



 \sim A serene setting to take your vows \sim





Wedding Solemnisation Package

- Sumptuous menus specially prepared by our gourmet chefs
- ♥ Free flow of soft drinks, coffee & tea (excluding juices)
- Waiver of corkage charge for hard liquor (must be sealed and duty paid)
- ♥ Complimentary 3 hours usage of Private Function Room / The Waterfall
- ♥ Special wedding favour for your guests
- A personalized guest signature book
- Wedding solemnisation decorations
- ♥ Complimentary car park coupons for up to 30% of the guaranteed attendance
- Complimentary one night stay in our Superior Room with Buffet Breakfast for 2 persons

Buffet Style *(Halal Menu upon request)	Private Function Room (Min.30 Persons)	Private Function Room (Min.50 Persons)	The Waterfall (Min.80 Persons)	
Hi-Tea	\$70.00++ per person	\$65.00++ per person		
Buffet Lunch	\$73.00++ per person	\$68.00++ per person		
Buffet Dinner	\$83.00++ per person	\$78.00++ per person		

Set Menu *(Halal Menu upon request)	Private Function Room (Min. Guaranteed of 5 Tables)	
Chinese Set Lunch	\$828.00++ per table	
Chinese Set Dinner	\$928.00++ per table	

*Minimum of 30 persons required

*Prices are subject to an additional Goods and Services Tax (GST) and Service Charges *Wedding Solemnisation Package is subject to changes without prior notice.

Furama RiverFront Singapore 405 Havelock Road Singapore 169633 Contact Us (65) 6739 6452 banquet.riverfront@furama.com

www.furama.com/riverfront

Wedding Solemnisation Buffet Menu

Ild Selection (Pick 2 of your own choice) Honey Chicken Roll with Pineapple Salsa Smoked Turkey Breast with Asparagus "Cantonese" Roasted Duck with Plum Sauce Smoked Salmon with Condiments
lad (Pick 2 of your own choice) Cauliflower & Egg Mimosa Apple & Celery with Walnut Assorted Garden Fields with Assorted Dressing Mixed Garden Greens with Vinaigrette & Thousand Island Classical Potato Salad Tomato & Salted Egg
up (Pick 1 of your own choice) Hot & Sour Sichuan Soup Cream of Wild Mushroom Garden Pea & Board Ham Broth Thick Sweet Corn Soup
ce or Noodles (Pick 1 of your own choice) Braised Ee Fu Noodles Fried Rice Yang Chow Style Steamed Fragrance White Rice
Tropical & Seasonal Fresh Fruit Platter Chocolate Mousse Selection of French Pastries Assorted Mini Fruit Tartlets Cream Caramel Assorted Nonya Kueh

Assorted Soft Drinks, Coffee & Tea

Wedding Solemnisation Hi-Tea Reception Menu

HI-TEA MENU I

ASSORTED FINGER SANDWICHES

Egg Mayonnaise Cheese and Tomato Ham and Cheese Tuna and Celery

80 **♥** 03

HOT ITEMS

Siew Mai
Honey Prawn
Sausage Roll
Golden Samosa
Soon Kueh
Deep Fried Salt and Pepper Chicken Wing
Vegetarian Fried Bee Hoon

80 **Q** 03

DESSERTS

Tropical & Seasonal Fresh Fruits Platter Baked Cheese Cake Assorted Fruit Tartlets Assorted French Pastries Assorted Agar Agar

80 **Q** 03

Coffee & Tea

HI-TEA MENU II

ASSORTED FINGER SANDWICHES

Egg Mayonnaise Cheese and Tomato Ham and Cheese Tuna and Celery

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HOT ITEMS

Har Kow
Chicken Pau
Mini Pizza
Spring Rolls
Curry Puffs

Deep Fried Salt and Pepper Chicken Wing Vegetarian Fried Noodles

80 **Q** 03

DESSERTS

Tropical & Seasonal Fresh Fruits Platter Chocolate Fudge Cake Assorted Fruit Tartlets Assorted Nonya Kueh Assorted Agar Agar

80 **Q** 03

Coffee & Tea

Wedding Solemnisation Chinese Set Menu *Halal Menu available upon request*

COLD D	DISH Combination (choose 5 items)		百年好合大拼盘
	Topshell		Chicken Bak Kwa
	Spring Roll		Fu Yung Egg
	Prawn Salad		Japanese Maki
	Jellyfish		Deep Fried Silver Fish
SOUP			
	Braised Pumpkin Seafood Soup		金瓜海鲜汤
	Braised Fish Maw Soup with Golden Mushro	om	鱼鳔金菇海鲜汤
	Braised Three Treasures Seafood Soup		三宝海鲜汤
	Braised Shark's Fin with Crabmeat		红烧蟹肉翅
	Braised Shark's Fin with Seafood		蟹肉会海王翅
CHICKE	EN		
	Roasted Crispy Chicken with Lemon Sauce		柠檬烧鸡
	Roasted Crispy Chicken with 'Nam Yue' Sau	ce	南乳金鸡报喜
	Roasted Crispy Chicken with Prawn Crackers	S	虾片脆皮鸡
SEAFO	OD/MEAT		
	Stir Fried Prawn with Celery and Cashew Nu	t	西芹虾球
	Cereal Prawn		麦片虾
	Steamed Live Prawns		白灼虾
DELICA	CIES		
	Braised LingZhi Mushrooms with Lettuce		灵芝菇生菜
	Braised Crabmeat with Broccoli		花 开 富 贵
	Braised Chinese Black Mushrooms with Spin	ach	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 / N	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
DESSE	RT		
	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