

Have you ever wondered how many married couples actually remember their wedding dinner experience?

At Furama City Centre, leave the massive preparations to our banquet experts. With them taking care of every little thing that matters, we have no doubt

You will remember your wedding, and so much more.

Book now to enjoy the following rates*!

Prices are valid for weddings held from **1 September – 31 March 2009.**

Grand Ballroom Packages	Lunch	Dinner	
		8 course	9 course
Weekday	\$628	\$688	\$728
Weekend	\$628	\$788	\$828
Minimum Booking (No. of tables)	25	30	

*Prices are Nett, based on 10 people per table. Terms & conditions apply.

Solemnization Packages (30 people)	Buffet Lunch	Buffet High Tea	Buffet Dinner
Weekday / Weekend	\$1388	\$1188	\$1688
Additional person (per head)	\$45	\$40	\$55

*Prices are subject to service charge and prevailing government taxes. Terms & conditions apply

For enquiries, contact our banquet team at 6531 5356 or email banquet.citycentre@furama.com.

Grand Ballroom Packages

Grand Ballroom Dinner

DINING

- ♥ A sumptuous 8 or 9 course Cantonese menu

BEVERAGE

- ♥ Pre-dinner cocktail at our private foyer
- ♥ Free flow of soft drinks and chinese tea during the meal
- ♥ Waiver of corkage charge for all duty paid hard liquor and maximum 20 bottles of wine brought in
- ♥ Free flow of beer during dinner
- ♥ Special rates for white/red wine at \$28nett per bottle

DECORATIONS

- ♥ Glass pyramid on stage, accompanied with a bottle of sparkling wine
- ♥ Themed stage decorations, pedestal stands along the aisle and table centerpieces
- ♥ Multi-tiered dummy wedding cake for cake-cutting ceremony
- ♥ Two VIP tables, complete with silverware and themed seat covers
- ♥ Complimentary seat covers for all chairs

COMPLIMENTARY

- ♥ One night's stay at our Bridal Suite with Breakfast for two at Tiffany Café & Restaurant
- ♥ Wedding invitation cards (with envelopes) for 70% of the confirmed guests (excludes printing)
- ♥ Choice of wedding favors for all guests
- ♥ One guest signature book or one ang pow box
- ♥ Redemption of parking coupons for up to 20% confirmed attendance
- ♥ F&B credits worth \$100.00nett
- ♥ Usage of LCD projector(s) and built-in screen(s)

ADDITIONAL PRIVILEGES

(3 choices for 30 - 34 tables,

4 choices for 35 tables & above)

- ♥ 24 bottles of red/white wine
- ♥ Fresh floral unity candle centerpiece on stage for bridal entourage lighting ceremony (La Vie En Rose theme only) / A specially customized premium wedding theme 'Rhapsody in Red', inclusive of floral unity candle centerpiece
- ♥ Food tasting (10 people - weekdays only, excludes eves & public holidays)
- ♥ Printing of invitation cards (basic printing for first time only)
- ♥ Couple's timeline Photo Montage Video
- ♥ Extension of a night's stay at our Bridal Suite / One night stay at Deluxe Room (excluding Breakfast) - not applicable during convention / peak period
- ♥ Day-use room from 2.00pm - 7.00pm (subject to availability)
- ♥ 3 trays of hors'd'oeuvre for pre-dinner cocktail
- ♥ Hen/Stag Nite Party Package for 10 persons at Lunar Club
- ♥ 45-minute ensemble of two-piece band during your pre-dinner cocktail from 7.15pm - 8.00pm ** (Not valid on eves & public holidays)
- ♥ Fresh floral arrangements for all dining tables**

**This option is considered as two complimentary choices

Grand Ballroom Packages

Grand Ballroom Lunch

DINING

- ♥ A sumptuous 8 course Cantonese menu

BEVERAGE

- ♥ Pre-lunch cocktail at our private foyer
- ♥ Free flow of soft drinks and chinese tea during the meal
- ♥ Waiver of corkage charge for all taxed and sealed hard liquor and wine brought in
- ♥ Special rate for white/red wine at \$28nett per bottle

DECORATIONS

- ♥ Glass pyramid on stage, accompanied with a bottle of sparkling wine
- ♥ Themed stage decorations, pedestal stands along the aisle and table centerpieces
- ♥ Multi-tiered dummy wedding cake for cake-cutting ceremony
- ♥ Two VIP tables, complete with silverware and themed seat covers
- ♥ Complimentary seat covers for all chairs

