

MALAY WEDDING PACKAGE

2023/2024



 **FURAMA**

OUR BALLROOMS

THE
WATERFALL

MIN 15 TABLES
MAX 20 TABLES

MERCURY

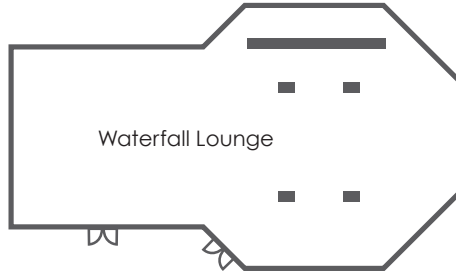
MIN 25 TABLES
MAX 34 TABLES

VENUS
GRAND

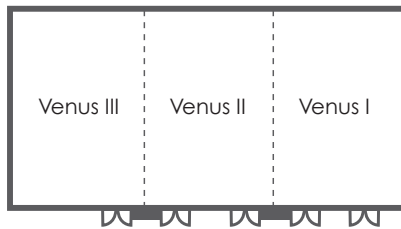
MIN 36 TABLES
MAX 55 TABLES

VENUE LAYOUTS

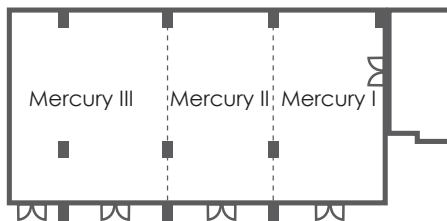
THE WATERFALL



VENUS



MERCURY



MALAY WEDDING PACKAGE

LUNCH & DINNER

Monday to Sunday	Lunch	Dinner
Set	\$850++ per table 10 pax	\$900++ per table 10 pax
Come & Go Buffet Mercury Ballroom	\$70++ per person (250 - 499 persons) \$65++ per person (500 - 799 persons)	
Come & Go Buffet Venus Grand Ballroom	\$55++ per person (800 persons & above)	

- Package prices are valid for Weddings held before 31 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.
- Hotel will keep in line with the government's advisory for event restrictions.

PACKAGE INCLUSIONS

DINING

- A lavish Halal International Menu created by our Chef
- Complimentary Food Tasting for a table of 10 (Set Menu only)

BEVERAGE

- Free flow of assorted soft drinks during meal
- Free flow of coffee & tea (For Buffet Only)

DECORATIONS

- Ballroom Wedding decorations: 18ft by 8ft stage decorations, stage backdrop, wedding Dias chair, pedestals stands along the aisle, table centrepieces and misty effect for your grand entrance
 - Complimentary seat covers for all chairs
- A 2-tier buttercream wedding cake for cake cutting ceremony (with minimum confirmation of 350 guest & above)

COMPLIMENTARY

- Pre-event cocktail reception at our private foyer
- Give-away special wedding favour for every guest
 - Wedding E-invitation Cards
- Additional option for wedding invitation cards with envelopes (excludes printing) for 70% of the confirmed guests (for booking of 150 guests & above)
 - Parking coupons for 20% of confirmed attendance
- One night stay at our Executive Club Room with buffet breakfast or lunch for 2 persons
 - 01 day-use changing room for helper
- Wedding Accessory set consisting of an Ang Bao Box and a guest signature book
 - LCD Projector with Screen

HALAL INDONESIAN SET

APPETIZER (Choose 5 items)

- Prawn Salad
- Samosa
- Seafood Roulade
- Spring Roll
- Quail Egg
- Chicken Satay with Peanut Sauce
- Guava Chicken

SOUP

- Sop Buntut
- Sop Kambing
- Sop Ayam Bali
- Sop Nelayan
- Beef Oxtail Soup with Carrot and Potatoes
- Mutton Soup with Vegetables
- Clear Chicken Soup served with Chicken Meatballs and Green Papaya
- "Nusantara Style" Hot and Spicy Seafood Soup

