

# CHINESE WEDDING

2021

A decorative white line graphic consisting of several flowing, curved lines that start from the left side and sweep across the bottom half of the page, ending on the right side. The lines are thin and elegant, creating a sense of movement and grace.

 **FURAMA**  
RIVERFRONT

# EXCLUSIVE PERKS

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## Cash rebates in the followings:

**\$1000**

**cash rebates**

Minimum  
15 paying tables

**\$2000**

**cash rebates**

Minimum  
20 paying tables

**\$3000**

**cash rebates**

Minimum  
30 paying tables

## Exclusive perks:

- Free flow of white wine, red wine & beer
- Dinner / Pre-dinner / Supper room service
  - Dim sum corner at cocktail reception
  - Complimentary traditional tea set
- One Night stay helper room inclusive of ABF for 02 persons
- Additional One Night stay at our Honeymoon Suite with ABF for 02 persons
  - Two hours photo booth at cocktail Reception
- Choice of Wedding invitation cards with complimentary standard printings of inserts or E-invitations
  - Wedding accessory set consisting of an Ang Bao box and a Signature book

Package prices and entitlements are valid for new booking only

# OUR BALLROOMS

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THE  
WATERFALL

MIN 15 TABLES  
MAX 20 TABLES

JUPITER

MIN 20 TABLES  
MAX 25 TABLES

MERCURY

MIN 25 TABLES  
MAX 34 TABLES

VENUS  
GRAND

MIN 36 TABLES  
MAX 55 TABLES

VENUS I

MIN 10 TABLES  
MAX 12 TABLES

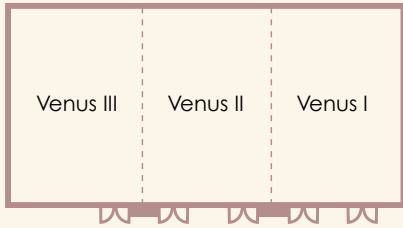
VENUS II, III

MIN 20 TABLES  
MAX 25 TABLES

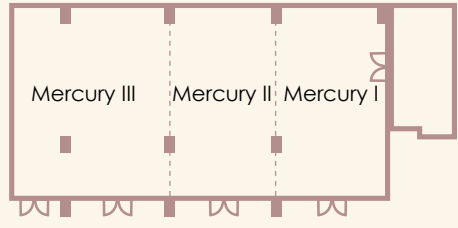
# VENUE LAYOUTS

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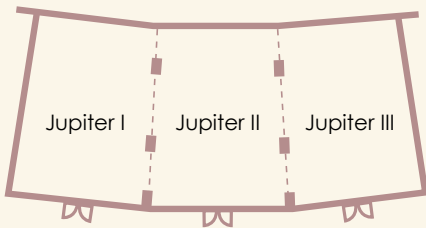
## VENUS



## MERCURY



## JUPITER



## THE WATERFALL



# CHINESE PACKAGE PRICES

LUNCH 2021

**Monday to Sunday**

The Waterfall Platinum Package	\$1188.00++
The Waterfall Diamond Package	\$1288.00++
Jupiter Ballroom	\$968.00++
Mercury Ballroom	\$1028.00++
Venus Grand Ballroom	\$1048.00++
Venus I Ballroom	\$1098.00++
Venus II & III Ballroom	\$1098.00++

- Package prices and entitlements are valid for new booking only.
- Package prices are valid for Weddings held by 31st December 2021.
- Prices are subject to an additional Goods and Services Tax (GST) and Service Charges.
- Package prices are subjected to change without prior notice.
- Additional \$40++ per table for 2022 wedding package.

# CHINESE PACKAGE PRICES

## DINNER 2021

	Sunday to Friday	Saturday
The Waterfall Platinum Package	\$1188.00++	\$1288.00++
The Waterfall Diamond Package	\$1288.00++	\$1388.00++
Jupiter Ballroom	\$1008.00++	\$1038.00++
Mercury Ballroom	\$1118.00++	\$1138.00++
Venus Grand Ballroom	\$1218.00++	\$1238.00++
Venus I Ballroom	\$1288.00++	\$1328.00++
Venus II & III Ballroom	\$1288.00++	\$1328.00++

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- Additional \$40++ per table for 2022 wedding package.

