

At Furama RiverFront
For we believe that Every Love Is Grand,
Unique & Deserves The Best

Malay Wedding Lunch or Dinner Package

(Minimum tables required from respective Ballrooms)

JUPITER

(Min 20 tables, Max 25 tables)

Experience the renaissance of a golden era at the Furama RiverFront
The Jupiter Room (Level 3) presents cosy setting and charming baroque chandeliers makes it ideal for a memorable intimate gathering.

MERCURY

(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

(Min 36 tables, Max 55 tables)

Experience the classic charm of a wedding at Furama RiverFront.
The pillar-free Venus Grand Ballroom (Level 3) features timeless architecture and charming crystal ballroom chandeliers serve as an enchanting visual fit for gala affairs.



SET LUNCH / DINNER

	Lunch	Dinner
Monday to Sunday	S\$800++ per table	S\$900++ per table

BUFFET LUNCH / DINNER

	Lunch	Dinner
Monday to Sunday	S\$78++ per person	S\$87++ per person

** Package prices are valid for Weddings held before 31st 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.*

Malay Wedding Lunch / Dinner

DINING

- ♥ A lavish Halal Indonesian Menu created specially by our Indonesian Chef
- ♥ Complimentary Food Tasting for a table of 10 persons (8 course / 8 food items)



BEVERAGE

- ♥ Free flow of soft drinks, coffee, tea and Fruit Punch
- ♥ One bottle of non-alcoholic Sparkling Juice for stage toasting ceremony



DECORATIONS

- ♥ Ballroom Wedding decorations: Stage decorations, pedestals stands along the aisle, table centrepieces and misty effect for your grand entrance
- ♥ Complimentary seat covers for all chairs
- ♥ A multi-tier dummy wedding cake for cake cutting ceremony
- ♥ Special set up for Couple Table, VIP Table and chairs
- ♥ Elegant Champagne Fountain on stage



COMPLIMENTARY

- ♥ Pre-cocktail reception with peanuts
- ♥ Give-away Wedding favours (berkat) for every guest
- ♥ Wedding invitation cards (with envelopes) for 80% of the confirmed guests including a one-time standard printing
- ♥ One Night Stay at our Honeymoon Suite with fruit basket, flower arrangements and a choice of buffet breakfast for 2 at The SQUARE @ Furama OR buffet lunch for 2 at the Kintamani Indonesian Restaurant
- ♥ One Night Stay at our Deluxe Room (Helper Room)
- ♥ Parking coupons for 20% of confirmed attendance
- ♥ Wedding Accessory set consisting of an Ang Bao Box and a signature book
- ♥ LCD Projector with Screen



Furama RiverFront Singapore
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Contact Us
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www.furama.com/riverfront

HALAL INDONESIAN SET MENU

APPETIZER

KINTAMANI COMBINATION (choose 5 items)

- | | |
|--|--|
| <input type="checkbox"/> Prawn Salad | <input type="checkbox"/> Samosa |
| <input type="checkbox"/> Seafood Roulade | <input type="checkbox"/> Spring Roll |
| <input type="checkbox"/> Quail Egg | <input type="checkbox"/> Chicken Satay with Peanut Sauce |
| <input type="checkbox"/> Guava Chicken | <input type="checkbox"/> Deep Fried Baby Squid |



SOUP

- | | |
|--|--|
| <input type="checkbox"/> Sop Buntut | <i>Beef Oxtail Soup with Carrot and Potatoes</i> |
| <input type="checkbox"/> Sop Kambing | <i>Mutton Soup with Vegetables</i> |
| <input type="checkbox"/> Sop Ayam Bali | <i>Clear Chicken Soup served with Chicken Meatballs and Green Papaya</i> |
| <input type="checkbox"/> Sop Nelayan | <i>"Nusantara Style" Hot and Spicy Seafood Soup</i> |



MAIN COURSE

CHICKEN

- | | |
|--|---|
| <input type="checkbox"/> Ayam Panggang Pengantin | <i>Grilled Chicken with Spicy Green Chili Sauce</i> |
| <input type="checkbox"/> Ayam Panggang Rica-Rica | <i>Grilled Chicken topped with Home Made Sauce</i> |
| <input type="checkbox"/> Ayam Panggang Taliwang | <i>"Lombok Style" Spicy Grilled Chicken</i> |
| <input type="checkbox"/> Ayam Panggang Rujak | <i>"Kintamani Style" Grilled Chicken</i> |

