

Weekday

WEDDING PACKAGE 2018 - 2019

Grand Ballroom Packages	Eight-Course Set Lunch	Eight-Course Set Dinner
Weekday (Mon - Fri)	S\$758.00++	S\$828.00++
Minimum Booking	20 tables	
Maximum Booking	50 tables	



Enjoy an exclusive package for booking made before 31 March 2018

Terms and Conditions

- The above promotion is only valid for new bookings, with fulfilment of minimum tables required as stated.
- All bookings are subjected to availability of date and venue upon confirmation.
- The above promotion privileges are non-transferable and non-exchangeable.
- Prices quoted are subjected to 10% service charge and prevailing government taxes.
- The Hotel reserves the right to amend the package details without prior notice.
- A non-refundable and non-transferable deposit payment of S\$5,000 must be made for all confirmed reservations.

For enquiries, please contact our banquet team at:

☎ 6531 5356 / 6531 5301

✉ banquet.citycentre@furama.com

Grand Ballroom

DINING

- ♥ Indulge in a sumptuous eight-course Cantonese menu

BEVERAGE

- ♥ Pre-event cocktail at the private foyer to welcome the arrival of your guests
- ♥ Endless stream of soft drinks (Coke, Orange, Green Tea) and Chinese tea while feasting
- ♥ Free flow of House pour red wine
- ♥ Free flow of House pour brandy
- ♥ Free flow of House pour beer
- ** All Complimentary beverage is strictly for consumption during wedding reception and not to be brought out of the ballroom / hotel
- ♥ Waiver of corkage for duty-paid hard liquor and wine brought in

DECORATIONS

- ♥ A champagne fountain on stage accompanied by a bottle of sparkling wine
- ♥ Choice(s) of themed-stage decorations, which includes charming floral arrangements along the aisle and distinctive centrepieces to accentuate each table
- ♥ Decorative multi-tiered dummy wedding cake for a memorable cake-cutting ceremony
- ♥ Two VIP tables, accompanied by modern silverware and themed seat covers
- ♥ Complimentary seat covers for all chairs

COMPLIMENTARY

- ♥ Time-out for a restful one night stay at our Bridal Suite, inclusive of international breakfast for two at Tiffany Café & Restaurant
- ♥ One night Anniversary stay at our Executive Suite Room, inclusive of international breakfast for two at Tiffany Café & Restaurant
- ♥ Wedding invitation cards (inclusive of envelopes) for 75% of confirmed guests
- ♥ Create a lasting impression with charming wedding favours for all guests
- ♥ One guest signature book for appreciative guests to leave their blessings
- ♥ Complimentary on loan of 02 Ang Bao boxes
- ♥ Complimentary on loan of tea set for tea ceremony at hotel
- ♥ Full-course food tasting for a table of 10 persons (Valid for weekdays only)
- ♥ Complimentary parking coupons for up to 20% confirmed attendance
- ♥ Usage of LCD projectors and built-in screen