# PACKAGE INCLUSIONS

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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

## BEVERAGE

- Free flow of Soft Drinks and Chinese Tea for cocktail reception and wedding banquet
- Waiver of corkage charge for duty paid hard liquor brought in by host
- Elegant Champagne Fountain with 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

## COMPLIMENTARY

- Pre-event cocktail reception with assorted nuts during cocktail reception
  - Give-away special wedding favour for every guest
    - Wedding invitation cards (with envelopes)
  - Wedding Accessory set consisting of an Ang Bao Box and a Signature Book
    - Parking coupons for 20% of confirmed attendance
    - Complimentary usage of LCD Projectors with Screens
- One Night Stay at our Honeymoon Suite with fruit basket, flower arrangements and choice of buffet breakfast or lunch for 2 persons at The Square @ Furama

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- Package prices are subjected to change without prior notice.

# WEDDING LUNCH MENU

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## VENUS, MERCURY, JUPITER

### **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 Prawns with Celery and Cashew Nut

西芹虾球

Cereal Prawns

麦片虾

Steamed Live Prawns

白灼虾

### **DELICACIES**

Braised Ling Zhi Mushrooms with Lettuce

灵芝菇生菜

Braised Crabmeat with Broccoli

蟹肉扒西兰花

Braised Shitake Mushrooms with Spinach

冬菇菠菜

### **FISH**

Steamed Sea Bass in Hong Kong Style

清蒸港式金目鲈

Deep Fried Garoupa in Sweet & Sour Sauce

油浸酸甜石斑

Hong Kong Style Steamed Garoupa

清蒸港式石斑

### **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



# WEDDING DINNER MENU

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## VENUS, MERCURY, JUPITER

### 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"

红烧干贝蟹肉翅

Shark's Fin Soup with Fish Maw & Crabmeat

红烧鱼鳔蟹肉翅

Shark's Fin Soup with Golden Mushroom and Crabmeat

金菇蟹肉翅

Braised Pumpkin Seafood Soup

金瓜海鲜汤

Braised Fish Maw Soup with Shredded Abalone

鱼鳔鲍鱼丝海鲜汤

### CHICKEN

Roasted Chicken with Honey Sesame Sauce

蜜汁烧鸡

Roasted Chicken with Minced Garlic

蒜香鸡

Steamed Herbal Chicken

药材鸡

### SEAFOOD / MEAT

Deep Fried Kataifi Prawn Roll

脆炸金丝虾

Steamed 'Live' Prawns with Shaoxing Wine

花雕酒蒸活虾

Steamed 'Live' Prawns with Chinese Herbs

药膳蒸活虾

### DELICACIES

Braised Sea Clams with Spinach

海螺片菠菜

Braised Ling Zhi Mushrooms with Spinach

灵芝菇菠菜

Braised Shitake Mushrooms with Broccoli

冬菇西兰花

### FISH

Steamed Sea Bass in Hong Kong Style

清蒸港式金目鲈

Deep Fried Garoupa in Sweet & Sour Sauce

油浸酸甜石斑

Hong Kong Style Steamed Garoupa

清蒸港式石斑

### RICE / NOODLES

Stewed Ee-Fu Noodles with Yellow Chives and Mushroom

干烧伊面

Stewed Ee-Fu Noodles with Crabmeat

蟹肉焖伊面

Seafood Fried Rice

海鲜炒饭

### DESSERT

Chilled Puree of Mango with Pomelo and Sago

杨枝甘露

Cream of Red Bean with Glutinous Rice Balls

红豆沙汤丸

Yam Paste with Gingko Nuts

潮州白果芋泥

# THE WATERFALL

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## PLATINUM MENU

### Lobster Combination

脆皮乳猪件, 沙律杂果龙虾, 玫瑰油鸡卷  
Roasted Suckling Pig, Chilled Lobster & Fruits with Mayonnaise,  
Chinese Wine Soya Chicken Roll

