

LIMITED TIME OFFER PACKAGE

2021



 **FURAMA**
RIVERFRONT

WEDDING PACKAGE

Limited Time Only

From

\$788++

For Table of 8



- Sumptuous menus specially prepared by our gourmet chef

- Free flow of soft drinks and Chinese tea

- Free flow of red wine and white wine

- Free flow of beer

- One day use changing room

- Complimentary e-invitation Card

- Special wedding favors for your guests

- Wedding decorations

- Complimentary car park coupons for up to 30% of the guaranteed attendance

- \$788++ package is for lunch and dinner at Jupiter Ballroom.

- \$888++ package is for lunch and dinner at Venus Ballroom and The Waterfall.

- Package prices are valid for wedding held by 31 Dec 2021.

- For a minimum booking of 100 persons.

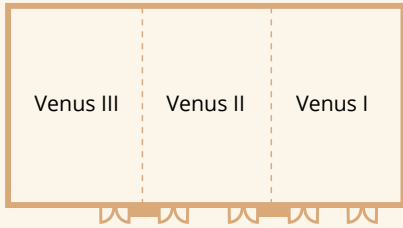
- Applicable to new bookings.

- Subject to government guidelines.

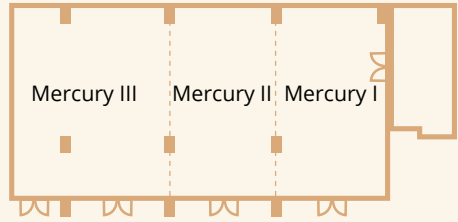
FURAMA RIVERFRONT, SINGAPORE | LIMITED TIME OFFER 2021

VENUE LAYOUTS

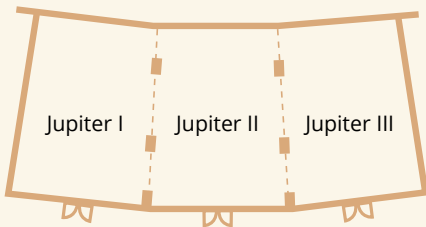
VENUS



MERCURY



JUPITER



THE WATERFALL



CHINESE

MENU

COLD DISH COMBINATION PLATTER 吉祥大拼盘

Cold Platter with Prawn Salad, Smoked Duck, Spring Rolls, Chicken Bak Gua and Guava Chicken

SOUP

Braised Pumpkin Seafood Soup

金瓜海鲜汤

Braised Shark's Fin with Crabmeat

红烧蟹肉翅

Braised Shark's Fin with Seafood

蟹肉烩海王翅

CHICKEN

Roasted Crispy Chicken in Lemon Sauce

柠檬鸡

Roasted Crispy Chicken with 'Nam Yue' Sauce

南乳鸡

Roasted Crispy Chicken with Prawn Crackers

虾片脆皮鸡

SEAFOOD

Cereal Prawns

麦片虾

Stir Fried Prawns with Celery and Cashew Nut

西芹虾球

Steamed Live Prawns

白灼虾

DELICACIES

Braised Ling Zhi Mushroom with Lettuce

灵芝菇生菜

Braised Crabmeat with Broccoli

蟹肉百花汁扒西兰花

Braised Shitake Mushroom with Spinach

冬菇菠菜

FISH

Deep Fried Seabass in Thai Style

油浸泰式金目鲈

Hong Kong Style Steamed Seabass

清蒸港式金目鲈

Steamed Sea Bass in Soya Bean Crumbs

清蒸豆酥金目鲈

RICE / NOODLES

Stewed Ee-Fu Noodles with Chives

干烧伊面

Stewed Ee-Fu Noodles with Mushroom

冬菇干烧伊面

Seafood Fried Rice

海鲜炒饭

DESSERT

Chilled Almond Beancurd with Longan

龙眼杏仁豆腐

Chilled Mango Pudding with Strawberry

芒果布丁

Cream of Red Bean with Lotus Seed

红豆沙莲子

HALAL INDONESIAN SET

APPETIZER (Choose 5 items)

Prawn Salad

Samosa

Seafood Roulade

Spring Roll

Quail Egg

Chicken Satay with Peanut Sauce

Guava Chicken

Deep Fried Baby Squid

SOUP

Sop Buntut

Sop Kambing

Sop Ayam Bali

Sop Nelayan

Beef Oxtail Soup with Carrot and Potatoes

Mutton Soup with Vegetables

Clear Chicken Soup served with Chicken Meatballs and Green Papaya

“Nusantara Style” Hot and Spicy Seafood Soup

MAIN COURSE

CHICKEN

Ayam Panggang Pengantin

Ayam Panggang Rica-Rica

Ayam Panggang Taliwang

Ayam Panggang Rujak

Main Courses will be accompanied with a choice of Steamed Fragrant White Rice/Briyani Rice/Fragrant Yellow Rice/Pandan Rice