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Grand Ballroom

Halal / Vegetarian set menus are available upon request

<p>富丽华拼盆 (任选五项) FURAMA COLD DISH COMBINATION (Select 5 items)</p>	<p>鱼翅 (任选一项) SOUP (Select 1 item)</p>	<p>虾 (任选一项) PRAWNS (Select 1 item)</p>
<ul style="list-style-type: none"> ♥ Mini Spring Roll (春卷) ♥ Baby Octopus (八爪鱼) ♥ Gold Coin Meat (金錢肉干) ♥ Abalone Mushroom in Thai Style (生捞鲍菇片) ♥ Crispy Scallop (炸带子) ♥ Spicy Chicken (麻辣鸡) ♥ Deep Fried Crab Roll (炸蟹枣) ♥ Yamabushitake Mushroom in Szechuan Style (四川风味猴头菇) ♥ Honshimeiji Mushroom with Wasabi Mayonnaise (青芥辣松茸菇) 	<ul style="list-style-type: none"> ♥ Braised Shark's Fin Soup with shredded Chicken (鸡丝鱼翅) ♥ Double Boiled Chicken Soup with Fresh Ginseng (人参鸡汤) ♥ Double Boiled Chicken Soup with Snow Fungus (银耳鸡汤) ♥ Braised Fish Maw Soup with Shredded Chicken & Mushroom (鱼鳔鸡丝羹) ♥ Slow Braised Eight Treasures (红烧八宝羹) <ul style="list-style-type: none"> - Crabmeat, Sea Cucumber, Fish Maw, Fish Lip, Flower Mushroom, Shredded Chicken, Conpoy, Golden Mushroom 	<ul style="list-style-type: none"> ♥ Poached Live Prawns with Chinese Wine (花雕灼虾) ♥ Deep Fried Prawns with Salted Egg Yolk (咸蛋黄虾球) ♥ Deep Fried Yam Ring with Chicken & Prawns (佛钵飘香) ♥ Stir-Fried Prawns with Cashew Nuts, Celery & Dried Chilli (宫保虾球) ♥ Crispy Prawns with Oats (麦片虾球)
<p>蔬菜 (任选一项) VEGETABLE (Select 1 item)</p>	<p>石斑鱼 (任选一项煮法) FISH - GAROUPA (Select the preferred style of cooking)</p>	<p>鸡 (任选一项) CHICKEN (Select 1 item)</p>
<ul style="list-style-type: none"> ♥ Braised Black / Bai Ling Mushrooms with Broccoli (冬菇/百灵菇扒西兰花) ♥ Braised Black / Bai Ling Mushrooms with Lettuce (冬菇/百灵菇生菜) ♥ Braised Black / Bai Ling Mushrooms with Spinach (冬菇/百灵菇扒菠菜) 	<ul style="list-style-type: none"> ♥ Steamed in Teochew Style (潮州蒸) ♥ Steamed in Hong Kong Style (港式蒸) ♥ Steamed in Fermented Black Bean Sauce with Cilantro (豉汁蒸) ♥ Steamed in Nonya Style (Tamarind / Lemongrass) (娘惹蒸) ♥ Deep Fried in Hong Kong Style (港式油浸) 	<ul style="list-style-type: none"> ♥ Crispy Chicken Breast with Lime (西柠鸡脯) ♥ Crispy Chicken Breast in Thai Style (泰式鸡脯) ♥ Stir Fried Spicy Chicken (麻辣鸡) ♥ Roasted Crispy Chicken (脆皮烧鸡)
<p>主食- 面/饭 (任选一项) RICE/ NOODLES (Select 1 item)</p>		<p>甜品 (任选一项) DESSERT (Select 1 item)</p>
<ul style="list-style-type: none"> ♥ Braised Ee-fu Noodles with Golden Mushrooms & Chives (干烧伊面) ♥ Fried Rice with Dried Scallop & Egg White (瑶柱炒饭) ♥ Fried Rice in "Yangzhou" Style (扬州炒饭) ♥ Fried Noodles with Seafood (海鲜炒面) ♥ Fried Rice with Seafood (海鲜炒饭) ♥ Braised Hong Kong Noodles with Shredded Dried Scallop & Golden Mushrooms (瑶柱金菇焗香港面) 		<ul style="list-style-type: none"> ♥ Chilled Cream of Sago with Honeydew Melon (蜜瓜西米露) ♥ Hot Red Bean Paste with Dumplings (红豆沙汤圆) ♥ Mango Pudding with Fruit Cocktail (芒果布丁) ♥ Almond Beancurd with Longans (龙眼杏仁豆腐) ♥ Chilled Cream of Mango with Sago (芒果西米露) ♥ Double Boiled Rice Dumpling with Red Dates & Lotus Seeds (红枣莲子汤圆) ♥ Double Boiled Fungus with Red Dates & Gingko Nuts (炖红枣雪耳白果)