

Love Sparkles

Your wedding crafted to perfection. Exclusive, elegant, detailed and your personal favourites – embrace your dream wedding with Furama City Centre Singapore. It is yours to remember with this picturesque celebration.

All prices stated herein are valid for weddings held from **JANUARY – DECEMBER 2012**

<i>Grand Ballroom Packages</i>	8-COURSE SET LUNCH	8-COURSE SET DINNER
Weekday	\$668	\$768
Weekend	\$668	\$868
Minimum Booking (No. of tables)	18	30

<i>Solemnisation Packages</i>	BUFFET LUNCH	BUFFET HIGH TEA	BUFFET DINNER
Weekday / Weekend	\$1,588	\$1,388	\$1,888
Additional person (per head)	\$48	\$42	\$58
Based on minimum booking of 30 persons			

***ALL PRICES QUOTED ABOVE ARE SUBJECT TO 10% SERVICE CHARGE & 7% GST**

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-course Cantonese menu prepared by our team of experienced chefs

BEVERAGE

- ♥ Pre-dinner cocktail at our private foyer
- ♥ Free flow of soft drinks and chinese tea during dinner
- ♥ Free flow of beer during dinner
- ♥ Up to 1 bottle of House-pouring Red Wine per confirmed table
- ♥ Waiver of corkage charge for all duty paid hard liquor brought in

DECORATIONS

- ♥ Glass pyramid on stage, accompanied with a bottle of sparkling wine
- ♥ Choice of themed stage decorations with 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
- ♥ One day-use room for helpers
- ♥ Wedding invitation cards (with envelopes) for 70% of the confirmed guests including basic and first-time printing of paper inserts
- ♥ Choice of wedding favors for all guests
- ♥ One guest signature book
- ♥ One ang pow box
- ♥ Full course food tasting for a table of 10 persons
- ♥ Redemption of parking coupons for up to 20% confirmed attendance
- ♥ Pre dinner snacks for bridal couple
- ♥ Usage of LCD projectors and built-in screen

Grand Ballroom Packages

Grand Ballroom Lunch

DINING

- ♥ A sumptuous 8-course Cantonese menu prepared by our very own team of experienced chefs

BEVERAGE

- ♥ Pre-Lunch cocktail at our private foyer
- ♥ Free flow of soft drinks and chinese tea during the meal
- ♥ Choice of 2 Barrels of Beer (180 glasses) OR 1 Bottle of wine per confirmed table
- ♥ Waiver of corkage charge for all duty paid hard liquor and wine brought in

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 including basic and first-time printing of paper inserts
- ♥ Choice of wedding favors for all guests
- ♥ One guest signature book
- ♥ One ang pow box
- ♥ Food tasting for a table of 10 persons
- ♥ Redemption of parking coupons for up to 20% confirmed attendance
- ♥ Usage of LCD projector and built-in screen

Solemnization Packages

Lunch,
High Tea or
Dinner

DINING

- ♥ A sumptuous International buffet lunch, high tea or dinner menu prepared by our very own team of experienced chefs

BEVERAGE

- ♥ Free flow of soft drinks, coffee and tea during the meal
- ♥ Special rate of \$50.00nett per bottle for house-pouring white/red wine

DECORATIONS

- ♥ A beautifully decorated solemnization table
- ♥ Select from theatre or round table seating
- ♥ Complimentary seat covers for all chairs
- ♥ Fresh floral arrangement for up to 2 VIP tables and tea light candle centerpiece on the rest of dining tables

COMPLIMENTARY

- ♥ Choice of wedding favor for all guests
- ♥ Redemption of parking coupons for up to 20% confirmed attendance

OTHERS (OPTIONAL)

- ♥ Wedding theme stage decorations priced at a special rate of \$600** per theme (Six pedestal stands along the aisle, two VIP table centerpiece, glass pyramid on stage accompanied with a bottle of sparkling wine for champagne pouring ceremony and a multi-tiered dummy wedding cake)