Grilled Chicken with Spicy Green Chili Sauce

Grilled Chicken topped with Home Made Sauce

“Lombok Style” Spicy Grilled Chicken

“Kintamani Style” Grilled Chicken

BEEF/ MUTTON

Lapis Daging Surabaya

Daging Rendang Sumatra

Daging Sambel Belado

Rendang Kambing

Gule Kambing

Sliced Beef Sautéed with Butter, Tomato Paste and Green Chili

Beef Simmered in Spicy Coconut Gravy

Sliced Beef Sautéed with Hot Chili Sauce

Mutton Simmered in Spicy Coconut Gravy

Mutton Stewed in Coconut Milk

PRAWNS

Udang Goreng Mentega

Udang Woku

Udang Bumbu Bali

Udang Assam Manis

Deep-Fried Prawns with Butter and Curry Leaves

Deep-Fried Prawns topped with Green Curry Sauce

Deep-Fried Prawns topped with Spicy Sauce

Sweet and Sour Prawns

VEGETABLES

Sayur Campur

Kailan Saus Tiram

Tumis Kacang Madu

Tumis Brokoli

Sautéed Mixed Vegetables with Oyster Sauce

Baby Kailan Sautéed with Garlic and Oyster Sauce

Sautéed Honey Bean with Garlic and Oyster Sauce

Sautéed Broccoli with Garlic and Scallops

FISH

Ikan Garupa Kukus Kintamani

Ikan Siakap Saus Assam Manis

Ikan Goreng Saus Cabe

Ikan Siakap Balerang

Steamed Garoupa topped with Homemade Chilli Sauce

Fried Sea Bass with Sweet and Sour Sauce

Deep-Fried Sea Bass topped with Homemade Spicy Sauce

Deep-Fried Whole Sea Bass topped with Black Soya Sauce

DESSERT

Es Chendol

Es Teler

Kintamani Sunset

Bubur Hitam Manis

Fresh Coconut Milk with Kidney Beans, Green Jelly and Palm Sugar

Fresh Coconut Milk, Jackfruit, Avocado served with Condensed Milk

Fresh Coconut Milk, Black Jelly, Attap Seed, Red Bean, Green Jelly

Warm Black Glutinous Rice Dessert topped with Coconut Milk

VEGETARIAN MENU

VEGETARIAN COLD DISH COMBINATIONS (CHOOSE 5 ITEMS) 五福临门

Cherry Tomatoes with Fruits Salad 番茄仔水果沙律

Chilled Black Fungus with Vinegar 陈醋凉拌木耳

Chilled Cucumber with Mild Spicy Sauce 凉拌辣味青瓜

Fried Vegetarian Ham with Plum Sauce 梅酱素火腿

Fried Mango Yam Spring Rolls 酥炸芒果芋卷

Crispy Spring Roll 春卷

Fried Vegetarian Goose 斋鹅

Braised Vegetarian Char Siew 素叉烧

SOUP (CHOOSE 1)

Braised Vegetarian Sharks Fin with Mix Mushroom Soup

Braised Bamboo Piths with Enoki Mushroom & Carrot Soup

素鱼翅菇丝羹

竹笋金菇素羹

VEGETARIAN CHICKEN / SCALLOP (CHOOSE 1)

Sautéed Vegetarian Chicken with Celery & Cashew Nuts in BBQ Sauce

Stir-fried Vegetarian Scallop with Pineapple in Sweet & Sour Sauce

西芹腰果炒素鸡丁

咕嚕菠萝素带子

BEANCURD / FUNGUS (CHOOSE 1)

Braised Bean curd with Bamboo Shoots & Mushrooms

Stewed Luo Han Vegetable with Seasonal Vegetable

鲜菇冬笋豆腐

罗汉上素

MUSHROOM (CHOOSE 1)

Braised Lingzhi Mushroom with Seasonal Vegetable

Braised Shitake Mushroom with Seasonal Vegetable

灵芝菇扒时蔬

鲜冬菇扒时蔬

VEGETARIAN FISH / PRAWN (CHOOSE 1)

Deep Fried Vegetarian Fish Fillet with Sweet and Sour Sauce

Deep Fried Vegetarian Prawn with Mango Dressing

咕嚕菠萝素鱼片

芒果酱炸素虾

RICE / NOODLES (CHOOSE 1)

Braised Ee-fu Noodles with Shimeji Mushroom & Carrot

Fried Rice with Preserved Olive & Pine Nuts

松菇金笋焖伊面

潮式搅菜松子炒饭

DESSERT (CHOOSE 1)

Chilled Mango Sago with Pomelo

Teo Chew Style Yam Paste with Gingko Nuts

杨枝甘露

潮式银杏芋泥

