

# *Oriental Solemnisation Package*

- ♥ A sumptuous eight-course lunch or dinner menu
- ♥ Free flow of assorted soft drinks, coffee & tea (excluding juices)
- ♥ Toast to a special rate of S\$58.00++ per bottle for white/red house-pour wine
- ♥ Waiver of corkage charge for hard liquor (must be sealed and duty paid)
- ♥ A beautifully-decorated solemnization table
- ♥ Selection of theatre or round table seating
- ♥ Complimentary seat covers for all chairs
- ♥ Wedding favours for all guests at the Hotel's discretion
- ♥ Complimentary car park coupons for up to 20% of the guaranteed attendance

## **OTHERS (OPTIONAL)**

- ♥ Themed decorations priced at a special rate of S\$200\*\* per theme (Panel decorations as backdrop, with champagne fountain accompanied by a bottle of sparkling wine for champagne-pouring ceremony and a multi-tiered dummy wedding cake)
- ♥ Premium themed decorations priced at a special rate of S\$800\*\* per theme (Six pedestal stands along the aisle, two VIP table centrepieces, champagne fountain accompanied by a bottle of sparkling wine for champagne-pouring ceremony and a multi-tiered dummy wedding cake)
- ♥ Special rate for Bridal Suite Room available at S\$280.00++ per room/night inclusive of American Buffet breakfast for two at Tiffany Café & Restaurant

<b>Set Menu</b> *(Halal Menu upon request)	<b>Private Function Room</b> (Min. Guaranteed of 3 Tables)
<b>Chinese Set Lunch</b>	\$628.00++ per table
<b>Chinese Set Dinner</b>	\$708.00++ per table

\*Prices are subject to an additional Goods and Services Tax (GST) and Service Charges

\*Wedding Solemnisation Package is subject to changes without prior notice.

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# **Wedding Solemnisation Chinese Set Menu**

\*Halal Menu available upon request\*

## **COLD DISH Combination**

百年好合大拼盘

Mini Spring Rolls

Abalone Mushroom in Thai Style

Prawn Salad with Mayonnaise

Jellyfish

Gold Coin Meat

## **SOUP**

- |                          |  |        |
|--------------------------|--|--------|
| <input type="checkbox"/> | Double Boiled Chicken Soup with Fresh Ginseng  | 人参鸡汤   |
| <input type="checkbox"/> | Double Boiled Chicken Soup with Snow Fungus    | 银耳鸡汤   |
| <input type="checkbox"/> | Braised Shark's Fin Soup with Shredded Chicken | 红烧鸡丝鱼翅 |

## **PRAWN**

- |                          |  |       |
|--------------------------|--|-------|
| <input type="checkbox"/> | Stir Fried Prawns with Cashew Nuts, Celery & Dried Chili | 宫保虾球  |
| <input type="checkbox"/> | Deep Fried Prawns with Wasabi                            | 青芥辣虾球 |
| <input type="checkbox"/> | Crispy Prawns with Oats                                  | 麦片虾球  |

## **DELICACIES**

- |                          |   |            |
|--------------------------|---|------------|
| <input type="checkbox"/> | Braised Black / Bai Ling Mushroom with Broccoli | 冬菇/百灵菇扒西兰花 |
| <input type="checkbox"/> | Braised Black / Bai Ling Mushroom with Lettuce  | 冬菇/百灵菇生菜   |
| <input type="checkbox"/> | Braised Black / Bai Ling Mushroom with Spinach  | 冬菇/百灵菇扒菠菜  |

## **FISH**

- |                          |  |         |
|--------------------------|--|---------|
| <input type="checkbox"/> | Steamed Sea Bass with Black Bean Sauce | 豉汁蒸金目鲈  |
| <input type="checkbox"/> | Steamed Sea Bass in Hong Kong Style    | 清蒸港式金目鲈 |
| <input type="checkbox"/> | Steamed Sea Bass in Teochew Style      | 潮州蒸金目鲈  |

## **CHICKEN**

- |                          |  |      |
|--------------------------|--|------|
| <input type="checkbox"/> | Deep Fried Crispy Chicken with Garlic      | 金蒜烧鸡 |
| <input type="checkbox"/> | Deep Fried Crispy Chicken Breast with Lime | 西柠鸡脯 |
| <input type="checkbox"/> | Roasted Crispy Chicken                     | 脆皮烧鸡 |

## **RICE / NOODLES**

- |                          |   |        |
|--------------------------|---|--------|
| <input type="checkbox"/> | Braised Ee-Fu Noodles with Golden Mushroom            | 干烧伊面   |
| <input type="checkbox"/> | Steamed "Eight Treasures" Fragrant Rice in Lotus Leaf | 八宝荷叶香饭 |
| <input type="checkbox"/> | Fried Rice in "Yang Zhou" Style                       | 扬州炒饭   |

## **DESSERT**

- |                          |  |         |
|--------------------------|--|---------|
| <input type="checkbox"/> | Chilled Cream of Sago with Honeydew Melon                | 蜜瓜西米露   |
| <input type="checkbox"/> | Almond Beancurd with Longan                              | 龙眼杏仁豆腐  |
| <input type="checkbox"/> | Hot Red Bean Paste with Fresh Lily Bulbs and Lotus Seeds | 莲子百合红豆沙 |