** Selection of themes: Love Sparkles, Romance Garden or Modern Oriental

- ♥ Complimentary One night's stay at our Deluxe Room (with minimum booking of 120 guests & above)
- ♥ Special Rate for Bridal Suite Room available at \$380.00++ per room per nite inclusive of ABF for 02 persons at Tiffany Café
- ♥ Selection of Wedding favor available at \$2.00++ each

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 Sea Cucumber & 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 (宫保虾球)
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)

MENUS (Halal menus are available upon request)

Grand Ballroom Dinner Menu (WEEKDAY)		
富丽华拼盆 (任选五项) FURAMA COLD DISH COMBINATION (please select 5 items from this category)	鱼翅 (任选一项) SHARK'S FIN SOUP (please select 1 item from this category)	虾 (任选一项) PRAWNS (please select 1 item from this category)
<ul style="list-style-type: none"> <input type="radio"/> Mini Spring Roll 春卷 <input type="radio"/> Baby Octopus 八爪鱼 <input type="radio"/> Jellyfish 海蜇 <input type="radio"/> Gold Coin Meat 金錢肉干 <input type="radio"/> Chicken Ngoh Hiang 五香 <input type="radio"/> Abalone Mushroom in Thai Style 生捞鲍菇片 <input type="radio"/> Prawn Salad with Mixed Fruits 什果沙律虾 <input type="radio"/> Crispy Scallop 炸带子 <input type="radio"/> Roasted Crispy Duck 脆皮鸭 <input type="radio"/> Chicken Pocket 石榴雞 	<ul style="list-style-type: none"> <input type="radio"/> Braised Shark's Fin Soup with Crabmeat 蟹肉魚翅 <input type="radio"/> Braised Shark's Fin Soup with Assorted Seafood 海味魚翅 <input type="radio"/> Braised Shark's Fin Soup with Fish Maw & Crabmeat 鱼鳔蟹肉翅 	<ul style="list-style-type: none"> <input type="radio"/> Poached Live Prawns with Chinese Herbs 药材虾 <input type="radio"/> Stir-fried Prawns with Cashew Nuts, Celery & Dried Chilli 宫保虾球 <input type="radio"/> Crispy Prawns with Oats 麦片虾球 <input type="radio"/> Deep-fried Prawns with Wasabi 青芥辣虾球
蔬菜 (任选一项) VEGETABLE (please select 1 item from this category)	金目鱸鱼 (任选一项煮法) FISH - SEABASS (please select the style of cooking preferred from this category)	鸡 (任选一项) CHICKEN (please select 1 item from this category)
<ul style="list-style-type: none"> <input type="radio"/> Braised Black Mushrooms with Broccoli 冬菇扒西兰花 <input type="radio"/> Braised Bailing Mushrooms with Broccoli 百灵菇扒西兰花 	<ul style="list-style-type: none"> <input type="radio"/> Teochew Style 潮州蒸 <input type="radio"/> Hong Kong Style 港式蒸 <input type="radio"/> Black Bean Sauce 鼓汁蒸 <input type="radio"/> Nonya Style 娘惹蒸 <input type="radio"/> Deep Fried 油浸 	<ul style="list-style-type: none"> <input type="radio"/> Roasted Crispy Chicken with Nam Yee 南乳烧鸡 <input type="radio"/> Sesame Chicken 芝麻鸡 <input type="radio"/> Roasted Crispy Chicken 脆皮烧鸡 <input type="radio"/> Roasted Chicken Breast with Lime 西柠鸡脯 <input type="radio"/> Roasted Chicken Breast in Thai Style 泰式鸡脯
主食- 面/饭 (任选一项) RICE/ NOODLES (please select 1 item from this category)		甜品 (任选一项) DESSERT (please select 1 item from this category)
<ul style="list-style-type: none"> <input type="radio"/> Braised Ee-fu Noodles with Golden Mushrooms 干烧伊面 <input type="radio"/> Braised Noodles in HK style 香港焗面 <input type="radio"/> Steamed Fragrant Rice in Lotus Leaf 八寶荷葉飯 <input type="radio"/> Yangzhou Fried Rice 扬州炒饭 <input type="radio"/> Seafood Fried Rice 海鮮炒饭 		<ul style="list-style-type: none"> <input type="radio"/> Chilled Cream of Sago with Honeydew Melon 蜜瓜西米露 <input type="radio"/> Hot Red Bean Paste with Fresh Lily Bulbs and Lotus Seeds 莲子百合红豆沙 <input type="radio"/> Chilled Cream of Sago with Mango, Pomelo & Strawberry 杨汁甘露 <input type="radio"/> Mango Pudding 芒果布丁 <input type="radio"/> Almond Beancurd with Longans 龙眼杏仁豆腐

