



Solemnisation

PACKAGE



PACKAGE INCLUSIONS

// free flow of soft drinks & chinese tea

// waiver of corkage charge for hard liquor
(sealed bottles & duty paid)

// complimentary 03 hours usage of private
function room space

// loaning of angpao box

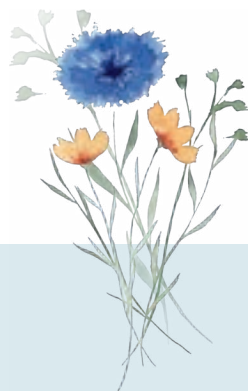
// wedding favors for guests

// guest signature book

// dummy cake for cake cutting ceremony

// complimentary car park coupons for up to 20%
of the guaranteed attendance

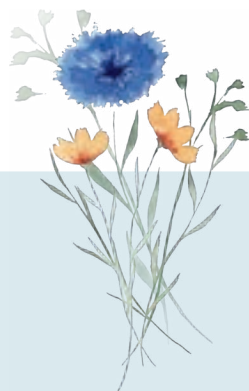
// simple ROM solemnization decorations



PRICINGS

BUFFET LUNCH	\$88.00++ per person
BUFFET DINNER	\$95.00++ per person
SET LUNCH	\$938.00++ per table of 10 persons
SET DINNER	\$1038.00++ per table of 10 persons

- Package prices are valid for solemnisations held before October 2026
- Prices are subjected to an additional Goods and Services Tax (GST) and Service Charges
- Package prices are subjected to change without prior notice
- Minimum 30 persons guaranteed



CHINESE SET MENU

FURAMA COMBINATION PLATTER (Choose 5 items)

- ☐ Topshell
- ☐ Spring Roll
- ☐ Prawn Salad
- ☐ Jelly Fish
- ☐ Bak Kwa
- ☐ Roasted Duck Roulade
- ☐ Baby Octopus
- ☐ Deep fried Silver Fish

SOUP

- ☐ Braised Pumpkin Seafood Soup
- ☐ Braised Fish Maw with Golden Mushroom Soup
- ☐ Braised Three Treasures Seafood Soup

CHICKEN

- ☐ Special Herb Chicken
- ☐ Roasted Crispy Chicken with 'Nam Yue' Sauce
- ☐ Roasted Crispy Chicken with Prawn Crackers

SEAFOOD

- ☐ Deep-Fried Prawn Wrapped with Kataifi Dough
- ☐ Steamed Live Prawns
- ☐ Stir-Fried Prawns with Cashew Nuts, Celery & Dried Chilli

VEGETABLES

- ☐ Braised Ling Zhi Mushrooms with Lettuce
- ☐ Braised Crabmeat with Broccoli
- ☐ Braised Chinese Black Mushroom with Lettuce

FISH

- ☐ Steamed Sea Bass in Hong Kong Style
- ☐ Steamed Sea Bass in Black Bean Sauce
- ☐ Steamed Sea Bass in Teochew Style

RICE / NOODLES

- ☐ Stewed Ee-Fu Noodles with Chives
- ☐ Stewed Ee-Fu Noodles with Mushroom
- ☐ Yang Chow Fried Rice

DESSERT

- ☐ Cream of Red Bean with Lotus Seeds
- ☐ Chilled Honeydew Sago
- ☐ Chilled Red Date, Lotus Seeds with White Fungus

INDONESIAN SET MENU

(Furama RiverFront)

KINTAMANI COMBINATION PLATTER (Choose 5 items)

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

SOUP

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

MAIN COURSES

Accompanied with a choice of Steamed Fragrant White Rice / Biryani Rice / Fragrant Yellow Rice / Pandan Rice

CHICKEN

- ☐ Ayam Panggang Pengantin (Grilled Chicken with Spicy Green Chilli Sauce)
- ☐ Ayam Panggang Rica-Rica (Grilled Chicken topped with Homemade Sauce)
- ☐ Ayam Panggang Taliwang ("Lombok Style" Spicy Grilled Chicken)
- ☐ Ayam Panggang Rujak ("Kintamani Style" Grilled Chicken)

