

# INDIAN WEDDING PACKAGE

2022/2023



 **FURAMA**

# OUR BALLROOMS

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## **THE WATERFALL**

Furama  
RiverFront

**MIN 15 TABLES  
MAX 20 TABLES**

## **MERCURY**

Furama  
RiverFront

**MIN 25 TABLES  
MAX 34 TABLES**

## **VENUS GRAND**

Furama  
RiverFront

**MIN 36 TABLES  
MAX 55 TABLES**

## **GRAND BALLROOM**

Furama  
City Centre

**MAX 50 TABLES**

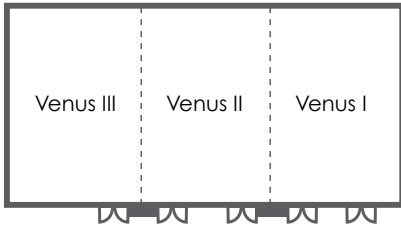


# VENUE LAYOUTS

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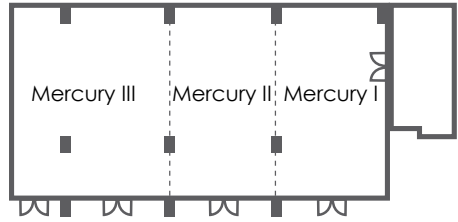
## VENUS

Furama RiverFront



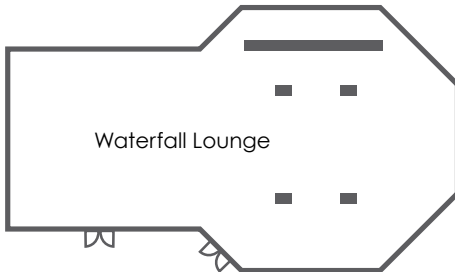
## MERCURY

Furama RiverFront



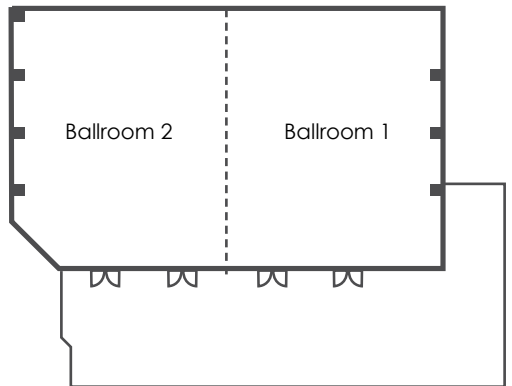
## THE WATERFALL

Furama RiverFront



## THE GRAND BALLROOM

Furama City Centre



# PACKAGE INCLUSIONS

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## DINING

- A sumptuous Indian Buffet
- Complimentary Food Tasting for 8 persons (8 food items)
  - Delivery to a location

## BEVERAGE

- Free flow of Soft drinks, Coffee & Tea
- A bottle of champagne for stage toasting ceremony
- Waiver of corkage charge for duty paid hard liquor brought in by host
  - Complimentary 1 x 30L barrel beer

## DECORATIONS

- Ballroom Wedding decorations: Stage decorations, pedestals stands along the aisle, table centrepieces and misty effect for your grand entrance
- A multi-tier dummy wedding cake for cake cutting ceremony
  - An elegant champagne fountain on stage

## COMPLIMENTARY

- Giveaway wedding favour for every guest
- One night's stay at our Executive Suite with fruit basket, flower arrangement of choice and buffet breakfast/ lunch for two
  - Wedding invitation cards (with envelopes) for 80% of the confirmed guests (Exclude printing)
  - Wedding accessory set consisting of an Ang Pao box and signature book
- Redemption of parking coupons for up to 20% confirmed attendance
  - Usage of LCD projector(s) and built-in screen(s)

- Package prices are valid for Weddings held from 1 January 2022 till 31st December 2023.
- Prices are subject to an additional Goods and Services Tax (GST) and Service Charges.
- Package prices are subjected to change without prior notice.



# INDIAN PACKAGE PRICES

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## LUNCH/DINNER 2022 & 2023

	Lunch	Dinner
Buffet	\$102.00++ Per Pax	\$122.00++ Per Pax
Set	\$1020.00++ Per Set of 10	\$1220.00++ Per Set of 10



# INDIAN BUFFET MENU

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## STARTERS (Pick 2)

### VEGETARIAN

- Channa Tikka
- Aloo Tikki
- Punjabi Samosa
- Hara Bhara Kebab
- Mixed Vegetable Pakora

### NON-VEGETARIAN

- Chicken Pakora
- Chicken Drumlets
- Malai Murg Kebab
- Mini Chicken Cutlets
- Chicken Tikka
- Tandoori Chicken

### SALAD

- Garden Salad
- Russian Salad
- Aloo Chat
- Yoghurt Salad
- Kachumber Salad
- Aloo Channa Chat

## SAUCES (Pick 2)

### RAITA

- Mixed Raita
- Cucumber Raita
- Boondi Raita
- Kashmiri Raita
- Plain Dahi
- Onion Pachidy
- Mixed Vegetable Pachidy
- Brinjal Pachidy
- Chilli Pachidy
- Pineapple Pachidy

### PANEER

- Palak Paneer
- Mutter Paneer
- Shahi Paneer
- Paneer Butter Masala
- Paneer Bhurji
- Paneer Do Pyaza
- Malai Kofta
- Paneer Peshawari



# INDIAN BUFFET MENU

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## MAIN COURSE (Pick 6)

