



# *A Summer's Dream*

**WEDDING PACKAGES**

**2023 / 2024**

# PACKAGE INCLUSIONS

## DINING

- A sumptuous 8-courses Chinese menu created specially by our Master Banquet Chef
- Complimentary Food Tasting for a table of 10 persons (8-Courses)

## BEVERAGE

- Free flow of Red, White Wine, and Beer
- Free flow of Soft Drinks and Chinese Tea for cocktail reception and wedding banquet
- Waiver of corkage charge for sealed & duty paid hard liquor brought in by host
- Elegant Champagne Fountain with one bottle of champagne for stage toasting ceremony

## DECORATIONS

- Ballroom wedding decorations: Stage decorations, pedestals stands along the aisle, table centerpieces, seat covers for all chairs and misty effect for your grand entrance
- Special Set-up for VIP tables and chairs
- A multi-tier dummy wedding cake for cake cutting ceremony

## COMPLIMENTARY

- Pre-event cocktail reception with roasted nuts
- Give-away special wedding favour for every guest
- Day use helper/changing room
- Wedding invitation cards for 70% guaranteed attendance (with envelopes)
- Wedding Accessory set consisting of an Ang Bao Box and a Signature Book
- Parking coupons for 20% of confirmed attendance
- Complimentary usage of LCD Projectors with Screens
- One Night Stay at our Honeymoon Suite with buffet breakfast for 2 persons