BEEF / MUTTON

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

VEGETABLES

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

FISH

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

DESSERT

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

MALAY SET MENU

(Furama City Centre)

COMBINATION PLATTER (Choose 5 items)

- ☐ Japanese Seasoned Mini Octopus
- ☐ Spring Roll
- ☐ Jelly Fish
- ☐ Samosa
- ☐ Quail Egg
- ☐ Prawn Salad
- ☐ Yam Roll
- ☐ Spring Roll

SOUP

- ☐ Soto Ayam Madura (Indonesian-styled Chicken Soup)
- ☐ Sop Kambing (Mutton Soup with Vegetables)
- ☐ Sop Bakso (Beef Ball Soup with Vegetables)

MAIN COURSES

Accompanied with a choice of Steamed Fragrant White Rice / Biryani Rice / Fragrant Yellow Rice / Pandan Rice

CHICKEN

- ☐ Ayam Goreng Mentega (Stir-fried Cubes of Chicken with Butter)
- ☐ Ayam Goreng Rangup & Saus Kachang (Crispy Fried Boneless Chicken Leg with Spicy Peanut sauce)
- ☐ Opor Ayam (Braised Chicken with Vegetables Indonesian style)

PRAWN

- ☐ Udang Goreng Lada Sulah (Wok fried Prawn with Black Pepper)
- ☐ Udang Goreng Mentenga (Stir-fried Prawn with butter)
- ☐ Udang Goreng Nestum (Fried Prawn with Oats)

VEGETABLES

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

FISH

- ☐ Ikan Siakap Masak Lemak Nenas (Sea Bass in Spicy Coconut Sauce)
- ☐ Ikan Siakap Saus Assam Manis (Sea Bass with Sweet & Sour Sauce)
- ☐ Ikan Goreng Tauchio (Sea Bass topped with Preserved Soya Bean Paste)
- ☐ Ikan Goreng ala Thai (Sea Bass topped with Home-made Sweet Thai Chili)

RICE / NOODLES

- ☐ Nasi Kitcheri (Steamed Fragrant Rice with Red Lentil)
- ☐ Mee Goreng Sayuran (Fried Noodles with Vegetables)
- ☐ Nasi Bukhari (Steamed Fragrant Rice with Minced Meat & Vegetables)

DESSERT

- ☐ Es Chendol (Fresh Coconut Milk with Kidney Beans, Green Jelly and Palm Sugar)
- ☐ Es Teler (Fresh Coconut Milk, Jackfruit, Avocado served with Condensed Milk)
- ☐ Bubur Hitam Manis (Warm Black Glutinous Rice Dessert topped with Coconut Milk)

INTERNATIONAL BUFFET MENU

SALAD (Pick 2)

o Mesclun Salad

o Potato Salad with Chicken Bits

o Greek Salad

o Asian Coleslaw

Dressings: Herb Vinaigrette, French, Thousand Island, Mustard

APPETIZERS (Pick 2)

o Roasted Duck with Plum Sauce

o Seasoned Jelly Fish

o Salmon Nicoise Salad

o Spicy Topshell Salad

o Marinated Baby Octopus

o Shrimp & Melon Salad

SOUPS (Pick 1)

o Cream of Pumpkin

o Cream of Mushroom

o Sweet Corn Soup with Crabmeat

o Sop Kambing

(Mutton Soup mixed with Vegetables)

HOT SELECTIONS (Pick 5)

o Baked Chicken with Herbs and Mustard

o Oven Baked Chicken with Teriyaki Sauce

o Slow Cooked Beef Chunk and Mushroom Ragout

o Stir Fried Slice Beef with Ginger

o Mutton Rendang

o Broccoli with Crabmeat & Egg White

o Cauliflower Au Gratin

o Salmon Fillet with Teriyaki Glaze

o Seafood Stew

RICE / NOODLES (Pick 1)

o Braised Ee Fu Noodles

o Fried Rice Yang Chow Style

o Penne with Basil & Pomodoro Sauce

DESSERTS (Pick 4)

o Tropical Fruit Platter

o Strawberry Mousse Cake

o Assorted Mini Cupcakes

o Green Bean Soup

o Almond Beancurd with Longans

o Apple Crumble



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