

# MUSLIM 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 2011)

	<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\$650++ per table (\$765.05nett)	S\$600++ per table (\$706.20nett)	S\$600++ per table (\$706.20nett)
Weekend Lunch / Dinner	S\$700++ per table (\$823.90nett)	S\$650++ per table (\$765.05nett)	S\$650++ per table (\$765.05nett)

### Buffet Lunch / Dinner

(For Weddings from 1 January 2010 – 31 December 2011)

	<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\$60++ per person (\$70.62nett)	S\$55++ per person (\$64.74nett)	S\$55++ per person (\$64.74nett)
Weekend Lunch / Dinner	S\$65++ per person (\$76.51nett)	S\$60++ per person (\$70.62nett)	S\$60++ per person (\$70.62nett)

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
- ♥ One night stay for Wedding Helpers with buffet breakfast for 2 at the SQUARE @ Furama
  - ♥ Parking coupons for 30% of confirmed attendance
  - ♥ A personalised guest signature book

*\*Wedding Package is subject to changes without prior notice.*

# **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 Sauteed 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

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

- Prawn Salad
- Spring Roll
- Deep Fried Baby Squid
- Crab Meat Stick with Sauce

- Sotong Goreng Tepung
- Hot & Spicy Baby Squid
- Quail Egg

## **SOUP**

- Sop Buntut
- Sop Kambang
- Sop Ayam Bali
- Soto Ayam Madura

*Beef Oxtail Soup Mixed with Carrot & Potatoes*  
*Mutton Soup mixed with Vegetables*  
*Clear Chicken Soup served with Chicken Meatballs, mixed with Green Papaya*  
*Chicken Soup served with Chicken, Egg & Vermicelli topped with Fried Shallots*

## **CHICKEN**

- Ayam Panggang Pengantin
- Ayam Panggang Rica-Rica
- Ayam Panggang Taliwang
- Ayam Panggang Kintamani

*Grilled Chicken with Spicy Green Chilli Sauce*  
*Grilled Chicken topped with Home Made Sauce*  
*Lombok-style Spicy Grilled Chicken*  
*Kintamani-style Grilled Chicken*

## **BEEF/ MUTTON**

- Lapis Daging Surabaya
- Daging Rendang Sumatra
- Daging Sambal Belado
- Rendang Kambing

*Sliced Beef Sautéed with Butter, Tomato Paste & Green Chilli*  
*Beef Simmered in Spicy Coconut Gravy*  
*Sliced Beef Sautéed with Hot Chilli Sauce*  
*Mutton Simmered in Spicy Coconut Gravy*

## **PRAWNS**

- Udang Goreng Mentega
- Udang Woku
- Udang Bumbu Bali
- Udang Assam Manis

*Deep-fried Prawns with Butter & Curry Leaves*  
*Deep-fried Prawns topped with Green Curry Sauce*  
*Deep-fried Prawns topped with Spicy Sauce*  
*Sweet & Sour Prawns*

## **VEGETABLES**

- Sayur Campur
- Kailan Saus Tiram

*Sautéed Mixed Vegetables with Oyster Sauce*  
*Baby Kailan Sautéed with Garlic & Oyster Sauce*

## **FISH**

- Ikan Garupa Kukus Kintamani
- Ikan Siakap Saus Assam Manis
- Ikan Goreng Saus Cabe
- Ikan Siakap Goreng

*Steamed Garoupa topped with Homemade Chilli Sauce*  
*Fried Sea Bass with Sweet & Sour Sauce*  
*Deep-fried Sea Bass topped with Homemade Spicy Sauce*  
*Deep-fried Whole Sea Bass topped with Laksa Sauce*

## **RICE**

- Nasi Kuning
- Nasi Goreng
- Nasi Goreng Nenas

*Fragrant Yellow Rice*  
*Seafood Fried Rice*  
*Pineapple Fried Rice*

## **DESSERT**

- Es Chendol
- Es Teler
- Kintamani Sunset
- Bubur Hitam Manis

*Fresh Coconut Milk with Kidney Beans, Green Jelly & Palm Sugar*  
*Fresh Coconut Milk, Jackfruit, Avocado served with Condensed Milk*  
*Fresh Coconut Milk, Black Jelly, Attap Seed, Red Bean, Green Jelly & Palm Sugar*  
*Warm Black Glutinous Rice Dessert topped with Coconut Milk*