# OUR BALLROOMS

## FURAMA RIVERFRONT

THE  
WATERFALL

MIN 15 TABLES  
MAX 20 TABLES

MERCURY

MIN 25 TABLES  
MAX 34 TABLES

MERCURY  
I & II

MIN 10 TABLES  
MAX 12 TABLES

VENUS  
GRAND

MIN 35 TABLES  
MAX 55 TABLES

VENUS I

MIN 10 TABLES  
MAX 12 TABLES

VENUS  
II, III

MIN 20 TABLES  
MAX 25 TABLES

## FURAMA CITY CENTRE

BALLROOM  
I OR II

MIN 14 TABLES  
MAX 18 TABLES

THE  
GRAND  
BALLROOM

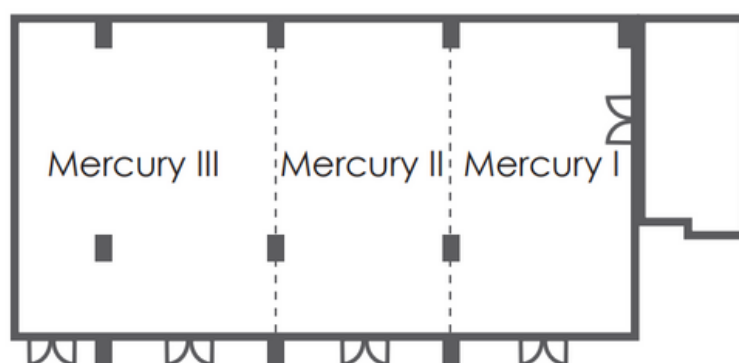
MIN 25 TABLES  
MAX 50 TABLES

# VENUE LAYOUTS

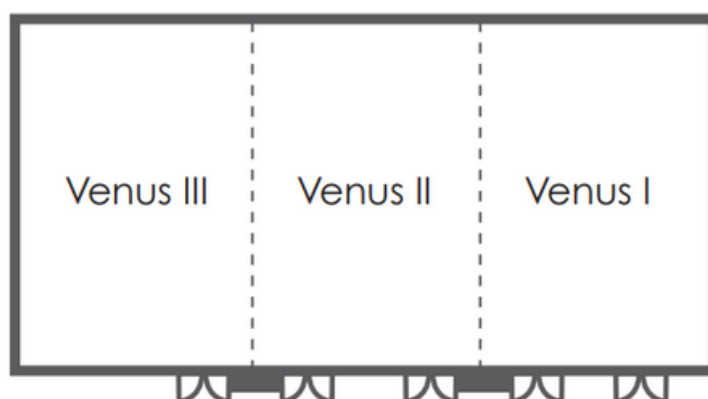
## WATERFALL LOUNGE



## MERCURY



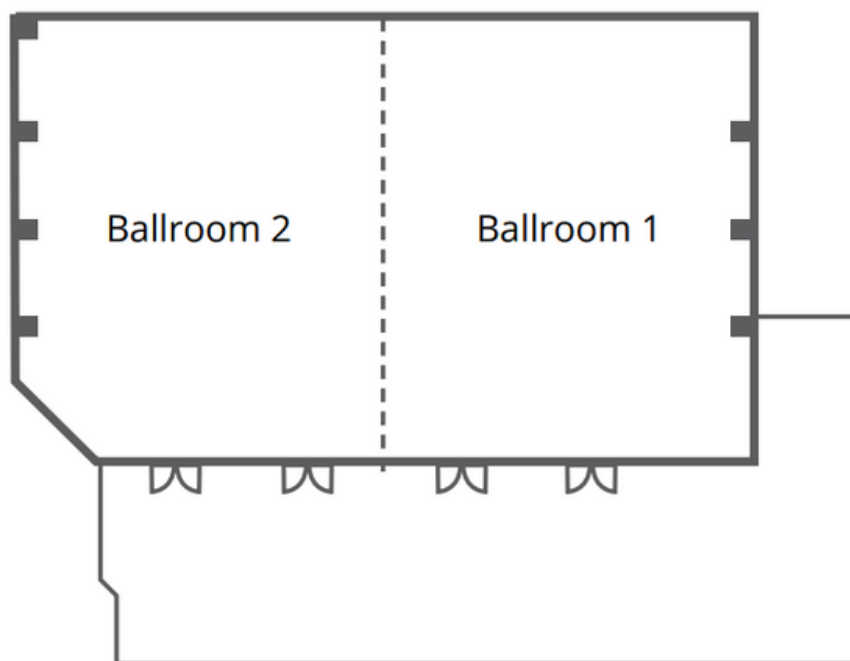
## VENUS



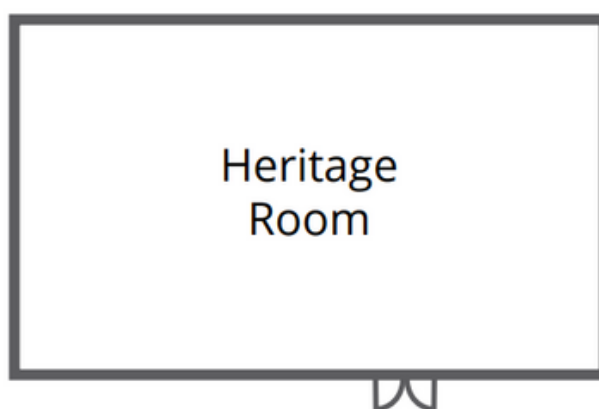


# VENUE LAYOUTS

## THE GRAND BALLROOM



## THE HERITAGE



# PACKAGE PRICING

MONDAY - SUNDAY | LUNCH

THE WATERFALL	\$1328.00++
MERCURY BALLROOM	\$1168.00++
MERCURY II & III BALLROOM	\$1218.00++
VENUS GRAND BALLROOM	\$1188.00++
VENUS I OR VENUS II & III BALLROOM	\$1228.00++
BALLROOM I OR II GRAND BALLROOM FURAMA CITY CENTRE	\$1188.00++

- Package prices and entitlements are valid for new booking only.
- Package prices are valid for Weddings held by 31st December 2024.
- Prices are subject to an prevailing Goods and Services Tax (GST) and Service Charges.
- Package prices are subjected to change without prior notice.