### RICE

- Steamed White Plain
- Vegetable Biryani Rice
- Peas Pulao
- Curd Rice
- Lemon Rice
- Piliyodarai (Tamarind)
- Biryani Rice
- Jeera Rice
- Bisibele Rice
- Tomato Rice
- Coconut Rice

### ROTI / BREAD

- Plain Naan
- Garlic Naan
- Bhaturo
- Butter Naan
- Poori
- Tandoori Roti

### DAL

- Dal Makhani
- Channa Masala
- Riverwalk Dal
- Green Mung Dal Tadka
- Rasam
- Dalcha
- Dal Maharani
- Rajmah Masala
- Yellow Dal Tadka
- Sambar
- Vegetable
- Keerai Kootu

### VEGETABLE DRY

- Aloo Gobi
- Cabbage Masala
- Bhindi Do Pyaza
- Baingan Masala
- Jeera Aloo
- Aloo with Long Beans
- Fried Bhindi
- Bittergourd Masala
- Potato Chop Masala
- Mixed Vegetable Poriyal
- Brinjal Pachidy (Sweet or Spicy)
- Mixed Vegetable Jalfrezi
- Gobi Mutter
- Baingan Bharta
- Mixed Vegetable Chap Chye
- Aloo Capsicum
- Pumpkin Masala
- Fried Bittergourd
- Potato Peas Masala
- Cabbage Poriyal
- Cauliflower Peas Masala



# INDIAN BUFFET MENU

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## VEGETABLE FRY

- Vegetable Cutlet
- Cauliflower Varuval
- Vazhakkai Chips
- Gobi 65
- Potato Varuval
- Yam Varuval

## EGG

- Egg Korma
- Egg Sambal
- Eggs in Black Pepper
- Egg Curry
- Egg Masala
- Egg Bhurji
- Egg Podimass
- Egg Chettinadu

## CHICKEN

- Chicken Masala
- Chicken Do Pyaza
- Chicken Sambal
- Chicken Saag
- Butter Chicken
- Chilli Chicken
- Chicken 65
- Chicken Mysore
- Chicken Varutha Curry
- Punjabi Chicken Curry
- Chicken Vindaloo
- Chicken Jalfrezi
- Chicken Karahi
- Black Pepper Chicken
- Chicken Varuval
- Chicken Korma
- Chicken Melagu Curry
- Chicken Perattal

## MUTTON

- Mutton Aloo Curry
- Mutton Do Pyaza
- Mutton Saag
- Mutton Mutter
- Mutton Kastoori
- Mutton Chop Masala
- Mutton Chettinadu
- Mutton Perattal
- Mutton Masala
- Mutton Vindaloo
- Mutton Karahi
- Mutton Korma
- Mutton Melagu Curry
- Madras Mutton Curry
- Mutton Pepper Curry
- Mutton Varutha Curry





# INDIAN BUFFET MENU

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## FISH

- Fish Curry
- Garlic Fish
- Fish Masala
- Fish Jalfrezi
- Hariyali Fish
- Fish Methi
- Fish Garlic Curry
- Fish Milagu
- Malabar Fish Curry
- Fish Do Pyaza
- Fish Sambal
- Chilli Fish
- Karahi Fish
- Fish Korma
- Fish in Mint sauce
- Fish Varuval
- Fish Moilee
- Fish Kozhambu

## DESSERT (PICK 3)

- Fruit Custard
- Creamy Rice Pudding (Cold)
- Gulab Jamun
- Gajar Ka Halwa
- Mung Dal Halwa
- La Mousse Noir / Grass Jelly
- Rawa Kesari
- Dal Payasam
- Pal Payasam
- Honey Dew Sago
- Kheer (Hot)
- Rasmalai
- Fresh Fruits
- Suji Ka Halwa
- Pulut Hitam
- Semiya Payasam
- Coconut Payasam



# INDIAN SET MENU

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## **APPETIZERS**

Vegetables Cutlets  
Malai Murg Kebab  
Pani Puri

## **HOT DISHES**

Tandoori Chicken  
Fish Masala  
Gobi Manchurian (Vegetarian)  
Mutton Curry  
Dhal Tadku  
Achar (Malay Style)  
Assorted Naan Bread (Vegetarian)  
Biryani Rice

## **DESSERT**

Rasmalai  
Fresh Fruit Platter



# INDIAN VEGETARIAN SET MENU A

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## **Haryali Kebab**

Vegetable Cutlet Cooked With Spinach and Vegetables

## **Samosa**

Vegetable Curry Puff

## **Paneer Karai**

Cottage Cheese Cooked With Capsicum and Onions

## **Malai Mattar Mushroom Methi**

Peas, Mushroom Cooked In A Cream Sauce With Fenugreek Leaves

## **Aloo Gobi**

Stir Fried Potatoes and Cauliflower

## **Chana Masala**

Chick Peas Curry

## **Naan / Butter Saffron Rice**

Basmati Rice Cooked With Saffron

## **Gulab Jamun**

Milk Dumplings Served With Sugar Syrup



# INDIAN VEGETARIAN SET MENU B

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## **Vegetable Cutlet**

Mixed Vegetable Patty

## **Papri Chaat**

Mini Crackers Served With Potatoes and Chick Peas,  
Dressed With Curd and Tamarind Sauce

## **Paneer Jal Frazi**

Cottage Cheese Stir Fried With Baby Corn and Capsicum

## **Malai Kofta**

Cheese Dumpling In A Cream Sauce

## **Aloo Methi**

Potatoes Cooked With Fenugreek Leaves

## **Dal Makhni**

Black Lentil Curry

## **Naan / Butter Peas Pillau**

Basmati Rice Cooked With Peas

## **Gajar Halwa**

Carrot Pudding



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