COMPLIMENTARY

- ♥ One night's stay at our Bridal Suite with Breakfast for two in bed or at Tiffany Café & Restaurant
- ♥ Wedding invitation cards (with envelopes) for 70% of the confirmed guests (exclude printing)
- ♥ Choice of wedding favors for all guests
- ♥ Redemption of parking coupons for up to 10% confirmed attendance
- ♥ Usage of LCD projector(s) and built-in screen(s)

ADDITIONAL PRIVILEGES

(2 choices for 25 - 29 tables,

3 choices for 30 - 34 tables,

4 choices for 35 tables & above)

- ♥ 24 bottles of red/white wine
- ♥ Food tasting (10 people - weekdays only, excludes eves & public holidays)
- ♥ Fresh floral unity candle centerpiece on stage for bridal entourage lighting ceremony (La Vie En Rose theme only) / A specially customized premium wedding theme 'Rhapsody in Red', inclusive of floral unity candle centerpiece
- ♥ Printing of invitation cards (basic printing for first time only)
- ♥ Couple's timeline Photo Montage Video
- ♥ Day-use room from 11.00am - 4.00pm (subject to availability)

Solemnization Packages

Lunch, High Tea or Dinner

DINING

- ♥ A sumptuous buffet lunch, high tea or dinner menu

BEVERAGE

- ♥ Free flow of soft drinks, coffee and tea during the meal
- ♥ Special rate for white/red wine at \$28nett per bottle

DECORATIONS

- ♥ A beautifully decorated solemnization table
- ♥ Select from theatre or round table seating
- ♥ Complimentary seat covers for all chairs
- ♥ Fresh floral arrangement on all dining tables

COMPLIMENTARY

- ♥ Wedding invitation cards (with envelopes) for 70% of the confirmed guests (exclude printing) or choice of wedding favor for all guests
- ♥ Redemption of parking coupons for up to 10% confirmed attendance

YES! I WOULD LIKE TO (please tick):

FAX THIS PORTION TO 6533 2364

Know more about the _____(please specify) Package

Name: _____ (Bride) _____ (Groom)

Preferred Wedding Date: _____ No. of Guests _____

Contact No.: _____ (Home) _____ (Mobile)

Email Address: _____

Have you held your solemnization ceremony? (please circle) Yes / No

MENUS

(Halal menus available upon request)

Grand Ballroom Lunch Menu (8 course)

- Furama Cold Dish Combination (富丽华拼盆)
(Mini Spring Roll, Gold Coin Meat, Prawn Salad with Mayonnaise,
Jellyfish, Seasoned Baby Octopus)

- Braised Shark's Fin Soup with Crabmeat (红烧蟹肉鱼翅)
OR
- Braised Shark's Fin Soup with Shredded Chicken (红烧鸡丝鱼翅)

- Stir Fried Prawns with Cashew Nuts, Celery & Dried Chilli (宫保虾仁)
OR
- Steamed Live Prawns with Chinese Wine (花雕灼生虾)

- Braised Black Mushrooms with Broccoli (冬菇扒西兰花)
OR
- Braised Bailing Mushrooms with Broccoli (百灵菇扒西兰花)

- Steamed Seabass with Black Bean Sauce (豆酥金目鲈)
OR
- Steamed Seabass in Hong Kong Style (港式蒸金目鲈)

- Deep Fried Crispy Chicken with Garlic (金蒜烧鸡)
OR
- Roast Crispy Chicken (脆皮烧鸡)

- Braised Ee-Fu Noodles with Golden Mushrooms (干烧伊面)
OR
- Steamed "Eight Treasures" Fragrant Rice in Lotus Leaf (八宝荷叶香饭)

- Chilled Cream of Sago with Honeydew Melon (蜜瓜西米露)
OR
- Hot Red Bean Paste with Fresh Lily Bulbs and Lotus Seeds (莲子百合红豆沙)

Grand Ballroom Dinner Menu (Weekday, 8 course)

Furama Cold Dish Combination (富丽华拼盆)

(Mini Spring Roll, Gold Coin Meat, Prawn Salad with Mayonnaise,
Jellyfish, Seasoned Baby Octopus)