MENUS (Halal menus are available upon request)

Grand Ballroom Dinner Menu (WEEKEND)		
富丽华拼盆 (任选五项) FURAMA COLD DISH COMBINATION (please select 5 items from this category)	鱼翅 (任选一项) SHARK'S FIN SOUP (please select 1 item from this category)	虾 (任选一项) PRAWNS (please select 1 item from this category)
<ul style="list-style-type: none"> <input type="radio"/> Mini Spring Roll 春卷 <input type="radio"/> Baby Octopus 八爪鱼 <input type="radio"/> Jellyfish 海蜇 <input type="radio"/> Gold Coin Meat 金錢肉干 <input type="radio"/> Chicken Ngoh Hiang 五香 <input type="radio"/> Abalone Mushroom in Thai Style 生撈鮑菇片 <input type="radio"/> Prawn Salad with Mixed Fruits 什果沙律蝦 <input type="radio"/> Crispy Scallop 炸帶子 <input type="radio"/> Roasted Crispy Duck 脆皮鴨 <input type="radio"/> Chicken Pocket 石榴雞 <input type="radio"/> Smoked Sliced Duck 煙熏片鴨 <input type="radio"/> Crispy Scallop 炸帶子 <input type="radio"/> Japanese Sushi 日本壽司 <input type="radio"/> Shark's Fin Omelette 桂花翅 	<ul style="list-style-type: none"> <input type="radio"/> Braised Shark's Fin Soup with Crabmeat 蟹肉魚翅 <input type="radio"/> Braised Shark's Fin Soup with Assorted Seafood 海味魚翅 <input type="radio"/> Braised Shark's Fin Soup with Fish Maw & Crabmeat 魚鰾蟹肉翅 <input type="radio"/> Braised Shark's Fin Soup with Sea Cucumber & Dried Scallop 干貝海參翅 <input type="radio"/> Braised Shark's Fin Soup with Crab Roe 蟹黃魚翅 <input type="radio"/> Braised Shark's Fin Soup with Sea Cucumber & Crabmeat 蟹肉海參翅 <input type="radio"/> Braised Shark's Fin Soup with Sea Cucumber & Fish Maw 海參魚鰾翅 	<ul style="list-style-type: none"> <input type="radio"/> Poached Live Prawns with Chinese Herbs 药材灼蝦 <input type="radio"/> Stir-fried Prawns with Cashew Nuts, Celery & Dried Chilli 宮保蝦球 <input type="radio"/> Crispy Prawns with Oats 麥片蝦球 <input type="radio"/> Deep-fried Prawns with Wasabi 青芥辣蝦球 <input type="radio"/> Poached Live Prawns with Chinese Wine 花雕灼蝦 <input type="radio"/> Stir Fried Prawns in XO Sauce XO 醬炒蝦球 <input type="radio"/> Deep-fried Prawns with Mayonnaise 生汁蝦球
蔬菜 (任选一项) VEGETABLE (please select 1 item from this category)	石斑魚 (任选一项煮法) FISH - TIGER GAROUPA (please select the style of cooking preferred from this category)	鸡 (任选一项) CHICKEN (please select 1 item from this category)
<ul style="list-style-type: none"> <input type="radio"/> Braised Black Mushrooms with Broccoli 冬菇扒西兰花 <input type="radio"/> Braised Bailing Mushrooms with Broccoli 百灵菇扒西兰花 <input type="radio"/> Braised Black Mushrooms with Sea Cucumber & Broccoli 冬菇海參扒西兰花 <input type="radio"/> Braised Bailing Mushrooms with Sea Cucumber & Broccoli 百灵菇海參扒西兰花 	<ul style="list-style-type: none"> <input type="radio"/> Teochew Style 潮州蒸 <input type="radio"/> Hong Kong Style 港式蒸 <input type="radio"/> Black Bean Sauce 豉汁蒸 <input type="radio"/> Nonya Style 娘惹蒸 <input type="radio"/> Deep Fried 油浸 	<ul style="list-style-type: none"> <input type="radio"/> Roasted Crispy Chicken with Nam Yee 南乳燒雞 <input type="radio"/> Sesame Chicken 芝麻雞 <input type="radio"/> Roasted Crispy Chicken 脆皮燒雞 <input type="radio"/> Roasted Chicken Breast with Lime 西柠鸡脯 <input type="radio"/> Roasted Chicken Breast in Thai Style 泰式鸡脯