MAIN COURSE CHICKEN

- Ayam Panggang Pengantin
- Ayam Panggang Rica-Rica
- Ayam Panggang Taliwang
- Ayam Panggang Rujak
- Main Courses will be accompanied with a choice of Steamed Fragrant White Rice/Briyani Rice/Fragrant Yellow Rice/Pandan Rice
- Grilled Chicken with Spicy Green Chili Sauce
- Grilled Chicken topped with Home Made Sauce
- "Lombok Style" Spicy Grilled Chicken
- "Kintamani Style" Grilled Chicken

BEEF/ MUTTON

- Lapis Daging Surabaya
- Daging Rendang Sumatra
- Daging Sambel Belado
- Rendang Kambing
- Gule Kambing
- Sliced Beef Sautéed with Butter, Tomato Paste and Green Chili
- Beef Simmered in Spicy Coconut Gravy
- Sliced Beef Sautéed with Hot Chili Sauce
- Mutton Simmered in Spicy Coconut Gravy
- Mutton Stewed in Coconut Milk

PRAWNS

- Udang Goreng Mentega
- Udang Woku
- Udang Bumbu Bali
- Udang Assam Manis
- Deep-Fried Prawns with Butter and Curry Leaves
- Deep-Fried Prawns topped with Green Curry Sauce
- Deep-Fried Prawns topped with Spicy Sauce
- Sweet and Sour Prawns

VEGETABLES

- Sayur Campur
- Kailan Saus Tiram
- Tumis Kacang Madu
- Tumis Brokoli
- Sautéed Mixed Vegetables with Oyster Sauce
- Baby Kailan Sautéed with Garlic and Oyster Sauce
- Sautéed Honey Bean with Garlic and Oyster Sauce
- Sautéed Broccoli with Garlic and Scallops

FISH

- Ikan Garupa Kukus Kintamani
- Ikan Siakap Saus Assam Manis
- Ikan Goreng Saus Cabe
- Ikan Siakap Balerang
- Steamed Garoupa topped with Homemade Chilli Sauce
- Fried Sea Bass with Sweet and Sour Sauce
- Deep-Fried Sea Bass topped with Homemade Spicy Sauce
- Deep-Fried Whole Sea Bass topped with Black Soya Sauce

DESSERT

- Es Chendol
- Es Teler
- Kintamani Sunset
- Bubur Hitam Manis
- Fresh Coconut Milk with Kidney Beans, Green Jelly and Palm Sugar
- Fresh Coconut Milk, Jackfruit, Avocado served with Condensed Milk
- Fresh Coconut Milk, Black Jelly, Atpap Seed, Red Bean, Green Jelly
- Warm Black Glutinous Rice Dessert topped with Coconut Milk

HALAL INDONESIAN BUFFET

COLD DISHES

Kerupuk & Sambal Bajak
Indonesian Crackers with Spicy Condiments
Acar Jawa
Mixed Pickled Vegetables
Gado-Gado
Assorted Vegetables served with Peanut Sauce

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

OR

Gulai Kambing
Mutton Curry

Ikan Goreng Asam Manis
Fish Fried in Sweet & Sour Sauce

OR

Udang Masak Bali
Balinese Fried Prawns

Tahu Saus Tiram
Fried Beancurd with Mixed Vegetables in Oyster Sauce

OR

Sayur Lodeh
Mixed Vegetables Simmered with Light Coconut Curry

Nasi Putih & Nasi Kuning
Steamed White Rice & Fragrant Yellow Rice

DESSERTS

Buah-Buahan Segar
Fresh Fruits Platter
Agar-Agar
Pudding

Kueh-Mueh
Assorted Nyonya Kueh

OR

Es Chendol
Fresh Coconut with Jelly, Red Bean & Palm Sugar

BEVERAGES

Kopi & Teh
Coffee & Tea
Minuman Karbonat
Soft Drinks

Furama RiverFront, Singapore

405 Havelock Road, Singapore 169633

Contact Us

(65) 6739 6452 | banquet.riverfront@furama.com | www.weddings.furama.com