BEEF/ MUTTON

- | | |
|---|--|
| <input type="checkbox"/> Lapis Daging Surabaya | <i>Sliced Beef Sautéed with Butter, Tomato Paste and Green Chili</i> |
| <input type="checkbox"/> Daging Rendang Sumatra | <i>Beef Simmered in Spicy Coconut Gravy</i> |
| <input type="checkbox"/> Daging Sambel Belado | <i>Sliced Beef Sautéed with Hot Chili Sauce</i> |
| <input type="checkbox"/> Rendang Kambing | <i>Mutton Simmered in Spicy Coconut Gravy</i> |
| <input type="checkbox"/> Gule Kambing | <i>Mutton Stewed in Coconut Milk</i> |

PRAWNS

- | | |
|---|--|
| <input type="checkbox"/> Udang Goreng Mentega | <i>Deep-Fried Prawns with Butter and Curry Leaves</i> |
| <input type="checkbox"/> Udang Woku | <i>Deep-Fried Prawns topped with Green Curry Sauce</i> |
| <input type="checkbox"/> Udang Bumbu Bali | <i>Deep-Fried Prawns topped with Spicy Sauce</i> |
| <input type="checkbox"/> Udang Assam Manis | <i>Sweet and Sour Prawns</i> |

VEGETABLES

- | | |
|--|---|
| <input type="checkbox"/> Sayur Campur | <i>Sautéed Mixed Vegetables with Oyster Sauce</i> |
| <input type="checkbox"/> Kailan Saus Tiram | <i>Baby Kailan Sautéed with Garlic and Oyster Sauce</i> |
| <input type="checkbox"/> Tumis Kacang Madu | <i>Sautéed Honey Bean with Garlic and Oyster Sauce</i> |
| <input type="checkbox"/> Tumis Brokoli | <i>Sautéed Broccoli with Garlic and Scallops</i> |

FISH

- | | |
|---|---|
| <input type="checkbox"/> Ikan Garupa Kukus Kintamani | <i>Steamed Garoupa topped with Homemade Chilli Sauce</i> |
| <input type="checkbox"/> Ikan Siakap Saus Assam Manis | <i>Fried Sea Bass with Sweet and Sour Sauce</i> |
| <input type="checkbox"/> Ikan Goreng Saus Cabe | <i>Deep-Fried Sea Bass topped with Homemade Spicy Sauce</i> |
| <input type="checkbox"/> Ikan Siakap Balerang | <i>Deep-Fried Whole Sea Bass topped with Black Soya Sauce</i> |

***Main Courses will be accompanied with a choice of
Steamed Fragrant White Rice / Briyani Rice / Fragrant Yellow Rice / Pandan Rice.**



DESSERT

- | | |
|--|--|
| <input type="checkbox"/> Es Chendol | <i>Fresh Coconut Milk with Kidney Beans, Green Jelly and Palm Sugar</i> |
| <input type="checkbox"/> Es Teler | <i>Fresh Coconut Milk, Jackfruit, Avocado served with Condensed Milk</i> |
| <input type="checkbox"/> Kintamani Sunset | <i>Fresh Coconut Milk, Black Jelly, Attap Seed, Red Bean, Green Jelly and Palm Sugar</i> |
| <input type="checkbox"/> Bubur Hitam Manis | <i>Warm Black Glutinous Rice Dessert topped with Coconut Milk</i> |

HALAL INDONESIAN BUFFET MENU

COLD DISH

Kerupuk & Sambal Bajak

(Indonesian Crackers with Spicy Condiments)

Acar Jawa

(Mixed Pickled Vegetables)

Gado-Gado

(Assorted Vegetables served with Peanut Sauce)

Cumi Cumi Goreng Saus Special

(Hot & Spicy Baby Squid)

SOUP

Sop Buntut Sapi

(Oxtail Soup)

HOT DISHES

Ayam Panggang Kintamani

(Kintamani Style Grilled Chicken)

Lapis Daging

(Sliced Beef Sautéed with Butter, Tomato Paste & Green Chilli)

Gulai Kambing

(Mutton Curry)

Ikan Goreng Asam Manis

(Fish Fried in Sweet & Sour Sauce)

Tahu Saus Tiram

(Fried Beancurd with Mixed Vegetables in Oyster Sauce)

Udang Masak Bali

(Balinese Fried Prawns)

Sayur Lodeh

(Mixed Vegetables Simmered with Light Coconut Curry)

Nasi Putih & Nasi Kuning

(Steamed White Rice & Fragrant Yellow Rice)

DESSERT

Kueh-Mueh

(Assorted Nyonya Kueh)

Buah-Buahan Segar

(Fresh Fruits Platter)

Agar-Agar

(Pudding)

Es Chendol

(Fresh Coconut with Jelly, Red Bean & Palm Sugar)

BEVERAGE

Kopi & Teh

(Coffee & Tea)

Minuman Karbonat

(Soft Drinks)