

CHINESE WEDDING

2021

A decorative white line art element consisting of a long, flowing, curved line that starts from the left, loops around, and then extends towards the right, ending near the bottom right corner of the page.

 **FURAMA**
CITY CENTRE

OUR BALLROOMS

THE
GRANDBALL
ROOM
LUNCH

MIN 20 TABLES
MAX 50 TABLES

THE
GRANDBALL
ROOM
DINNER

MIN 30 TABLES
MAX 50 TABLES

EXCLUSIVE PERKS

Cash rebates in the followings:

\$1000

cash rebates

Minimum
15 paying tables

\$2000

cash rebates

Minimum
20 paying tables

\$3000

cash rebates

Minimum
30 paying tables

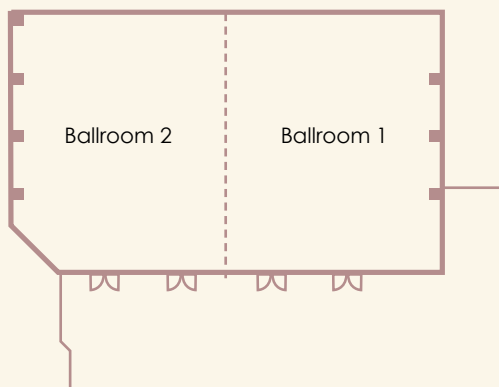
Exclusive perks:

- Free flow of white wine, red wine & beer
- Dinner / Pre-dinner / Supper room service
 - Dim sum corner at cocktail reception
 - Complimentary traditional tea set
- One Night stay helper room inclusive of ABF for 02 persons
- Additional One Night stay at our Honeymoon Suite with ABF for 02 persons
 - Two hours photo booth at cocktail Reception
- Choice of Wedding invitation cards with complimentary standard printings of inserts or E-invitations
- Wedding accessory set consisting of an Ang Bao box and a Signature book

Package prices and entitlements are valid for new booking only

VENUE LAYOUTS

THE GRAND BALLROOM



THE HERITAGE



CHINESE PACKAGE PRICES

LUNCH 2021

Monday to Sunday

The Grand Ballroom	\$888.00++
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DINNER 2021

Sunday to Friday

Saturday

The Grand Ballroom	\$918.00++	\$1038.00++
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- Package prices and entitlements are valid for new booking only.
- Package prices are valid for Weddings held by 31st December 2021.
- Prices are subject to an additional Goods and Services Tax (GST) and Service Charges.
- Package prices are subjected to change without prior notice.
- Additional \$40++ per table for 2022 wedding package.

PACKAGE INCLUSIONS

DINING

- A sumptuous eight-course Chinese menu created specially by our Master Banquet Chef
- Complimentary Food Tasting for a table of 10 persons

BEVERAGE

- Free flow of Soft Drinks and Chinese Tea for cocktail reception and wedding banquet
- Waiver of corkage charge for 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 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

COMPLIMENTARY

- Pre-event cocktail reception with assorted nuts during cocktail reception
 - Give-away special wedding favour for every guest
 - 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 fruit basket, flower arrangements and choice of buffet breakfast or lunch for 2 persons at Tiffany Café & Restaurant

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- Additional \$40++ per table for 2022 wedding package.