### Braised Sharks' Fin & Conpoy, Bamboo Pith with Enoki Mushroom Soup

干贝竹笙金菇鱼翅羹

### Classic Roasted Duck

金牌烧鸭

### Wok-Fried Desehell Prawn with Asparagus in XO Sauce

极品酱芦笋炒虾球

### Braised Shitake Mushrooms & Fish Maw with Seasonal Vegetable in Superior Sauce

蚝皇冬菇鱼腩扒时蔬

### Steamed Dragon Garoupa with Cordyceps Flower & Black Fungus in Soya Sauce

虫草花云耳蒸雪龙虎斑

### Braised Ee-Fu Noodle with Crab Meat, Chives & Shimeji Mushroom

蟹肉韭皇松菇焖伊面

### Chilled Mango Sago with Pomelo & Peach Jelly

桃胶杨枝甘露

# THE WATERFALL

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## DIAMOND MENU

### Lobster Combination

脆皮乳猪件，沙律杂果龙虾，青柠酱火鸭卷  
Roasted Suckling Pig, Chilled Lobster & Fruits with Mayonnaise,  
Roasted Duck Roll with Lime Sauce

### Braised Sea Treasure & Shark's Fin with Collagen White Soup

养颜浓汤海味鱼翅羹

### Roasted Chicken with Sesame Seeds with Honey Plum Sauce

蜜汁芝麻梅酱烧鸡

### Poached Prawn with Ginseng Herbs Soup

人参药材活虾

### Braised Sea Cucumber & Fish Maw with Baby Pok Choi in Superior Sauce

蚝皇海参鱼腩扒奶白菜

### Steamed Star Garoupa with Ginger & Spring Onion Paste

姜茸葱花蒸星斑

### Steamed Special Eight Treasure Rice with Conpay Wrapped in Lotus Leaves

荷叶干贝腊味八宝饭

### Double-Boiled Pear, Red Date & White Fungus with Hassima

雪梨红枣银耳炖雪蛤

# BLISSFUL ROMANCE

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## CANTONESE MENU

**Wasabi Prawns with Peach, Chinese Herbal Chicken Roll and Suckling Pig**

**Braised Seafood Broth with Crab Meat and Sea Treasures**

**Braised Whole Baby Abalone with Flower Mushroom and Broccoli**

**Oven-Baked Cod Fillet with Teriyaki Sauce**

**Stewed Ee-Fu Noodle with Seafood**

**Chilled Puree Mango with Sago, Pomelo and Vanilla Ice Cream**

**\$138.00++ per person**

(Minimum of 120 persons, maximum of 300 persons)

# ENCHANTED LOVE

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## WESTERN MENU

Cold Appetizer

**Poached Wild Caught Oyster with Shiso Powder and Melon Dressing**

Soup

**Cornfed Chicken Consommé with Slipper Lobster Ravioli**

Warm Appetizer

**Truffle Wood Mushroom Crostini with Onsen Egg and Sour Dough**

Entrée

**Calamansi Sorbet**

Main Course

**Sous Vide Deep-Sea Salmon with Barley Risotto and Organic Asparagus**

Dessert

**Crunchy Hazelnut with Berries**

Beverage

**Coffee / Tea**

**\$138.00++ per person**

(Minimum of 120 persons, maximum of 300 persons)