Braised Shark's Fin Soup with Crabmeat (红烧蟹肉鱼翅)

OR

Braised Shark's Fin Soup with Shredded Chicken (红烧鸡丝鱼翅)

Stir Fried Prawns with Greens (鲜虾炒时蔬)

OR

Steamed Live Prawns with Chinese Wine (花雕灼生虾)

Braised Black Mushrooms with Broccoli (冬菇扒西兰花)

OR

Braised Bailing Mushrooms with Broccoli (百灵菇扒西兰花)

Steamed Seabass with Black Bean Sauce (豆酥金目鲈)

OR

Steamed Seabass in Hong Kong Style (港式蒸金目鲈)

Deep Fried Crispy Chicken with Garlic (金蒜烧鸡)

OR

Roast Crispy Chicken (脆皮烧鸡)

Braised Ee-Fu Noodles with Golden Mushrooms (干烧伊面)

OR

Steamed "Eight Treasures" Fragrant Rice in Lotus Leaf (八宝荷叶香饭)

Chilled Cream of Sago with Honeydew Melon (蜜瓜西米露)

OR

Hot Red Bean Paste with Fresh Lily Bulbs and Lotus Seeds (莲子百合红豆沙)

Grand Ballroom Dinner Menu (Weekday, 9 course)

Furama Cold Dish Combination (富丽华拼盆)

(Mini Spring Roll, Gold Coin Meat, Prawn Salad with Mayonnaise,
Jellyfish, Seasoned Baby Octopus)

Braised Shark's Fin Soup with Crabmeat (红烧蟹肉鱼翅)

OR

Braised Shark's Fin Soup with Shredded Chicken (红烧鸡丝鱼翅)

Baked Pork Ribs Capitol Style (京都排骨)

OR

Baked Coffee Pork Ribs (咖啡排骨)

Stir Fried Prawns with Greens (鲜虾炒时蔬)

OR

Steamed Live Prawns with Chinese Wine (花雕灼生虾)

Braised Black Mushrooms with Broccoli (冬菇扒西兰花)

OR

Braised Bailing Mushrooms with Broccoli (百灵菇扒西兰花)

Steamed Seabass with Black Bean Sauce (豆酥金目鲈)

OR

Steamed Seabass in Hong Kong Style (港式蒸金目鲈)

Deep Fried Crispy Chicken with Garlic (金蒜烧鸡)

OR

Roast Crispy Chicken (脆皮烧鸡)

Braised Ee-Fu Noodles with Golden Mushrooms (干烧伊面)

OR

Steamed "Eight Treasures" Fragrant Rice in Lotus Leaf (八宝荷叶香饭)

Chilled Cream of Sago with Honeydew Melon (蜜瓜西米露)

OR

Hot Red Bean Paste with Fresh Lily Bulbs and Lotus Seeds (莲子百合红豆沙)

Grand Ballroom Dinner Menu (Weekend, 8 course)

Furama Cold Dish Combination (富丽华拼盆)

(Mini Spring Roll, Gold Coin Meat, Prawn Salad with Mayonnaise,
Jellyfish, Seasoned Baby Octopus)

Braised Shark's Fin Soup with Crabmeat (红烧蟹肉鱼翅)

OR

Braised Shark's Fin Soup with Shredded Chicken (红烧鸡丝鱼翅)

Stir Fried Prawns with Cashew Nuts, Celery & Dried Chilli (宫保虾仁)

OR

Steamed Live Prawns with Chinese Herbs (药材白灼生虾)

Braised Black Mushrooms with Sea Cucumbers & Broccoli (冬菇海参扒西兰花)

OR

Braised Bailing Mushrooms & Sea Cucumbers with Broccoli (百灵菇海参扒西兰花)

Steamed Live Tiger Garoupa with Soya Sauce (清蒸活石斑)

OR

Steamed Live Tiger Garoupa in Hong Kong Style (港式蒸活石斑)

Deep Fried Crispy Chicken with Prawn Crackers (脆皮烧鸡拼虾饼)

OR

Roast Crispy Chicken (脆皮烧鸡)

Braised Ee-Fu Noodles with Golden Mushrooms (干烧伊面)

OR

Steamed "Eight Treasures" Fragrant Rice in Lotus Leaf (八宝荷叶香饭)