WEDDING LUNCH

MENU

COLD DISH Combination (choose 5 items) 情投意合大拼盘

Chicken Bak Kwa

Deep Fried Crab Roll

Roast Duck

Seafood Roll

Abalone Mushroom in Thai Style

Baby Octopus

Prawn Salad with Cocktail Fruit

Jelly Fish

SOUP

Braised Eight Treasures Soup

Braised Shark's Fin with Crabmeat

Braised Shark's Fin with Seafood

红烧八宝羹

红烧蟹肉翅

蟹肉烩海王翅

CHICKEN

Roasted Crispy Chicken in Thai Style

Roasted Crispy Chicken with 'Nam Yue' Sauce

Roasted Crispy Chicken with Prawn Crackers

泰式鸡

南乳鸡

虾片脆皮鸡

SEAFOOD

Cereal Prawns

Deep Fried Prawns with Salted Egg Yolk

Steamed 'Live' Prawns with Chinese Wine

麦片虾

咸蛋黄虾

清蒸活虾

DELICACIES

Braised Ling Zhi Mushrooms with Lettuce

Braised Crabmeat with Broccoli

Braised Shitake Mushroom with Spinach

灵芝菇生菜

蟹肉扒西兰花

冬菇菠菜

FISH

Steamed Sea Bass in Hong Kong Style

Deep Fried Sea Bass in Thai Style

Steamed Sea Bass in Soya Bean Crumbs

清蒸港式金目鲈

油浸泰式金目鲈

清蒸豆酥金目鲈

RICE / NOODLES

Stewed Ee-Fu Noodles with Chives

Stewed Ee-Fu Noodles with Mushrooms

Seafood Fried Rice

干烧伊面

冬菇干烧伊面

海鲜炒饭

DESSERT

Teochew Style Yam Paste with Gingko Nuts

Chilled Mango Puree with Sago & Pomelo

Cream of Red Bean with Lotus Seed

潮式香滑银果芋泥

杨枝甘露

红豆沙莲子

WEDDING DINNER

MENU

COLD DISH Combination (choose 5 items) 情投意合大拼盘

Chicken Bak Kwa

Deep Fried Crab Roll

Roast Duck

Seafood Roll

Abalone Mushroom in Thai Style

Baby Octopus

Prawn Salad with Cocktail Fruit

Jelly Fish

SOUP

Braised Eight Treasures Soup

Braised Shark's Fin with Crabmeat

Braised Shark's Fin with Seafood

红 烧 八宝羹

红 烧 蟹 肉 翅

蟹 肉 烩 海 王 翅

CHICKEN

Roasted Crispy Chicken in Thai Style

Roasted Crispy Chicken with 'Nam Yue' Sauce

Roasted Crispy Chicken with Prawn Crackers

泰 式 鸡

南 乳 鸡

虾 片 脆 皮 鸡

SEAFOOD

Cereal Prawns

Deep Fried Prawns with Salted Egg Yolk

Poached 'Live' Prawns with Chinese Wine

麦 片 虾

咸 蛋 黄 虾

清 蒸 活 虾

DELICACIES

Braised LingZhi Mushrooms with Lettuce

Braised Crabmeat with Broccoli

Braised Shitake Mushrooms with Spinach

灵 芝 菇 生 菜

蟹 肉 扒 西 兰 花

冬 菇 菠 菜

FISH

Deep Fried Garoupa in Sweet & Sour Sauce

Hong Kong Style Steamed Garoupa

Steamed Sea Bass in Soya Bean Crumbs

油 浸 酸 甜 石 斑

清 蒸 港 式 石 斑

清 蒸 豆 酥 金 目 鲈

RICE / NOODLES

Stewed Ee-Fu Noodles with Chives

Stewed Ee-Fu Noodles with Mushrooms

Seafood Fried Rice

干 烧 伊 面

冬 菇 干 烧 伊 面

海 鲜 炒 饭

DESSERT

Teochew Style Yam Paste with Gingko Nuts

Chilled Mango Puree with Sago & Pomelo

Cream of Red Bean with Lotus Seed

潮 式 香 滑 银 果 芋 泥

杨 枝 甘 露

红 豆 沙 莲 子

HALAL MALAY SET MENU

APPETIZER SAJIAN SEJUK & PANAS

Prawn Salad with Mayonnaise
Japanese Seasoned Baby Octopus
Sotong Ball with Thai Sauce

SOUP (Choose 1 item)

Sup Sayuran Bersama Makanan Laut
Soto Ayam Madura
Sup Kambing
Sup Bakso
Sup Ikan Bersama Sayuran

CHICKEN (Choose 1 item) **OR**

Ayam Goreng Mentega
Ayam Goreng Berempah
Ayam Goreng Rangup & Saus Kacang
Opor Ayam
Ayam Lemak Nenas Cili Api

BEEF/ MUTTON (Choose 1 item)

Rendang Lembu
Kambing Briyani
Lembu Masak Semur
Kambing Masala
Kambing Masak Merah

PRAWNS (Choose 1 item)

