

# MALAY WEDDING PACKAGE

Why walk the Red Carpet?

When you can walk the **White Carpet** in chic movie-star fashion.

This grandeur setting is now available exclusively ...

**At Furama RiverFront**

**For we believe that Every Love Is Grand, Unique & Deserves The Best**

## VENUS



Experience the classic charm of a wedding at Furama RiverFront.

The pillar-free Venus Ballroom (Level 3) features 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 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) presents cosy setting and charming baroque chandeliers makes it ideal for memorable intimate gatherings.

### Set Lunch / Dinner

**(For Weddings from 1 January 2012 – 31 December 2012)**

	<b>Venus Ballroom</b> <small>(Min 36 tables) (Max 55 tables)</small>	<b>Mercury Ballroom</b> <small>(Min 25 tables) (Max 34 tables)</small>	<b>Jupiter Ballroom</b> <small>(Min 20 tables) (Max 25 tables)</small>
Weekday Lunch / Dinner	S\$700++ per table (\$823.90nett)	S\$650++ per table (\$765.05nett)	S\$650++ per table (\$765.05nett)
Weekend Lunch / Dinner	S\$750++ per table (\$882.75nett)	S\$700++ per table (\$823.90nett)	S\$700++ per table (\$823.90nett)

### Buffet Lunch / Dinner

**(For Weddings from 1 January 2012 – 31 December 2012)**

	<b>Venus Ballroom</b> <small>(Min 36 tables) (Max 55 tables)</small>	<b>Mercury Ballroom</b> <small>(Min 25 tables) (Max 34 tables)</small>	<b>Jupiter Ballroom</b> <small>(Min 20 tables) (Max 25 tables)</small>
Weekday Lunch / Dinner	S\$65++ per person (\$76.51nett)	S\$60++ per person (\$70.62nett)	S\$60++ per person (\$70.62nett)
Weekend Lunch / Dinner	S\$70++ per person (\$82.39nett)	S\$65++ per person (\$76.51nett)	S\$65++ per person (\$76.51nett)

Book now to enjoy the fabulous privileges!

FOR RESERVATIONS AND ENQUIRIES:

Tel: 6739 6452 or Email: [banquet.riverfront@furama.com](mailto:banquet.riverfront@furama.com)

## Book now to enjoy the following fabulous privileges!



### DINING

- ♥ A lavish Halal Indonesian Menu created specially by our Indonesian Chef



### BEVERAGE

- ♥ Free flow of soft drinks and Fruit Punch



### DECORATIONS

- ♥ Wedding decorations: Stage decorations, pedestals stands along the aisle, table centrepieces and misty effect for your grand entrance;
- ♥ A magnificent multi-tier dummy wedding cake for cake cutting ceremony;
  - ♥ Champagne Fountain with a bottle of non-alcoholic Sparkling Juice for stage toasting ceremony;
  - ♥ Complimentary seat covers for all chairs.



### COMPLIMENTARY

- ♥ Pre-cocktail reception with peanuts
- ♥ Give-away wedding favours (berkat) for every guests
- ♥ Pre OR Post Dinner snacks for wedding couple
- ♥ Wedding invitation cards (with envelopes) for 80% of the confirmed guests including a one time standard printing
- ♥ One night stay at our Honeymoon Suite on your wedding day with buffet breakfast for 2 at The SQUARE @ Furama or buffet lunch for 2 at the Kintamani Indonesian Restaurant
- ♥ One day use room for Wedding Helpers from 2pm to 7pm
- ♥ Parking coupons for 30% of confirmed attendance
  - ♥ A personalised guest signature book
  - ♥ One VIP Parking Lot for Bridal Car
  - ♥ LCD Projector with Screen

# INDONESIAN BUFFET MENU

## COLD DISH

### **Kerupuk & Sambal Bajak**

*(Indonesian Crackers with Spicy Condiments)*

### **Acar Jawa**

*(Mixed Pickled Vegetables)*

### **Gado-Gado**

*(Assorted Vegetables served with Peanut Sauce)*

### **Cumi Cumi Goreng Saus Special**

*(Hot & Spicy Baby Squid)*

☺♥☾

## SOUP

### **Sop Buntut Sapi**

*(Oxtail Soup)*

☺♥☾

## HOT DISHES

### **Ayam Panggang Kintamani**

*(Kintamani Style Grilled Chicken)*

### **Lapis Daging**

*(Sliced Beef Sautéed with Butter, Tomato Paste & Green Chilli)*

### **Gulai Kambing**

*(Mutton Curry)*

### **Ikan Goreng Asam Manis**

*(Fish Fried in Sweet & Sour Sauce)*

### **Tahu Saus Tiram**

*(Fried Beancurd with Mixed Vegetables in Oyster Sauce)*

### **Udang Masak Bali**

*(Balinese Fried Prawns)*

### **Sayur Lodeh**

*(Mixed Vegetables Simmered with Light Coconut Curry)*

### **Nasi Putih & Nasi Kuning**

*(Steamed White Rice & Fragrant Yellow Rice)*

☺♥☾

## DESSERT

### **Kueh-Mueh**

*(Assorted Nyonya Kueh)*

### **Buah-Buahan Segar**

*(Fresh Fruits Platter)*

### **Agar-Agar**

*(Pudding)*

### **Es Chendol**

*(Fresh Coconut with Jelly, Red Bean & Palm Sugar)*

☺♥☾

## BEVERAGE

### **Kopi & Teh**

*(Coffee & Tea)*

### **Minuman Karbonat**

*(Soft Drinks)*

# INDONESIAN SET MENU

## APPETIZER

### **KINTAMANI COMBINATION** (*choose 5 items*)

- |  |   |
|--|---|
| <input type="checkbox"/> Prawn Salad                     | <input type="checkbox"/> Samosa                   |
| <input type="checkbox"/> Seafood Roulade                 | <input type="checkbox"/> Hot and Spicy Baby Squid |
| <input type="checkbox"/> Deep Fried Baby Squid           | <input type="checkbox"/> Quail Egg                |
| <input type="checkbox"/> Chicken Satay with Peanut Sauce | <input type="checkbox"/> Guava Chicken            |