Chilled Cream of Sago with Mango, Pomelo & Strawberry (杨汁甘露)

OR

Hot Red Bean Paste with Dumpling (红豆沙汤圆)

Grand Ballroom Dinner Menu (Weekend, 9 course)

Furama Cold Dish Combination (富丽华拼盆)

(Mini Spring Roll, Gold Coin Meat, Prawn Salad with Mayonnaise,
Jellyfish, Seasoned Baby Octopus)

Braised Shark's Fin Soup with Crabmeat (红烧蟹肉鱼翅)

OR

Braised Shark's Fin Soup with Shredded Chicken (红烧鸡丝鱼翅)

Baked Pork Ribs Capitol Style (京都排骨)

OR

Baked Coffee Pork Ribs (咖啡排骨)

Stir Fried Prawns with Broccoli (鲜虾炒西兰花)

OR

Steamed Live Prawns with Chinese Herbs (药材白灼生虾)

Braised Two Kinds of Mushroom with Spinach (双菇扒菠菜)

OR

Braised Bailing Mushroom with Spinach (百灵菇扒菠菜)

Steamed Live Tiger Garoupa with Soya Sauce (清蒸活石斑)

OR

Steamed Live Tiger Garoupa in Hong Kong Style (港式蒸活石斑)

Deep Fried Crispy Chicken with Prawn Crackers (脆皮烧鸡拼虾饼)

OR

Roast Crispy Chicken (脆皮烧鸡)

Braised Ee-Fu Noodles with Golden Mushrooms (干烧伊面)

OR

Steamed "Eight Treasures" Fragrant Rice in Lotus Leaf (八宝荷叶香饭)

Chilled Cream of Sago with Mango, Pomelo & Strawberry (杨汁甘露)

OR

Hot Red Bean Paste with Dumpling (红豆沙汤圆)

MENUS

(Halal menus available upon request)



Solemnization Buffet Lunch Menu

APPETISERS

Marinated Jelly Fish with Pickled Ginger
Assorted Kyoto Maki
Pacific Seafood with Thousand Island Sauce
Hawaii Chicken Salad

SALAD

Seasonal Salad
Assorted Beans Salad
Tomato Wedges with Black Peppercorn

DRESSINGS

Honey Herbs
Lemon

SOUP

Cream of Carrot
(served with Bread and Butter)

HOT DISHES

Steamed Garoupa Fillet – “Nonya Style”
Sautéed Broccoli with Crabmeat Sauce
Brasata Sirloin of Beef with Mushroom Sauce
Genovese Pasta with Tomato Coulis and Cheese
Texas Barbecue Chicken Steak
Sautéed Potato

DESSERTS

Seasonal Fresh Fruit Platter
Mango Pudding
Baked Cheese Cake
American Brownies
Mini Fruit Tarts

Coffee & Tea

Solemnization Buffet Hi-Tea Menu

APPETISERS

Asian Rojak
Assorted Kyoto Maki
Assorted Finger Sandwiches

HOT DISHES

Shanghai Gyoza with Ginger & Soy Dip
Teriyaki Mid Wing
Boston Breaded Fish Fillet with Tartar Sauce
Baked Tuna Puff
Chive Pan Cake
Au Gratin Mussel with Cheese
Dressed Tomato with Three Cheese
Fried Hong Kong Noodle

DESSERTS

Assortment of French Pastries
Mini Fruit Tarts
Seasonal Fresh Fruit Platter
Bread & Butter Pudding
Mango Pudding

Coffee & Tea

Solemnization Buffet Dinner Menu

APPETISERS

Assorted Kyoto Maki
Hawaiian Seafood Cocktail
English Potato Salad with Bacon and Chives
Air-flown Mixed Garden Green

DRESSINGS

Thousand Island, French, Honey Herbs

SOUP

Cream of Mushroom
(served with Bread and Butter)

HOT DISHES

Medallion of Beef with Madagascar Sauce
Grilled Chicken Teriyaki
Pan-fried Snapper with Thai Chili
Butter Oat Coated Prawns
Lyonnaise Potatoes
Sayur Lodeh
“Penang” Fried Kway Teow

DESSERTS

Assortment of French Pastries
Assortment of Nonya Kueh
Mango Pudding
Almond Beancurd with Longan
Fresh Fruit Platter

Coffee & Tea