET

COLD DISH Combination (choose 5 items) 百年好合大拼盘

Chicken Bak Kwa

Deep Fried Crab Roll

Roast Duck

Seafood Roll

Abalone Mushroom in Thai Style

Baby Octopus

Prawn Salad with Cocktail Fruit

Jelly Fish

SOUP

Double Boiled Chicken Soup with Fresh Ginseng

Double Boiled Chicken Soup with Snow Fungus

Braised Shark's Fin Soup with Shredded Chicken

人參鸡汤

银耳鸡汤

红烧鸡丝鱼翅

PRAWN

Stir Fried Prawns with Cashew Nuts, Celery & Dried Chili

Deep Fried Prawns with Wasabi

Crispy Prawns with Oats

宫保虾球

青芥辣虾球

麦片虾球

DELICACIES

Braised Black / Bai Ling Mushroom with Broccoli

Braised Black / Bai Ling Mushroom with Lettuce

Braised Black / Bai Ling Mushroom with Spinach

冬菇 / 百灵菇扒西兰花

冬菇 / 百灵菇生菜

冬菇 / 百灵菇扒菠菜

FISH

Steamed Sea Bass with Black Bean Sauce

Steamed Sea Bass in Hong Kong Style

Steamed Sea Bass in Teochew Style

豉汁蒸金目鲈

清蒸港式金目鲈

潮州蒸金目鲈

CHICKEN

Deep Fried Crispy Chicken with Garlic

Deep Fried Crispy Chicken Breast with Lime

Roasted Crispy Chicken

金蒜烧鸡

西柠鸡脯

脆皮烧鸡

RICE / NOODLES

Braised Ee-Fu Noodles with Golden Mushroom

Steamed "Eight Treasures" Fragrant Rice in Lotus Leaf

Fried Rice in "Yang Zhou" Style

干烧伊面

八宝荷叶香饭

扬州炒饭

DESSERT

Chilled Cream of Sago with Honeydew Melon

Almond Beancurd with Longan

Hot Red Bean Paste with Fresh Lily Bulbs and Lotus Seeds

蜜瓜西米露

龙眼杏仁豆腐

莲子百合红豆沙

Halal Menu available upon request

WEDDING

MALAY SET

COMBINATION PLATTER (choose 5 items)

Japanese Seasoned Mini Octopus

Spring Roll

Jelly Fish

Quail Egg

Prawn Salad

Yam Roll

SOUP

Soto Ayam Madura (Indonesian-styled Chicken Soup)

Sop Kambing (Mutton Soup with Vegetables)

Sop Bakso (Beef Ball Soup with Vegetables)

MAIN COURSES

Accompanied with a choice of Steamed Fragrant White Rice / Biryani Rice / Fragrant Yellow Rice / Pandan Rice

CHICKEN

Ayam Goreng Mentega (Stir-fried Cubes of Chicken with Butter)

Ayam Goreng Rangup & Saus Kacang (Crispy Fried Boneless Chicken Leg with Spicy Peanut sauce)

Opor Ayam (Braised Chicken with Vegetables Indonesian style)

PRAWN

Udang Goreng Lada Sulah (Wok fried Prawn with Black Pepper)

Udang Goreng Mentenga (Stir-fried Prawn with butter)

Udang Goreng Nestum (Fried Prawn with Oats)

VEGETABLES

Sayur Campur (Sautéed Mixed Vegetables with Oyster Sauce)

Kailan Saus Tiram (Baby Kailan Sautéed with Garlic & Oyster Sauce)

Tumis Kacang Madu (Sautéed Honey Bean with Garlic & Oyster Sauce)

Tumis Brokoli (Sautéed Broccoli with Garlic and Scallops)

FISH

Ikan Siakap Masak Lemak Nenas (Sea Bass in Spicy Coconut Sauce)

Ikan Siakap Saus Assam Manis (Sea Bass Sea Bass with Sweet & Sour Sauce)

Ikan Goreng Tauchio (Sea Bass topped with Preserved Soya Bean Paste)

Ikan Goreng ala Thai (Sea Bass topped with Home-made Sweet Thai Chili)

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)

Bubur Hitam Manis (Warm Black Glutinous Rice Dessert topped with Coconut Milk)

WEDDING

CHINESE VEGETARIAN SET MENU

Furama Combination Platter

Cherry Tomato with Prawn & Salad Dressing, Pan-Fried Ham with Plum Sauce, Deep-Fried Mini Spring Roll, Vegetarian Char Siew, Scallops with Gingko Nuts

Braised Shark's Fin with Shredded Assorted Mushroom Soup

Crispy Fish Fillet with Mango Dressing

Braised Ling Zhi Mushroom with Spinach

Sautéed Chicken with Cashew Nuts and Pine Mushroom in BBQ Sauce

Deep-Fried Prawn with Salad Sauce

Braised Ee-Fu Noodles with Shredded Mushroom and Vegetarian Goose

Dessert as per Chinese Menu

