

# INDIAN WEDDING PACKAGE

2023/2024



 **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

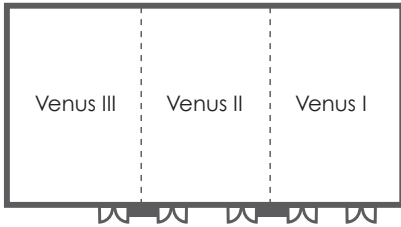


# VENUE LAYOUTS

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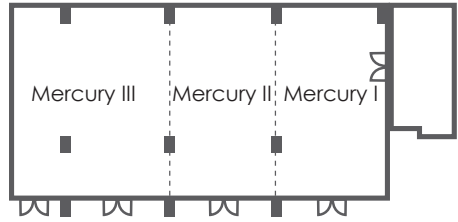
## VENUS

Furama RiverFront



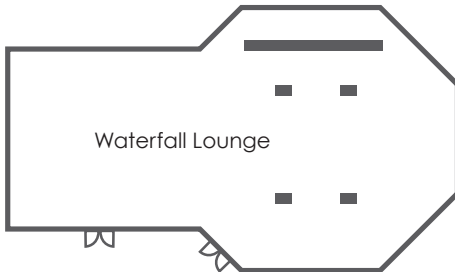
## MERCURY

Furama RiverFront



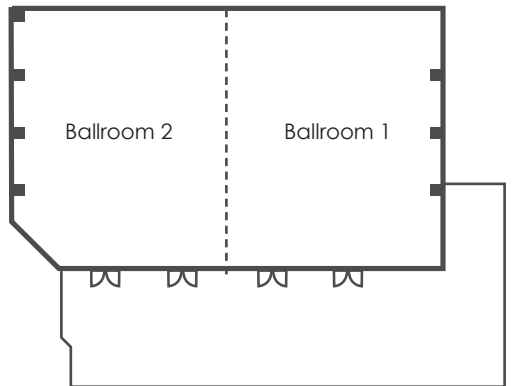
## THE WATERFALL

Furama RiverFront



## THE GRAND BALLROOM

Furama City Centre



# PACKAGE INCLUSIONS

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Lunch or Dinner  
\$138.00++ Per Person

## DINING

- A sumptuous Indian Buffet
- Complimentary Food Tasting for 8 persons (8 food items)

## 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 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 2023 till 31st December 2024.
- Prices are subject to an additional Goods and Services Tax (GST) and Service Charges.
- Package prices are subjected to change without prior notice.



# INDIAN BUFFET MENU 1

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## APPETIZER

### **Punjabi Samosa with Mint Sauce**

Crispy Indian Puff Stuffed with Savoury Potatoes & Green Peas

### **Spring Roll with Thai Chili Sauce**

Savory Rolls with Cabbage and Other Vegetable Fillings

## SALADS & CONDIMENTS

### **Garden Salad, Mixed Raita & Achar**

## MAIN COURSE

### **Subz Mutter Pulao**

Basmati Rice Cooked with Peas and Indian Spices

### **Assorted Naan**

Plain, Butter and Garlic

## VEGETARIAN

### **Yellow Dal Tadka**

Yellow Lentils Cooked with Indian Spices

### **Mixed Vegetables Jalfrezi**

Vegetables Tossed with Bell Peppers & Spices

### **Kadai Paneer**

Indian Cottage Cheese Cooked with Indian Spices

## NON-VEGETARIAN

### **Mutton Rogan Josh**

Boneless Mutton in an Onion-Based Gravy

### **Murgh Makhani**

Chicken Cooked in Creamy Tomato Based Sauce

### **Amritsari Fish (Dry)**

Deep Fried Fish Fillets Indian Cottage Cheese Cooked with Indian Spices Marinated in Ajwain

## DESSERT

### **Fresh Fruits Platter**

Mixed Of Watermelon, Honeydew & Pineapple Slices

### **Cheese Dumplings**

Soaked in Sweet & Flavoured Milk



# INDIAN BUFFET MENU 2

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## APPETIZER

### **Vegetable Pakoras with Mint Sauce**

Crispy Fried Vegetable Fritters

### **Spring Roll with Thai Chili Sauce**

Savory Rolls With Cabbage and Other Vegetable Fillings

## SALADS & CONDIMENTS

### **Garden Salad, Mixed Raita & Achar**

## MAIN COURSE

### **Biryani Rice**

Basmati Rice Cooked with Indian Spices

### **Assorted Naan**

Plain, Butter and Garlic

## VEGETARIAN

### **Vegetables Dalcha**

Slow Cooked Lentils with Vegetables

### **Mixed Vegetables Chettinadi**

Vegetables Cooked in Spicy Pepper Gravy

### **Gobi 65**

Cauliflower Cooks in South Indian Masalas

## NON-VEGETARIAN

### **Mutton Mysore**

Boneless Mutton in an Onion-Based Gravy

### **Chicken Perattal**

Chicken Mixed with Spicy Sauce Indian Flavor

### **Chilli Fish**

Sautéed Fish Fillet with Cauliflower Cooks in South Indian Masalas Soy & Chilli

## DESSERT

### **Fresh Fruits Platter**

Mixed of Watermelon, Honeydew & Pineapple Slices

### **Gulab Jamun**

Deep Fried Dumplings Soaked in Flavoured Sugar Syrup



# VEGETARIAN

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## APPETIZER

### **Dahi Papdi Chaat**

Fried Pyramid-Shaped Pastry Shell Stuffed with Potatoes and Chickpeas & Topped with Sweet Yoghurt & Tamarind Chutney

### **Spring Roll with Thai Chili Sauce**

Savory Rolls with Cabbage and Other Vegetable Fillings

### **Punjabi Samosa**

Crispy Indian Puff Stuffed with Savory Potatoes & Green Peas

## SALADS & CONDIMENTS

### **Garden Salad, Mixed Raita & Achar**

## MAIN COURSE

### **Jeera Rice**

Basmati Rice Cooked with Jeera and Indian Spices

### **Assorted Naan**

Plain, Butter and Garlic

### **Shahi Dal Makhani**

Black Lentil Slow-Cooked Overnight with Tomatoes, Garlic, Finished with Butter & Cream

### **Sabz E Bahari**

Vegetables Tossed with & Black Peppercorns, Tempered with Crushed Coriander Seeds

### **Palak Paneer**

Cottage Cheese Cooked & Simmered In Spinach Gravy with Mild Indian Spices

### **Crispy Fried Bhindi**

Deep Fried Savoured Lady Finger Tossed with Seasoning

### **Gobhi Manchurian (Dry)**

Fried Cauliflower Florets Sautéed with Chopped Onions & Capsicum

## DESSERT

### **Fresh Fruits Platter**

Mixed of Watermelon, Honeydew & Pineapple Slices

### **Gulab Jamun**

Deep Fried Dumplings Soaked in Flavoured Sugar Syrup



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