

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 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\$600++ per table	S\$550++ per table	S\$550++ per table
Weekend Lunch / Dinner	S\$650++ per table	S\$600++ per table	S\$600++ 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\$55++ per person	S\$50++ per person	S\$50++ per person
Weekend Lunch / Dinner	S\$60++ per person	S\$55++ per person	S\$55++ 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 Halal Indonesian Menu created specially by our Indonesian Chef
 - ♥ A food tasting for 10 persons



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*