

INDIAN WEDDING PACKAGE

2022/2023



 **FURAMA**

OUR BALLROOMS

THE WATERFALL

Furama
RiverFront

MIN 15 TABLES
MAX 20 TABLES

MERCURY

Furama
RiverFront

MIN 25 TABLES
MAX 34 TABLES

VENUS GRAND

Furama
RiverFront

MIN 36 TABLES
MAX 55 TABLES

GRAND BALLROOM

Furama
City Centre

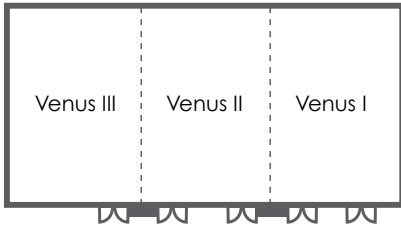
MAX 50 TABLES



VENUE LAYOUTS

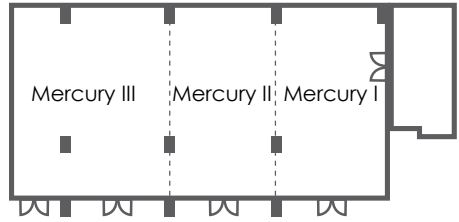
VENUS

Furama RiverFront



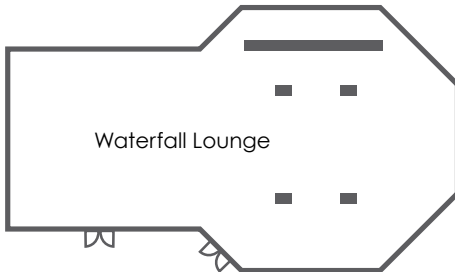
MERCURY

Furama RiverFront



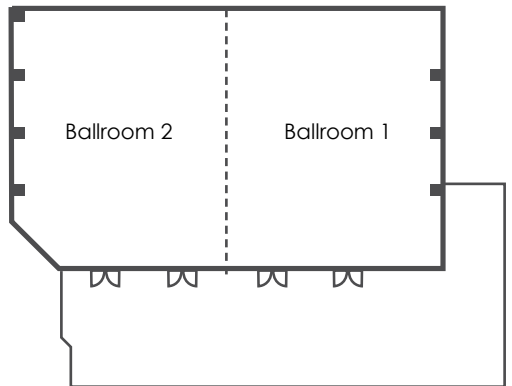
THE WATERFALL

Furama RiverFront



THE GRAND BALLROOM

Furama City Centre



PACKAGE INCLUSIONS

DINING

- A sumptuous Indian Buffet
- Complimentary Food Tasting for 8 persons (8 food items)
 - Delivery to a location

BEVERAGE

- Free flow of Soft drinks, Coffee & Tea
- A bottle of champagne for stage toasting ceremony
- Waiver of corkage charge for duty paid hard liquor brought in by host
 - Complimentary 1 x 30L barrel beer

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

- Giveaway wedding favour for every guest
- One night's stay at our Executive Suite with fruit basket, flower arrangement of choice and buffet breakfast/ lunch for two
 - Wedding invitation cards (with envelopes) for 80% of the confirmed guests (Exclude printing)
 - Wedding accessory set consisting of an Ang Pao box and signature book
- Redemption of parking coupons for up to 20% confirmed attendance
 - Usage of LCD projector(s) and built-in screen(s)

- Package prices are valid for Weddings held from 1 January 2022 till 31st December 2023.
- Prices are subject to an additional Goods and Services Tax (GST) and Service Charges.
- Package prices are subjected to change without prior notice.



INDIAN PACKAGE PRICES

LUNCH/DINNER 2022 & 2023

| | Lunch | Dinner |
|--------|------------------------------|------------------------------|
| Buffet | \$102.00++ Per Pax | \$122.00++ Per Pax |
| Set | \$1020.00++ Per Set of 10 | \$1220.00++ Per Set of 10 |



INDIAN BUFFET MENU

STARTERS (Pick 2)

VEGETARIAN

- Channa Tikka
- Aloo Tikki
- Punjabi Samosa
- Hara Bhara Kebab
- Mixed Vegetable Pakora

NON-VEGETARIAN

- Chicken Pakora
- Chicken Drumlets
- Malai Murg Kebab
- Mini Chicken Cutlets
- Chicken Tikka
- Tandoori Chicken

SALAD

- Garden Salad
- Russian Salad
- Aloo Chat
- Yoghurt Salad
- Kachumber Salad
- Aloo Channa Chat

SAUCES (Pick 2)

RAITA

- Mixed Raita
- Cucumber Raita
- Boondi Raita
- Kashmiri Raita
- Plain Dahi
- Onion Pachidy
- Mixed Vegetable Pachidy
- Brinjal Pachidy
- Chilli Pachidy
- Pineapple Pachidy

PANEER

- Palak Paneer
- Mutter Paneer
- Shahi Paneer
- Paneer Butter Masala
- Paneer Bhurji
- Paneer Do Pyaza
- Malai Kofta
- Paneer Peshawari



INDIAN BUFFET MENU

MAIN COURSE (Pick 6)

RICE

- Steamed White Plain
- Vegetable Biryani Rice
- Peas Pulao
- Curd Rice
- Lemon Rice
- Piliyodarai (Tamarind)
- Biryani Rice
- Jeera Rice
- Bisibele Rice
- Tomato Rice
- Coconut Rice

