

INDIAN WEDDING PACKAGE

2024/2025



 **FURAMA**

OUR BALLROOMS

THE WATERFALL

Furama
RiverFront

MIN 15 TABLES
MAX 20 TABLES

MERCURY

Furama
RiverFront

MIN 25 TABLES
MAX 34 TABLES

VENUS GRAND

Furama
RiverFront

MIN 30 TABLES
MAX 45 TABLES

GRAND BALLROOM

Furama
City Centre

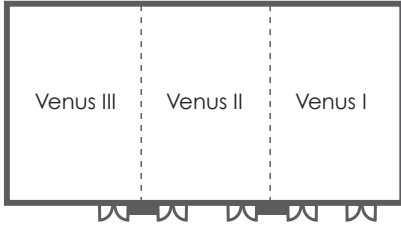
MIN 20 TABLES
MAX 40 TABLES



VENUE LAYOUTS

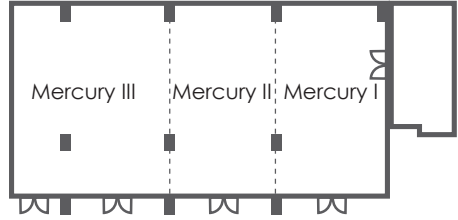
VENUS

Furama RiverFront



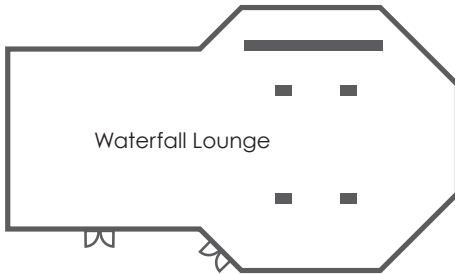
MERCURY

Furama RiverFront



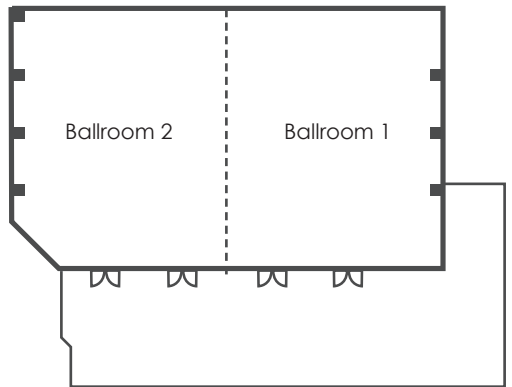
THE WATERFALL

Furama RiverFront



THE GRAND BALLROOM

Furama City Centre



PACKAGE INCLUSIONS

Lunch or Dinner

\$148.00++ Per Person (2024)

\$158.00++ Per Person (2025)

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 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)

- 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

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

Gulkand Rasmalai

Cheese Dumplings Soaked in Sweet & Flavoured Milk



INDIAN BUFFET MENU 2

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 Sauce

DESSERT

Fresh Fruits Platter

Mixed of Watermelon, Honeydew & Pineapple Slices

Gulab Jamun

Deep Fried Dumplings Soaked in Flavoured Sugar Syrup



VEGETARIAN

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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