

The Ultimate Wedding Package

THE WATERFALL

(Min 15 tables, Max 20 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)

VENUS BALLROOM I

(Min 10 tables, Max 12 tables)

VENUS BALLROOM II & III

(Min 20 tables, Max 25 tables)

Experience the classic charm of a wedding at Furama RiverFront.

The pillar-free Venus Ballrooms (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 January 2021 to 31 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

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2021 Chinese Vegetarian Wedding Lunch

	The Waterfall, Jupiter, Mercury & Venus Grand Ballroom	Venus Ballroom I, Venus Ballroom II & III
Sundays to Fridays	\$1,008.00++	\$1,058.00++
Saturdays	\$1,048.00++	\$1,098.00++

DINING

- ♥ A sumptuous eight-course Chinese Vegetarian menu
- ♥ Complimentary Food Tasting for a table of 10 persons
- ♥ Room Service Dinner & Supper for Wedding Couple only
- ♥ One complimentary 1kg Wedding Cake

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
- ♥ Elegant Champagne Fountain with one bottle of Sparkling Fruit Juice for stage toasting ceremony
- ♥ One bottle of Sparkling Fruit Juice per confirmed table

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
- ♥ 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 20% of confirmed attendance
- ♥ Complimentary usage of LCD Projectors with Screens
- ♥ Pre Wedding Banquet Stay at the Deluxe Room with buffet breakfast for 2 persons at The SQUARE @ Furama (Check In: Eve of Wedding Banquet, Check Out: Next day before 5.00pm)
- ♥ 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

Vegetarian Wedding Lunch Menu

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"/> Marinated Black Fungus in Special Sauce | <input type="checkbox"/> Fried Mushroom |
| <input type="checkbox"/> Stir Fried Bean Curd with Shredded Vegetable | <input type="checkbox"/> Soya Slices with Mayonnaise |

BRAISED SOUP

- | | |
|--|------|
| <input type="checkbox"/> Braised Shark'Fin with Assorted Mushroom in Pumpkin Soup | 金瓜素翅 |
| <input type="checkbox"/> Braised Shark's Fin with Bamboo Pith and Assorted Mushrooms | 竹笙银翅 |
| <input type="checkbox"/> Braised Shark's Fin with Assorted Mushroom & 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 Konnyaku with Lychee in Special Sauce | 荔枝蒟蒻 |
| <input type="checkbox"/> Golden Konnyaku with Crispy Oats Cereal | 麦香蒟蒻 |
| <input type="checkbox"/> Deep Fried Golden Konnyaku with Salad Sauce & Cumin | 沙律孜然蒟蒻 |

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"/> Soya Fish Garnished Ginger in Soy Sauce | 油浸素游 |
| <input type="checkbox"/> Vegetarian Cod Fish with Nonya Sauce | 娘惹鳕鱼 |
| <input type="checkbox"/> Soya 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 |

2021 Chinese Vegetarian Wedding Dinner

	Venus Grand Ballroom	Venus I	Venus II & III
Mondays to Thursdays	\$1,208.00++	\$1,258.00++	\$1,258.00++
Fridays	\$1,028.00++	\$1,098.00++	\$1,098.00++
Saturdays	\$1,238.00++	\$1,328.00++	\$1,328.00++
Sundays	\$1,218.00++	\$1,288.00++	\$1,288.00++

	The Waterfall	Jupiter	Mercury
Mondays to Thursdays	\$1,208.00++	\$1,028.00++	\$1,108.00++
Fridays	\$1,028.00++	\$928.00++	\$978.00++
Saturdays	\$1,238.00++	\$1,038.00++	\$1,138.00++
Sundays	\$1,218.00++	\$968.00++	\$1,118.00++

DINING

- ♥ A sumptuous eight-course Chinese Vegetarian menu
- ♥ Complimentary Food Tasting for a table of 10 persons
- ♥ Pre & Post Room Service Dinner for Wedding Couple
- ♥ One complimentary 1kg Wedding Cake