## SOUP

- |  |  |
|--|--|
| <input type="checkbox"/> Sop Buntut    | <i>Beef Oxtail Soup with Carrot and Potatoes</i>                         |
| <input type="checkbox"/> Sop Kambing   | <i>Mutton Soup with Vegetables</i>                                       |
| <input type="checkbox"/> Sop Ayam Bali | <i>Clear Chicken Soup served with Chicken Meatballs and Green Papaya</i> |
| <input type="checkbox"/> Sop Nelayan   | <i>"Nusantara Style" Hot and Spicy Seafood Soup</i>                      |

## MAIN COURSE

### **CHICKEN**

- |  |  |
|--|--|
| <input type="checkbox"/> Ayam Panggang Pengantin | <i>Grilled Chicken with Spicy Green Chilli Sauce</i> |
| <input type="checkbox"/> Ayam Panggang Rica-Rica | <i>Grilled Chicken topped with Home Made Sauce</i>   |
| <input type="checkbox"/> Ayam Panggang Taliwang  | <i>"Lombok Style" Spicy Grilled Chicken</i>          |
| <input type="checkbox"/> Ayam Panggang Rujak     | <i>"Kintamani Style" Grilled Chicken</i>             |

### **BEEF / MUTTON**

- |   |   |
|---|---|
| <input type="checkbox"/> Lapis Daging Surabaya  | <i>Sliced Beef Sautéed with Butter, Tomato Paste and Green Chilli</i> |
| <input type="checkbox"/> Daging Rendang Sumatra | <i>Beef Simmered in Spicy Coconut Gravy</i>                           |
| <input type="checkbox"/> Daging Sambel Belado   | <i>Sliced Beef Sautéed with Hot Chilli Sauce</i>                      |
| <input type="checkbox"/> Rendang Kambing        | <i>Mutton Simmered in Spicy Coconut Gravy</i>                         |
| <input type="checkbox"/> Gule Kambing           | <i>Mutton Stewed in Coconut Milk</i>                                  |

### **PRAWNS**

- |   |  |
|---|--|
| <input type="checkbox"/> Udang Goreng Mentega | <i>Deep-Fried Prawns with Butter and Curry Leaves</i>  |
| <input type="checkbox"/> Udang Woku           | <i>Deep-Fried Prawns topped with Green Curry Sauce</i> |
| <input type="checkbox"/> Udang Bumbu Bali     | <i>Deep-Fried Prawns topped with Spicy Sauce</i>       |
| <input type="checkbox"/> Udang Assam Manis    | <i>Sweet and Sour Prawns</i>                           |

### **VEGETABLES**

- |  |   |
|--|---|
| <input type="checkbox"/> Sayur Campur      | <i>Sautéed Mixed Vegetables with Oyster Sauce</i>       |
| <input type="checkbox"/> Kailan Saus Tiram | <i>Baby Kailan Sautéed with Garlic and Oyster Sauce</i> |
| <input type="checkbox"/> Tumis Kacang Madu | <i>Sautéed Honey Bean with Garlic and Oyster Sauce</i>  |
| <input type="checkbox"/> Tumis Brokoli     | <i>Sautéed Broccoli with Garlic and Scallops</i>        |

### **FISH**

- |   |   |
|---|---|
| <input type="checkbox"/> Ikan Garupa Kukus Kintamani  | <i>Steamed Garoupa topped with Homemade Chilli Sauce</i>      |
| <input type="checkbox"/> Ikan Siakap Saus Assam Manis | <i>Fried Sea Bass with Sweet and Sour Sauce</i>               |
| <input type="checkbox"/> Ikan Goreng Saus Cabe        | <i>Deep-Fried Sea Bass topped with Homemade Spicy Sauce</i>   |
| <input type="checkbox"/> Ikan Siakap Balerang         | <i>Deep-Fried Whole Sea Bass topped with Black soya Sauce</i> |

***\*Main Courses will be accompanied with a choice of***

***Steamed Fragrant White Rice / Briyani Rice / Fragrant Yellow Rice / Pandan Rice.***

## DESSERT

- |  |  |
|--|--|
| <input type="checkbox"/> Es Chendol        | <i>Fresh Coconut Milk with Kidney Beans, Green Jelly and Palm Sugar</i>                  |
| <input type="checkbox"/> Es Teler          | <i>Fresh Coconut Milk, Jackfruit, Avocado served with Condensed Milk</i>                 |
| <input type="checkbox"/> Kintamani Sunset  | <i>Fresh Coconut Milk, Black Jelly, Attap Seed, Red Bean, Green Jelly and Palm Sugar</i> |
| <input type="checkbox"/> Bubur Hitam Manis | <i>Warm Black Glutinous Rice Dessert topped with Coconut Milk</i>                        |