

## Enchanting Weddings

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

### BOOK NOW AND ENJOY THE FOLLOWING...

- REBATE OF \$38.00NETT OFF PER TABLE
- ADDITIONAL NITE'S STAY AT THE BRIDAL SUITE
- UNLIMITED SERVINGS OF WINE DURING DINNER

Grand Ballroom Packages	LUNCH	DINNER
Weekday	<b>\$618</b>	<b>\$718</b>
Weekend	<b>\$618</b>	<b>\$798</b>
Minimum Booking (No. of tables)	20	30

\*PRICES ARE SUBJECT TO 10% SERVICE CHARGE & 7% GST

#### Terms & Conditions

- ❖ Valid till 14 November 2010
- ❖ Applicable for new bookings only
- ❖ Applicable for wedding dinners held in year 2011

Prices are valid for weddings held from **03 February 2011 - December 2011**

Solemnization Packages (30 people)	Buffet Lunch	Buffet High Tea	Buffet Dinner
Weekday / Weekend	\$1488	\$1288	\$1788
Additional person (per head)	\$45	\$40	\$55

\*PRICES ARE SUBJECT TO 10% SERVICE CHARGES & 7% GST

For enquiries, contact our banquet team at 6531 5356 or email [banquet.citycentre@furama.com](mailto:banquet.citycentre@furama.com).

## Grand Ballroom Packages

### Grand Ballroom Dinner

#### DINING

- ♥ A sumptuous 8 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
- ♥ 1 bottle of wine per confirmed table

#### 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
- ♥ One night stay at Deluxe Room (for helpers)
- ♥ Wedding invitation cards (with envelopes) for 70% of the confirmed guests
- ♥ Printing of invitation cards (basic printing for first time only)
- ♥ Choice of wedding favors for all guests
- ♥ One guest signature book or one ang pow box
- ♥ Food tasting (10 people - weekdays only, excludes eves & public holidays)
- ♥ 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)

## Grand Ballroom Packages

<h3>Grand Ballroom Lunch</h3>	<p><b>DINING</b></p> <ul style="list-style-type: none"> <li>♥ A sumptuous 8 Cantonese menu</li> </ul> <p><b>BEVERAGE</b></p> <ul style="list-style-type: none"> <li>♥ Pre-Lunch cocktail at our private foyer</li> <li>♥ Free flow of soft drinks and chinese tea during the meal</li> <li>♥ Waiver of corkage charge for all duty paid hard liquor and wine brought in</li> </ul> <p><b>DECORATIONS</b></p> <ul style="list-style-type: none"> <li>♥ Glass pyramid on stage, accompanied with a bottle of sparkling wine</li> <li>♥ Themed stage decorations, pedestal stands along the aisle and table centerpieces</li> <li>♥ Multi-tiered dummy wedding cake for cake-cutting ceremony</li> <li>♥ Two VIP tables, complete with silverware and themed seat covers</li> <li>♥ Complimentary seat covers for all chairs</li> </ul> <p><b>COMPLIMENTARY</b></p> <ul style="list-style-type: none"> <li>♥ One night's stay at our Bridal Suite with Breakfast for two at Tiffany Café &amp; Restaurant</li> <li>♥ Wedding invitation cards (with envelopes) for 70% of the confirmed guests</li> <li>♥ Printing of invitation cards (basic printing for first time only)</li> <li>♥ Choice of wedding favors for all guests</li> <li>♥ One guest signature book or one ang pow box</li> <li>♥ Food tasting (10 people – weekdays only, excludes eves &amp; public holidays)</li> <li>♥ Redemption of parking coupons for up to 20% confirmed attendance</li> <li>♥ F&amp;B credits worth \$100.00nett</li> <li>♥ Usage of LCD projector(s) and built-in screen(s)</li> </ul> <p><b>Additional Privilege</b>  <b>~ 1 bottle of wine per confirmed table</b></p> <ul style="list-style-type: none"> <li>❖ Valid till 14 November 2010</li> <li>❖ Applicable for new bookings only</li> <li>❖ Applicable for wedding dinners held in year 2011</li> </ul>
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## 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 \$40nett per bottle

### DECORATIONS

- ♥ A beautifully decorated solemnization table
- ♥ Select from theatre or round table seating
- ♥ Complimentary seat covers for all chairs
- ♥ Fresh floral arrangement ~or~ tea light candles 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 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: Romance Garden, Starry Starry Nite or Oriental Theme
- ♥ Complimentary One night's stay at our Deluxe Room (with minimum booking of 100 guests & above)
- ♥ Special Rate for Bridal Suite Room available at \$380++ per room per nite inclusive of ABF for 02 persons at Tiffany Café
- ♥ Selection of Wedding favor available at \$1.50++ 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)

## MENUS

(Halal menus available upon request)

### Grand Ballroom Dinner Menu (Weekday)

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 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)

### 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)

## MENUS

### 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”  
Sauteed 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  
Mussel 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