

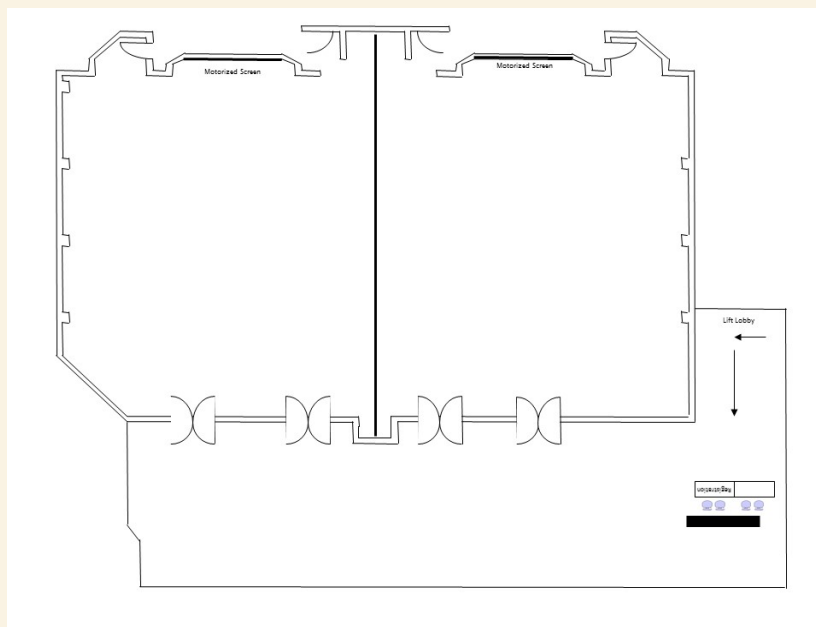
INDIAN WEDDING PACKAGE

THE GRAND BALLROOM (LUNCH)

(MIN 20 TABLES, MAX 50 TABLES)

THE GRAND BALLROOM (DINNER)

(MIN 30 TABLES, MAX 50 TABLES)



Year 2020	Lunch	Dinner
Buffet (per person)	\$78.00++	\$88.00++

Year 2021	Lunch	Dinner
Buffet (per person)	\$98.00++	\$108.00++

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PACKAGE INCLUSION

DINING

A sumptuous Indian Buffet

- ♥ Complimentary Food Tasting for a table of 10 persons (8 food items)

BEVERAGE

- ♥ Free flow of Beer, Soft drinks, Coffee & Tea for cocktail reception and dinner
- ♥ Waiver of corkage for duty-paid hard liquor brought in by host
- ♥ A bottle of champagne for stage toasting ceremony
- ♥ One bottle of red wine per confirmed table

DECORATIONS

- ♥ Glass pyramid on stage, accompanied with a bottle of sparkling juice
- ♥ Themed stage decorations, pedestal stands along the aisle and table centrepieces
- ♥ Multi-tiered dummy wedding cake for cake-cutting ceremony
- ♥ Two VIP tables, complete with silverware and themed seat covers

COMPLIMENTARY

- ♥ Pre-event cocktail reception with assorted nuts
- ♥ One night's stay at our Bridal Suite with Breakfast for two at Tiffany Café & Restaurant
- ♥ Complimentary day use room from 10.00am – 4.00pm for helpers
- ♥ Wedding invitation cards (with envelopes) for 70% of the confirmed guests
- ♥ Choice of wedding favours for all guests
- ♥ 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)

INDIAN WEDDING MENU (BUFFET)

APPETIZERS

Spicy Vegetables Archar
Mixed Salad with Dressing
Vegetable Cutlet
Punjabi Samosa

SOUP

Rasam Soup

HOT DISHES

Tandoori Chicken ~or~ Butter Chicken
Fish Masala ~or~ Fish Sambal ~or~ Black Pepper Prawns
Aloogobi ~or~ Gobi Manchurian (Vegetarian)
Mutton Korma ~or~ Mutton Curry
Mixed Raita (Vegetarian)
Palak Paneer ~or~ Dal Tadka (Vegetarian)
Naan Bread (Vegetarian)
Biryani Rice ~or~ Saffron Rice (Vegetarian)

DESSERT

Kesari ~OR~ Rasmalai
Chilled Honeydew Sago with Melon
Fresh Fruit Platter
Assorted French Pastries ~or~ Bread & Butter Pudding