



Weddings @ Furama RiverFront

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*~ Just imagine ...
your family, friends & loved ones,
with their eyes on you,
as you take your first steps down the aisle
... Fabulous... ~*



THE ULTIMATE

Wedding

PACKAGE

The WATERFALL

(Min 12 tables, Max 18 tables)

At The Waterfall (Level 1), experience the stunning backdrop of 20 feet waterfall makes your dream wedding banquet comes true.

JUPITER BALLROOM

(Min 20 tables, Max 25 tables)

Experience the renaissance of a golden era at the Furama RiverFront. The Jupiter Ballroom (Level 3) presents cosy setting and charming baroque chandeliers makes it ideal for a memorable intimate gathering.

MERCURY BALLROOM

(Min 25 tables, Max 34 tables)

Love outdoor wedding but hate the outdoors? The Mercury Ballroom (Level 5) presents a stunning panoramic view of a lush tropical forest on one side and a resort-style swimming pool on the other.

VENUS GRAND BALLROOM

(Min 36 tables, Max 55 tables)

Experience the classic charm of a wedding at Furama RiverFront. The pillar-free Venus Grand Ballroom (Level 3) features timeless architecture and charming crystal ballroom chandeliers serve as an enchanting visual fit for gala affairs.

*Package prices are valid for Weddings held before 31st December 2018.

*Prices are subject to an additional Goods and Services Tax (GST) and Service Charges

*Package prices are subjected to change without prior notice

Furama RiverFront, Singapore
405 Havelock Road
Singapore 169633

Contact Us
(65) 6739 6452
banquet.riverfront@furama.com

www.furama.com/riverfront



Timeless Elegance



Chinese Vegetarian Wedding Lunch

Applicable to The Waterfall, Jupiter, Mercury & Venus Grand Ballroom
(Minimum tables required from respective Ballrooms)

Mondays to Sundays

€888.00++

DINING

- ♥ A sumptuous eight-course Chinese Vegetarian menu
- ♥ Complimentary Food Tasting for a table of 10 persons
- ♥ Dinner & Supper Room Service and a complimentary 1kg Wedding Cake for the Wedding Couple

BEVERAGE

- ♥ Free flow of Fruit Punch, Soft Drinks and Chinese Tea for cocktail reception and wedding banquet
- ♥ Waiver of corkage charge for duty paid hard liquor brought in by host (Brandy, Whisky and Wine)
- ♥ A bottle of Sparkling Fruit Juice for stage toasting ceremony
- ♥ A bottle of Sparkling Fruit Juice per confirmed tables

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

- ♥ Pre-event cocktail reception with assorted nuts
- ♥ Give-away special wedding favour for every guests
- ♥ Wedding invitation cards (with envelopes) for 80% of the confirmed guests with complimentary standard printings
- ♥ Two nights stay at our Honeymoon Suite with fruit basket, flower arrangements and choice of buffet breakfast or lunch for 2 persons at The SQUARE @ Furama
- ♥ One night stay at our Deluxe Room for Wedding helpers with buffet breakfast for 2 persons at The SQUARE @ Furama
- ♥ Parking coupons for 30% of confirmed attendance and one VIP Parking Lot for Bridal Car
- ♥ Wedding Accessory set consisting of an Ang Bao Box and a Signature Book
- ♥ Complimentary Traditional Tea Set with compliments from The Chinese Wedding Shop
- ♥ Complimentary rental of one tea dress / ROM gown voucher with compliments from Yvonne Creative Bridal
- ♥ Complimentary usage of LCD Projectors with Screens
- ♥ Complimentary 3 Days 2 Nights Honeymoon Stay Voucher at Furama Villas & Spa Ubud, Bali with complimentary 60 minutes of Balinese Massage at Spa Furama per stay
(Validity 6 months from wedding date)

Vegetarian Wedding Lunch Menu

* Halal Menu available upon request *

VEGETARIAN COLD DISH COMBINATIONS (choose 5 items)

- Fried Mushroom
- Spring Roll
- Pork Belly
- Ngoh Hiang
- Samosa
- Scrambled Egg with Crabmeat
- Mini Sausage

SOUP

- Braised Shark's Fin Soup with Shredded Mushroom
- Braised Shark's Fin Soup with Golden Mushroom
- Braised Shark's Fin with Pumpkin Sauce

CHICKEN/ DELICACIES

- "Kung Po" style Diced Chicken with Cashew Nuts
- Steamed Vegetarian Chicken with Chinese Herbal
- Braised Sea Cucumber

SEAFOOD

- Crispy Golden Cereal Prawns
- Crispy Golden Prawns with Salad Sauce
- Deep Fried Taro filled with Wonders

MUSHROOM

- Braised Shimeiji Mushroom and Broccoli served with Soy Milk
- Braised Bailing Mushroom with Spinach
- Braised Monkey Head Mushroom with Chef's Special Sauce

FISH

- Steamed Fish with Soy Fillet
- Deep Fried Fish with Sweet & Sour Sauce
- Steamed Fish with Hot & Spicy Sauce

RICE / NOODLES

- Stewed Vermicelli with Shredded Mushrooms
- Stewed Ee-Fu Noodles with Shredded Mushrooms
- Fried Fragrance Rice with Eight Treasure

DESSERT

- Yam Paste with Pumpkin
- Chilled Honeydew with Sago
- Red Bean Soup with Glutinous Ball



~ For the most important people in your lives ~



Chinese Vegetarian Wedding Dinner

	<i>THE WATERFALL</i>	<i>JUPITER</i>	<i>MERCURY</i>	<i>VENUS</i>
Mondays to Thursdays	\$1,088.00++	\$908.00++	\$988.00++	\$1,088.00++
Fridays	\$908.00++	\$808.00++	\$858.00++	\$908.00++
Saturdays	\$1,138.00++	\$938.00++	\$1,038.00++	\$1,138.00++
Sundays	\$1,098.00++	\$848.00++	\$998.00++	\$1,098.00++

DINING

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- ♥ Dinner & Supper Room Service and a complimentary 1kg Wedding Cake for the Wedding Couple

BEVERAGE

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- ♥ A bottle of Sparkling Fruit Juice for stage toasting ceremony
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DECORATIONS

- ♥ Ballroom wedding decorations: Stage decorations, pedestals stands along the aisle, table centrepieces, 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
- ♥ Elegant Champagne Fountain on stage

COMPLIMENTARY

- ♥ Pre-event cocktail reception with assorted nuts
- ♥ Give-away special wedding favour for every guests
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|---|--|
| <input type="checkbox"/> Fried Mushroom | <input type="checkbox"/> Samosa |
| <input type="checkbox"/> Spring Roll | <input type="checkbox"/> Scrambled Egg with Crabmeat |
| <input type="checkbox"/> Pork Belly | <input type="checkbox"/> Mini Sausage |
| <input type="checkbox"/> Ngoh Hiang | |

SOUP

- Braised Shark's Fin Soup with Shredded Mushroom
- Braised Shark's Fin Soup with Golden Mushroom
- Braised Shark's Fin with Pumpkin Sauce

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