ROTI / BREAD

- Plain Naan
- Garlic Naan
- Bhaturo
- Butter Naan
- Poori
- Tandoori Roti

DAL

- Dal Makhani
- Channa Masala
- Riverwalk Dal
- Green Mung Dal Tadka
- Rasam
- Dalcha
- Dal Maharani
- Rajmah Masala
- Yellow Dal Tadka
- Sambar
- Vegetable
- Keerai Kootu

VEGETABLE DRY

- Aloo Gobi
- Cabbage Masala
- Bhindi Do Pyaza
- Baingan Masala
- Jeera Aloo
- Aloo with Long Beans
- Fried Bhindi
- Bittergourd Masala
- Potato Chop Masala
- Mixed Vegetable Poriyal
- Brinjal Pachidy (Sweet or Spicy)
- Mixed Vegetable Jalfrezi
- Gobi Mutter
- Baingan Bharta
- Mixed Vegetable Chap Chye
- Aloo Capsicum
- Pumpkin Masala
- Fried Bittergourd
- Potato Peas Masala
- Cabbage Poriyal
- Cauliflower Peas Masala



INDIAN BUFFET MENU

VEGETABLE FRY

- Vegetable Cutlet
- Cauliflower Varuval
- Vazhakkai Chips
- Gobi 65
- Potato Varuval
- Yam Varuval

EGG

- Egg Korma
- Egg Sambal
- Eggs in Black Pepper
- Egg Curry
- Egg Masala
- Egg Bhurji
- Egg Podimass
- Egg Chettinadu

CHICKEN

- Chicken Masala
- Chicken Do Pyaza
- Chicken Sambal
- Chicken Saag
- Butter Chicken
- Chilli Chicken
- Chicken 65
- Chicken Mysore
- Chicken Varutha Curry
- Punjabi Chicken Curry
- Chicken Vindaloo
- Chicken Jalfrezi
- Chicken Karahi
- Black Pepper Chicken
- Chicken Varuval
- Chicken Korma
- Chicken Melagu Curry
- Chicken Perattal

MUTTON

- Mutton Aloo Curry
- Mutton Do Pyaza
- Mutton Saag
- Mutton Mutter
- Mutton Kastoori
- Mutton Chop Masala
- Mutton Chettinadu
- Mutton Perattal
- Mutton Masala
- Mutton Vindaloo
- Mutton Karahi
- Mutton Korma
- Mutton Melagu Curry
- Madras Mutton Curry
- Mutton Pepper Curry
- Mutton Varutha Curry



INDIAN BUFFET MENU

FISH

- Fish Curry
- Garlic Fish
- Fish Masala
- Fish Jalfrezi
- Hariyali Fish
- Fish Methi
- Fish Garlic Curry
- Fish Milagu
- Malabar Fish Curry
- Fish Do Pyaza
- Fish Sambal
- Chilli Fish
- Karahi Fish
- Fish Korma
- Fish in Mint sauce
- Fish Varuval
- Fish Moilee
- Fish Kozhambu

DESSERT (PICK 3)

- Fruit Custard
- Creamy Rice Pudding (Cold)
- Gulab Jamun
- Gajar Ka Halwa
- Mung Dal Halwa
- La Mousse Noir / Grass Jelly
- Rawa Kesari
- Dal Payasam
- Pal Payasam
- Honey Dew Sago
- Kheer (Hot)
- Rasmalai
- Fresh Fruits
- Suji Ka Halwa
- Pulut Hitam
- Semiya Payasam
- Coconut Payasam



INDIAN SET MENU

APPETIZERS

Vegetables Cutlets
Malai Murg Kebab
Pani Puri

HOT DISHES

Tandoori Chicken
Fish Masala
Gobi Manchurian (Vegetarian)
Mutton Curry
Dhal Tadku
Achar (Malay Style)
Assorted Naan Bread (Vegetarian)
Biryani Rice

DESSERT

Rasmalai
Fresh Fruit Platter



INDIAN VEGETARIAN SET MENU A

Haryali Kebab

Vegetable Cutlet Cooked With Spinach and Vegetables

Samosa

Vegetable Curry Puff

Paneer Karai

Cottage Cheese Cooked With Capsicum and Onions

Malai Mattar Mushroom Methi

Peas, Mushroom Cooked In A Cream Sauce With Fenugreek Leaves

Aloo Gobi

Stir Fried Potatoes and Cauliflower

Chana Masala

Chick Peas Curry

Naan / Butter Saffron Rice

Basmati Rice Cooked With Saffron

Gulab Jamun

Milk Dumplings Served With Sugar Syrup



INDIAN VEGETARIAN SET MENU B

Vegetable Cutlet

Mixed Vegetable Patty

Papri Chaat

Mini Crackers Served With Potatoes and Chick Peas,

Dressed With Curd and Tamarind Sauce

Paneer Jal Frazi

Cottage Cheese Stir Fried With Baby Corn and Capsicum

Malai Kofta

Cheese Dumpling In A Cream Sauce

Aloo Methi

Potatoes Cooked With Fenugreek Leaves

Dal Makhni

Black Lentil Curry

Naan / Butter Peas Pillau

Basmati Rice Cooked With Peas

Gajar Halwa

Carrot Pudding



Furama RiverFront, Singapore

405 Havelock Road, Singapore 169633

Contact Us

(65) 6739 6452 | banquet.riverfront@furama.com

Furama City Centre, Singapore

60 Eu Tong Sen Street, 059804

Contact Us

(65) 6739 6452 | banquet.citycentre@furama.com