

INDIAN WEDDING PACKAGE

VENUS



Experience the classic charm of a wedding at the Furama RiverFront.

The pillar-free Venus Ballroom (Level 3) timeless architecture and charming crystal ballroom chandeliers serves as an enchanting visual fit for gala affairs.

MERCURY



Love outdoor weddings but hate the outdoors?

The new Mercury Ballroom (Level 5) presents a stunning panoramic view of a lush tropical forest on one side, and a resort-style swimming pool on the other.

JUPITER



Experience the renaissance of a golden era at the Furama RiverFront

The Jupiter Room (Level 3) cosy setting and charming baroque chandeliers makes it ideal for memorable intimate gatherings.

Set Lunch / Dinner

(For Weddings from 1 January 2010 – 31 December 2010)

	Venus Ballroom (Min 36 tables) (Max 55 tables)	Mercury Ballroom (Min 25 tables) (Max 34 tables)	Jupiter Ballroom (Min 20 tables) (Max 25 tables)
Weekday Lunch / Dinner	S\$738++ per table	S\$718++ per table	S\$598++ per table
Weekend Lunch / Dinner	S\$818++ per table	S\$798++ per table	S\$638++ per table

Buffet Lunch / Dinner

(For Weddings from 1 January 2010 – 31 December 2010)

	Venus Ballroom (Min 36 tables) (Max 55 tables)	Mercury Ballroom (Min 25 tables) (Max 34 tables)	Jupiter Ballroom (Min 20 tables) (Max 25 tables)
Weekday Lunch / Dinner	S\$73.80++ per person	S\$71.80++ per person	S\$59.80++ per person
Weekend Lunch / Dinner	S\$81.80++ per person	S\$79.80++ per person	S\$63.80++ per person

Book now to enjoy the fabulous privileges!

FOR RESERVATIONS AND ENQUIRIES:

Tel: 6739 6452 or Email: banquet.riverfront@furama.com

Book now to enjoy the following fabulous privileges!



DINING

- ♥ A lavish eight-course Chinese menu created specially by our Master Banquet Chef
 - ♥ Complimentary Food Tasting for a table of 10 persons



BEVERAGE

- ♥ Free flow of soft drinks & Chinese tea during dinner
- ♥ Complimentary free flow of beer for the cocktail reception and dinner
- ♥ Waiver of corkage charge for duty paid hard liquor brought in by host (Brandy, Whisky and Wine)
- ♥ Complimentary One Bottle of Red Wine per confirmed table
 - ♥ A bottle of champagne for stage toasting ceremony



DECORATIONS

- ♥ Ballroom Wedding decorations: Stage decorations, pedestals stands along the aisle, table centrepieces and misty effect for your grand entrance
 - ♥ Special Set Up for VIP tables and chairs
- ♥ A magnificent multi-tier dummy wedding cake for cake cutting ceremony
 - ♥ An Elegant Champagne Fountain on stage
 - ♥ Complimentary seat covers for all chairs



COMPLIMENTARY

- ♥ Pre-dinner cocktail reception with peanuts from 7.00pm at the foyer
 - ♥ Give-away special wedding favours for every guests
- ♥ Pre OR Post Sumptuous Dinner snacks ordered from Room Service for Wedding Couple
- ♥ Wedding invitation cards (with envelopes) for 80% of the confirmed guests with complimentary standard printings
 - ♥ One day use room at our Deluxe Room for wedding helpers from 2pm – 8pm
- ♥ One night stay at our Luxurious Honeymoon Suite with fruit basket, flower arrangements and buffet breakfast for 2 the next morning at The SQUARE @ Furama
 - ♥ Parking coupons for 20% of confirmed attendance
 - ♥ A personalised guest signature book
 - ♥ One Beautiful Ang Bao Box
 - ♥ 50% discount for the selected treatments from Spa Furama
- ♥ 3 piece 'live' band performance for 45 minutes with Master of Ceremony
- ♥ Video & Photo services compliments from Academy Video Productions (Service to be claimed within 1 month after confirmation of wedding)
 - ♥ One VIP Parking Lot for Bridal Car
 - ♥ LCD Projector with Screen

*Wedding Package is subject to changes without prior notice.

INDIAN BUFFET MENU

STARTERS

Aloo Chaat

(Potato Salad with Onion Capsicum and Chaat Masala)

Murgh Chaat

(Chicken Salad in Indian Style)

SOUP

Tomato Shorbh

(Indian Style Tomato Soup)

MAIN COURSE

Tandoori Chicken

(Whole Chicken marinated with Yogurt Cherries and Red Chilli Paste Roast in Tandoori oven served with Salad)

Goshat Vinaloo

(Mutton Curry cooked with Potato)

Machchi Curry Goa

(Fish cooked in Thick Tomato Gravy and Leaf)

VEGETABLES

Aloo Gobhi

(Potato and Cauliflower)

Mattar Paneer

(Peas and Cheese Curry)

Dal Taeka

(Yellow Lentil Curry)

Achar Papad Chutney

(Raita Yogurt)

RICE AND BREADS

Bryani Rice

(Indian Basmati Rice)

Garlic Naan, Plain Naan, Butter Naan

DESSERTS

Gulab Jamun

(Fried Cheese Ball in Sugar Syrup)

Gajar Halwa

(Carrot Pudding)

INDIAN SET MENU

FURAMA RIVERFRONT REJOICE COMBINATION

(Vegetarian Samosas, Chicken Tikka, Vegetable Pakora and Sheekh Kebab)



ENCHANTED MOMENTS

MIXED NAAN
YELLOW DHAL
PALAK PANEER
CHICKEN MASALA



ETERNITY BLISS

SAFFRON RICE
ALOO GOVI
MUTTON MASALA
PAPDUM
MIXED RAITA



EVERLASTING LOVE

FRUIT CUSTARD
SUJI KA HALWA
FRESH FRUIT PLATTER