# PACKAGE PRICING

## DINNER

SUNDAY - FRIDAY

SATURDAY

THE WATERFALL	\$1328.00++	\$1398.00++
MERCURY BALLROOM	\$1268.00++	\$1288.00++
MERCURY I & II BALLROOM	\$1298.00++	\$1358.00++
VENUS GRAND BALLROOM	\$1368.00++	\$1398.00++
VENUS I OR VENUS II & III BALLROOM	\$1398.00++	\$1468.00++
BALLROOM I OR II GRAND BALLROOM FURAMA CITY CENTRE	\$1268.00++	\$1288.00++

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# MENU

## LOBSTER COMBINATION PLATTER

Chilled Lobster & Fruits Salad, Roasted Suckling Pig,  
Roasted Duck Roulades with Plum Sauce  
沙律杂果龙虾,脆皮乳猪件,梅酱烤鸭卷

## SOUP

- ☐ Superior Shark's Fin Soup with Crabmeat 红烧蟹肉翅
- ☐ Braised Fish Maw Soup with Shredded Abalone 鱼鳔鲍鱼丝海鲜汤
- ☐ Braised Sea Treasure & Conpoy Shark's Fin Soup 干贝海味鱼翅羹

## CHICKEN

- ☐ Roast Chicken with Nam Yue Sauce 南乳烧鸡
- ☐ Roast Chicken with Golden Garlic 蒜香烧鸡R
- ☐ Roast Chicken with Honey Sauce 蜜汁烧鸡

## PRAWN

- ☐ Steamed "Live" Prawn with Chinese Herbs 药材虾
- ☐ Sauteed Prawns with Mushroom & Celery in XO Sauce XO酱松菇西芹炒虾仁
- ☐ Deep-Fried Prawn with Cereal 麦片虾

## DELICACIES

- ☐ Braised Mushroom with Spinach in Superior Sauce 冬菇扒菠菜
- ☐ Braised Wolfberry & Crabmeat Sauce with Broccoli 枸杞蟹扒西兰花
- ☐ Braised Sea Clams with Baby Pakchoi in Superior Sauce 海螺片扒奶白菜

## FISH

- ☐ Steamed Garoupa with Superior Soya Sauce 清蒸石斑
- ☐ Steamed Garoupa with Teo Chew Style 潮州式蒸石斑
- ☐ Deep-Fried Garoupa with Thai Style Sweet & Spicy Sauce 泰式甜辣酱炸石斑

## RICE / NOODLES

- ☐ Braised Ee-Fu Noodle with Yellow Chives & Shimeji Mushroom 韭黄松菇焖伊面
- ☐ Braised Ee-Fu Noodle with Shredded Treasure 三丝焖伊面
- ☐ Steamed Fragrance Rice with Chinese Sausage in Lotus Leaf 腊味荷叶饭

## DESSERT

- ☐ Chilled Mango Sago with Pomelo 芒果西米露
- ☐ Chilled Peach Jelly with White Fungus & Red Dates 雪耳红枣桃胶炖
- ☐ Steamed Yam Paste with Gingko Nut & Coconut Milk 椰香银杏芋泥



# PLATINUM MENU

## THE WATERFALL

### Lobster Combination Platter

Roasted Suckling Pig, Chilled Lobster & Fruits with Mayonnaise, Chinese Wine Soya Chicken Roll  
脆皮乳猪件，沙律杂果龙虾，玫瑰油鸡卷

### Braised Sharks' Fin & Conpoy, Bamboo Pith

with Enoki Mushroom Soup

干贝竹笙金菇鱼翅羹

### Classic Roasted Duck

金牌烧鸭

### Wok-Fried Deshell Prawn with Asparagus in XO Sauce

极品酱芦笋炒虾球

### Braised Shitake Mushrooms & Fish Maw with Seasonal Vegetable in Superior Sauce

蚝皇冬菇鱼腩扒时蔬

### Steamed Dragon Garoupa with Cordyceps Flower &

Black Fungus in Soya Sauce

虫草花云耳蒸雪龙虎斑

### Braised Ee-Fu Noodle with Crab Meat, Chives & Shimeji Mushroom

蟹肉韭皇松菇焖伊面

### Chilled Mango Sago with Pomelo & Peach Jelly

桃胶杨枝甘露



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CITY CENTRE**

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