# VEGETARIAN MENU

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

Cherry Tomatoes with Fruits Salad 番茄仔水果沙律

Chilled Black Fungus with Vinegar 陈醋凉拌木耳

Chilled Cucumber with Mild Spicy Sauce 凉拌辣味青瓜

Fried Vegetarian Ham with Plum Sauce 梅酱素火腿

Fried Mango Yam Spring Rolls 酥炸芒果芋卷

Crispy Spring Roll 春卷

Fried Vegetarian Goose 斋鹅

Braised Vegetarian Char Siew 素叉烧

## SOUP (CHOOSE 1)

Braised Vegetarian Sharks Fin with Mix Mushroom Soup

Braised Bamboo Pith with Enoki Mushroom & Carrot Soup

素鱼翅菇丝羹

竹笋金菇素羹

## VEGETARIAN CHICKEN / SCALLOP (CHOOSE 1)

Sautéed Vegetarian Chicken with Celery & Cashew Nuts in BBQ Sauce 西芹腰果炒素鸡丁

Stir-fried Vegetarian Scallop with Pineapple in Sweet & Sour Sauce

咕嚕菠萝素带子

## BEANCURD / FUNGUS (CHOOSE 1)

Braised Beancurd with Bamboo Shoot & Mushroom

Stewed Luo Han Vegetable with Seasonal Vegetable

鲜菇冬笋豆腐

罗汉上素

## MUSHROOM (CHOOSE 1)

Braised Lingzhi Mushroom with Seasonal Vegetable

Braised Shitake Mushroom with Seasonal Vegetable

灵芝菇扒时蔬

鲜冬菇扒时蔬

## VEGETARIAN FISH / PRAWN (CHOOSE 1)

Deep Fried Vegetarian Fish Fillet with Sweet and Sour Sauce

Deep Fried Vegetarian Prawn with Mango Dressing

咕嚕菠萝素鱼片

芒果酱炸素虾

## RICE / NOODLES (CHOOSE 1)

Braised Ee-fu Noodles with Shimeji Mushroom & Carrot

Fried Rice with Preserved Olive & Pine Nuts

松菇金笋焖伊面

潮式搅菜松子炒饭

## DESSERT (CHOOSE 1)

Chilled Mango Sago with Pomelo

Yam Paste with Gingko Nuts

杨枝甘露

潮式银杏芋泥

# HALAL INDONESIAN SET

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## **APPETIZER** (Choose 5 items)

Prawn Salad

Samosa

Seafood Roulade

Spring Roll

Quail Egg

Chicken Satay with Peanut Sauce

Guava Chicken

Deep Fried Baby Squid

## **SOUP**

Sop Buntut

Sop Kambing

Sop Ayam Bali

Sop Nelayan

Beef Oxtail Soup with Carrot and Potatoes

Mutton Soup with Vegetables

Clear Chicken Soup served with Chicken Meatballs and Green Papaya  
"Nusantara Style" Hot and Spicy Seafood Soup

## **MAIN COURSE CHICKEN**

Ayam Panggang Pengantin

Ayam Panggang Rica-Rica

Ayam Panggang Taliwang

Ayam Panggang Rujak

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

Grilled Chicken with Spicy Green Chili Sauce

Grilled Chicken topped with Home Made Sauce

"Lombok Style" Spicy Grilled Chicken

"Kintamani Style" Grilled Chicken

## **BEEF/ MUTTON**

Lapis Daging Surabaya

Daging Rendang Sumatra

Daging Sambel Belado

Rendang Kambing

Gule Kambing

Sliced Beef Sautéed with Butter, Tomato Paste and Green Chili

Beef Simmered in Spicy Coconut Gravy

Sliced Beef Sautéed with Hot Chili Sauce

Mutton Simmered in Spicy Coconut Gravy

Mutton Stewed in Coconut Milk

## **PRAWNS**

Udang Goreng Mentega

Udang Woku

Udang Bumbu Bali

Udang Assam Manis

Deep-Fried Prawns with Butter and Curry Leaves

Deep-Fried Prawns topped with Green Curry Sauce

Deep-Fried Prawns topped with Spicy Sauce

Sweet and Sour Prawns

## **VEGETABLES**

Sayur Campur

Kailan Saus Tiram

Tumis Kacang Madu

Tumis Brokoli

Sautéed Mixed Vegetables with Oyster Sauce

Baby Kailan Sautéed with Garlic and Oyster Sauce

Sautéed Honey Bean with Garlic and Oyster Sauce

Sautéed Broccoli with Garlic and Scallops

## **FISH**

Ikan Garupa Kukus Kintamani

Ikan Siakap Saus Assam Manis

Ikan Goreng Saus Cabe

Ikan Siakap Balerang

Steamed Garoupa topped with Homemade Chilli Sauce

Fried Sea Bass with Sweet and Sour Sauce

Deep-Fried Sea Bass topped with Homemade Spicy Sauce

Deep-Fried Whole Sea Bass topped with Black Soya Sauce

## **DESSERT**

Es Chendol

Es Teler

Kintamani Sunset

Bubur Hitam Manis

Fresh Coconut Milk with Kidney Beans, Green Jelly and Palm Sugar

Fresh Coconut Milk, Jackfruit, Avocado served with Condensed Milk

Fresh Coconut Milk, Black Jelly, Aftap Seed, Red Bean, Green Jelly

Warm Black Glutinous Rice Dessert topped with Coconut Milk

# HALAL INDONESIAN BUFFET

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## 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 with 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)



## **Furama RiverFront, Singapore**

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### **Contact Us**

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