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
- ♥ Elegant Champagne Fountain with one bottle of Sparkling Fruit Juice for stage toasting ceremony
- ♥ One bottle of Sparkling Fruit Juice per confirmed table

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
- ♥ 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 20% of confirmed attendance
- ♥ Complimentary usage of LCD Projectors with Screens
- ♥ One day use Deluxe Room from 2.00pm to 7.00pm for Wedding Helpers
- ♥ 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

Jupiter Dinner Menu

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"/> Marinated Black Fungus in Special Sauce | <input type="checkbox"/> Fried Mushroom |
| <input type="checkbox"/> Stir Fried Bean Curd with Shredded Vegetable | <input type="checkbox"/> Soya Slices with Mayonnaise |

BRAISED SOUP

- | | |
|--|------|
| <input type="checkbox"/> Braised Shark'Fin with Assorted Mushroom in Pumpkin Soup | 金瓜素翅 |
| <input type="checkbox"/> Braised Shark's Fin with Bamboo Pith and Assorted Mushrooms | 竹笙银翅 |
| <input type="checkbox"/> Braised Shark's Fin with Assorted Mushroom & 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 Konnyaku with Lychee in Special Sauce | 荔枝蒟蒻 |
| <input type="checkbox"/> Golden Konnyaku with Crispy Oats Cereal | 麦香蒟蒻 |
| <input type="checkbox"/> Deep Fried Golden Konnyaku with Salad Sauce & Cumin | 沙律孜然蒟蒻 |

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"/> Soya Fish Garnished Ginger in Soy Sauce | 油浸素游 |
| <input type="checkbox"/> Vegetarian Cod Fish with Nonya Sauce | 娘惹鳕鱼 |
| <input type="checkbox"/> Soya 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 |

Venus Mercury & Waterfall Dinner Menu

FIVE TREASURE COMBINATION (CHOOSE 5 ITEMS) 五福临门

- | | |
|---|--|
| <input type="checkbox"/> Fried Vegetarian Squid Ring | <input type="checkbox"/> Prawns with Thai Sauce |
| <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"/> Marinated Black Fungus in Special Sauce | <input type="checkbox"/> Soya Slices with Mayonnaise |
| <input type="checkbox"/> Stir Fried Bean Curd with Shredded Vegetable | <input type="checkbox"/> Spring Roll |

SOUP

- | | |
|---|------|
| <input type="checkbox"/> Braised Pumpkin Shark' Fin with Assorted Mushrooms in Pumpkin Soup | 金瓜素翅 |
| <input type="checkbox"/> Braised Shark's Fin with Bamboo Pith and Assorted Mushrooms | 竹笙银翅 |
| <input type="checkbox"/> Braised Shark's Fin with Wolfberry & Assorted Mushrooms | 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 Mock Ball with Chinese Herbs | 药材御品丸 |

PRAWN

- | | |
|---|--------|
| <input type="checkbox"/> Golden Konnyaku with Special Pumpkin Sauce | 特制金瓜茼蒿 |
| <input type="checkbox"/> Golden Konnyaku with Crispy Oats Cereal | 麦香茼蒿 |
| <input type="checkbox"/> Golden Konnyaku with Mango Sauce | 芒果茼蒿 |

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"/> Spinach Topped with Black Mushroom & Scallop in Supreme Oyster Sauce | 冬菇带子扒时蔬 |

FISH

- | | |
|---|------|
| <input type="checkbox"/> Soya Fish Garnished Ginger in Soy Sauce | 油浸素游 |
| <input type="checkbox"/> Soya Fish with Sweet & Sour Sauce | 糖醋仙斑 |
| <input type="checkbox"/> Soya Fish with Signature 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"/> Special Steamed Rice with Lotus Seed, Chestnut & Mushroom | 莲子香饭 |

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"/> Yam Paste with Gingko Nut | 万寿果芋泥 |