

# *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 now till 31st December 2020.

\*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**  
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[www.furama.com/riverfront](http://www.furama.com/riverfront)

# 2019 & 2020 Chinese Wedding Lunch

	Venus Grand Ballroom, Mercury & Jupiter Ballroom	Venus Ballroom I, Venus Ballroom II & III
<b>Sundays to Fridays</b>	<b>\$968.00++</b>	<b>\$1,018.00++</b>
<b>Saturdays</b>	<b>\$1,008.00++</b>	<b>\$1,058.00++</b>

## DINING

- ♥ A sumptuous eight-course Chinese menu created specially by our Master Banquet Chef
- ♥ 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 Beer, 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)
- ♥ Elegant Champagne Fountain with one bottle of champagne for stage toasting ceremony
- ♥ One bottle of red wine 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

# Wedding Lunch Menu

\* Halal Menu available upon request \*

## 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 Prawn with Celery and Cashew Nut 西芹虾球
- ☐ Cereal Prawn 麦片虾
- ☐ Steamed Live Prawns 白灼虾

## DELICACIES

- ☐ Braised LingZhi Mushrooms with Lettuce 灵芝菇生菜
- ☐ Braised Crabmeat with Broccoli 花开富贵
- ☐ Braised Chinese Black Mushrooms with Spinach 冬菇菠菜

## FISH

- ☐ Steamed Sea Bass in Hong Kong Style 清蒸港式金目鲈
- ☐ Deep Fried Sea Bass in Thai Style 油浸泰式金目鲈
- ☐ Steamed Sea Bass in Soya Bean Crumbs 清蒸豆酥金目鲈

## 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

# 2019 & 2020 Chinese Wedding Dinner

	Venus Grand Ballroom	Venus I	Venus II & III
<b>Mondays to Thursdays</b>	<b>\$1,168.00++</b>	<b>\$1,218.00++</b>	<b>\$1,218.00++</b>
<b>Fridays</b>	<b>\$988.00++</b>	<b>\$1,058.00++</b>	<b>\$1,058.00++</b>
<b>Saturdays</b>	<b>\$1,198.00++</b>	<b>\$1,288.00++</b>	<b>\$1,288.00++</b>
<b>Sundays</b>	<b>\$1,178.00++</b>	<b>\$1,248.00++</b>	<b>\$1,248.00++</b>

	Jupiter Ballroom	Mercury Ballroom
<b>Mondays to Thursdays</b>	<b>\$988.00++</b>	<b>\$1,068.00++</b>
<b>Fridays</b>	<b>\$888.00++</b>	<b>\$938.00++</b>
<b>Saturdays</b>	<b>\$998.00++</b>	<b>\$1,098.00++</b>
<b>Sundays</b>	<b>\$928.00++</b>	<b>\$1,078.00++</b>

## DINING

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- ♥ Pre & Post Room Service Dinner for Wedding Couple
- ♥ One complimentary 1kg Wedding Cake

## BEVERAGE

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- ♥ One bottle of red wine 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

# Wedding Dinner Menu

\* Halal Menu available upon request \*

## 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' Prawn with Shaoxing Wine 花雕酒蒸活虾
- Steamed 'Live' Prawn with Chinese Herbs 药膳蒸活虾

## DELICACIES

- Braised Sea Clams with China Spinach 海螺片菠菜
- Braised LingZhi Mushroom with Spinach 灵芝菇菠菜
- Braised Flower Mushroom with Broccoli 鲜菇西兰花

## FISH

- Steamed Garoupa in Hong Kong Style 港蒸石斑
- Deep Fried Garoupa in Thai Chilli Sauce 泰式炸石斑
- Deep Fried Soon Hock in Soya Sauce 油浸顺壳

## 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 Ginkgo Nuts 潮州白果芋泥

# *The Waterfall Package*

2019 & 2020 Chinese Wedding Lunch		
	Platinum Package	Diamond Package
Sundays to Fridays	<b>\$1,088.00++</b>	<b>\$1,188.00++</b>
Saturdays	<b>\$1,188.00++</b>	<b>\$1,288.00++</b>

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## 2019 & 2020 Chinese Wedding Dinner

	<b>Platinum Package</b>	<b>Diamond Package</b>
<b>Mondays to Thursdays</b>	<b>\$1,268.00++</b>	<b>\$1,368.00++</b>
<b>Fridays &amp; Sundays</b>	<b>\$1,188.00++</b>	<b>\$1,288.00++</b>
<b>Saturdays</b>	<b>\$1,288.00++</b>	<b>\$1,388.00++</b>

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FOR RESERVATIONS AND ENQUIRIES:

Tel: 6739 6452 or Email: [banquet.riverfront@furama.com](mailto:banquet.riverfront@furama.com)

# *The Waterfall Platinum Package*

## **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 Deshell Prawn with Asparagus in XO Sauce**

极品酱芦笋炒虾球

## **Braised Shitake Mushroom & 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 E-Fu Noodle with Crab Meat, Yellow 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 Diamond Package*

## **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 Collegen 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

## **Poach Prawn with Ginseng Herbs Soup**

人参药材活虾

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

蚝皇海参鱼膘扒奶白菜

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

姜茸葱花蒸星斑

## **Steamed Special Trespure Rice with Conpay Wrapped in Lotus Leaves**

荷叶干贝腊味八宝饭

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

雪梨红枣银耳炖雪蛤

# *Blissful Romance 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 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)