Grand Ballroom Dinner Menu (WEEKEND)...cont'd

主食- 面/饭 (任选一项) RICE/ NOODLES (please select 1 item from this category)	甜品 (任选一项) DESSERT (please select 1 item from this category)
<ul style="list-style-type: none"> <input type="radio"/> Braised Ee-fu Noodles with Golden Mushrooms 干烧伊面 <input type="radio"/> Braised Noodles in HK style 香港焗面 <input type="radio"/> Steamed Fragrant Rice in Lotus Leaf 八寶荷葉飯 <input type="radio"/> Yangzhou Fried Rice 扬州炒饭 <input type="radio"/> Seafood Fried Rice 海鲜炒饭 	<ul style="list-style-type: none"> <input type="radio"/> Chilled Cream of Sago with Honeydew Melon 蜜瓜西米露 <input type="radio"/> Hot Red Bean Paste with Fresh Lily Bulbs and Lotus Seeds 莲子百合红豆沙 <input type="radio"/> Chilled Cream of Sago with Mango, Pomelo & Strawberry 杨汁甘露 <input type="radio"/> Mango Pudding 芒果布丁 <input type="radio"/> Almond Beancurd with Longans 龙眼杏仁豆腐 <input type="radio"/> Mango Pudding 芒果布丁 <input type="radio"/> Hot Red Bean Paste with Dumpling 红豆沙汤圆

Solemnization Buffet Lunch Menu (Halal)

APPETISERS

Marinated Jelly Fish with Pickled Ginger
Assorted Maki
Chicken Salad Hawaii

SALAD

Seasonal Salad
Assorted Beans Salad
Tomato Wedges with Black Peppercorn

DRESSINGS

Thousand Island, French, Honey Herbs

SOUP

Cream of Mushroom
(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
Baked Farmer Baby Potatoes

DESSERTS

Seasonal Fresh Fruit Platter
Mango Pudding
Cheese Cake
Mini Fruit Tarts

Coffee & Tea

Solemnization Buffet Hi-Tea Menu (Halal)

APPETISERS

Asian Rojak
Assorted Maki
Assorted Finger Sandwiches

HOT DISHES

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

DESSERTS

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

Coffee & Tea

Solemnization Buffet Dinner Menu (Halal)

APPETISERS

Assorted Maki
Hawaiian Seafood Cocktail
English Potato Salad with Bacon and Chives

SALAD

Mixed Garden Green
Assorted Beans Salad
Tomato Wedges with Black Peppercorn

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
Deep Fried Prawns coated with Oats
Ala Tomatoes with Melted Cheese
Sayur Lodeh
Thai Pineapple Fried Rice with Chicken Floss

DESSERTS

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

Coffee & Tea