Udang Goreng Lada Sulah
Udang Lemak Chilli Padi
Udang Goreng Mentega
Udang Goreng Nestum
Udang Goreng Sambal Belado

VEGETABLES (Choose 1 item)

Sayur Campur
Kailan Saus Tiram

FISH (Choose 1 item)

Ikan Siakap Masak Lemak Nenas
Ikan Siakap Saus Assam Manis
Ikan Goreng Tauchio
Ikan Goreng Ala Thai

RICE (Choose 1 item)

Nasi Kitcheri
Nasi Goreng Makanan Laut
Mee Goreng Sayuran
Nasi Bukhari
Laksa Goreng Bersama Makanan Laut
Nasi Dhal
Nasi Jagung

DESSERT (Choose 1 item)

Bubur Hitam Manis
Bubur Terigu
Agar Agar Badam Bersama Longan
Puding Mangga Bersama Buah Strawberi

Spring Roll
Seafood Roll

Seafood Soup with Vegetables
Indonesian Style Chicken Soup
Mutton Soup
Beef Ball Soup with Vegetables
Fish Soup with Vegetables

Stir Fried Chicken with Butter
Deep Fried Chicken with Mixed Spices
Crispy Fried Chicken with Spicy Peanut Sauce
Chicken in Creamy Coconut Gravy
Spicy Chicken in Coconut Gravy with Pineapple

Beef Simmered in Spicy Coconut Gravy
Braised Mutton in Spicy Indian Spices
Braised Beef in Dark Sweet Sauce
Fried Mutton in Spicy Indian Spices
Braised Mutton with Spicy Tomato Sauce

Wok Fried Prawns with Black Pepper
Prawns Prepared in Spicy Coconut Sauce
Stir Fried Prawns with Butter
Deep Fried Prawns with Oats
Fried Prawn with Spicy Chilli Sauce

Sautéed Mixed Vegetables with Oyster Sauce
Baby Kailan Sautéed with Garlic and Oyster Sauce

Sea Bass in Spicy Coconut Sauce
Fried Sea Bass with Sweet and Sour Sauce
Sea Bass Topped with Salted Soya Bean Paste
Sea Bass Topped with Home-made Sweet Thai Chili

Steamed Fragrant Rice with Red Lentil
Seafood Fried Rice
Fried Vegetarian Yellow Noodle
Steamed Fragrant Rice with Minced Meat and Vege
Fried Laksa Noodle with Seafood
Steamed Rice with Yellow Dhal
Steamed Corn Rice

Black Glutinous Rice Topped with Coconut Milk
Sweet Wheat with Coconut and Palm Sugar
Chilled Almond Jelly with Longan
Mango Pudding with Strawberry

VEGETARIAN MENU

Vegetarian Combination

富丽华双拼盘

SOUP (Selection of 1)

Doubled Boiled Three Treasures with Wild Mushrooms

野生松茸菇三宝汤

Vegetarian Shark's Fin with Assorted Mushrooms and Wolfberry

枸杞素翅

MEAT (Selection of 1)

Deep Fried Mocked Drumstick with Sweet & Sour Sauce

酸甜素炸鸡

Deep Fried Fish with Sweet & Sour Sauce

油炸素鱼酸甜酱

VEGETABLES (Selection of 1)

Braised Assorted Vegetarian Dried Seafood Combination

斋瑶柱鲍片扒时蔬

Assorted Vegetables with Brown Fungus & Golden Mushrooms

松菇榆耳炒上素

SEAFOOD (Selection of 1)

Stir Fried Prawn with Dried Chilli

宫保虾

Stir Fried Vegetarian Prawn with Oats

麦炒素虾

VEGETABLES / BEANCURD (Selection of 1)

Braised Bailing Mushrooms with Lettuce

百灵菇扒生菜

Braised Beancurd with Assorted Mushrooms

香菇豆腐

STAPLE (Selection of 1)

Steamed Fragrant Rice wrapped in Lotus Leaf

荷叶香饭

Braised Ee Fu Noodles with Golden Mushrooms

干烧伊面

DESSERT (Selection of 1)

Almond Beancurd with Longan

龙眼杏仁豆腐

Chilled Cream of Sago with Honeydew Melon

密瓜西米露

