

Timeless Weddings

WHEN TWO SOULS UNITE, IT IS THE BEGINNING OF FOREVER...

Embrace the joy and happiness of an everlasting wedding celebration where all your dreams are made to reality ...

At The Furama RiverFront

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

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.

For Weddings from 1 January 2010 – 2 February 2011

	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	\$738++	\$718++	\$598++
Weekend	\$818++	\$798++	\$638++

For Wedding Dinner (on 14 FEB 2010, 10 OCT 2010, 20 OCT 2010, 31 DEC 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	\$838++	\$818++	\$698++
Weekend	\$918++	\$898++	\$738++

For Wedding Dinner (from 10 AUG 2010 TO 7 SEPT 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	\$638++	\$618++	\$498++
Weekend	\$718++	\$698++	\$538++

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, Beer and Red Wine for the cocktail reception and dinner
- ♥ Waiver of corkage charge for duty paid hard liquor brought in by host (Brandy, Whisky and Wine)
 - ♥ 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 AND Post Sumptuous Dinner ordered from Room Service for Wedding Couple
- ♥ Wedding invitation cards (with envelopes) for 80% of the confirmed guests with complimentary standard printings
- ♥ One night stay at our Deluxe Room for wedding helpers with buffet breakfast for 2 the next morning at The SQUARE @ Furama
- ♥ Two nights 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 30% 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
 - ♥ Rebate of \$2,888.00nett off total bill (Minimum tables required from respective ballrooms)
 - ♥ One VIP Parking Lot for Bridal Car
 - ♥ LCD Projector with Screen

*Wedding Package is subject to changes without prior notice.

Venus Wedding Menu

* Halal Menu available upon request *

VENUS COLD DISH Combination (choose 5 items)

- | | |
|---------------------------------------|--|
| <input type="checkbox"/> Prawn Salad | <input type="checkbox"/> Ngho Hiang |
| <input type="checkbox"/> Jelly Fish | <input type="checkbox"/> Spring Roll |
| <input type="checkbox"/> Octopus | <input type="checkbox"/> Century Egg with Ginger |
| <input type="checkbox"/> Seafood Roll | <input type="checkbox"/> Guava Chicken |

情投意合大拼盘

SOUP

- | | |
|---|---------|
| <input type="checkbox"/> Braised Shark's Fin with Crabmeat & Bamboo Fungus | 红烧蟹肉竹笙翅 |
| <input type="checkbox"/> Braised Shark's Fin with Crabmeat & Dried Scallops | 红烧干贝蟹肉翅 |
| <input type="checkbox"/> Braised Shark's Fin with Crabmeat & Fish Maw | 贵妃大散翅 |

CHICKEN

- | | |
|--|--------|
| <input type="checkbox"/> Roasted Crispy Chicken with Chef Speciality Sauce | 柱候脆皮鸡 |
| <input type="checkbox"/> Roasted Crispy Chicken with 'Nam Yue' Sauce | 南乳金鸡报喜 |
| <input type="checkbox"/> Special Herbal Chicken | 药材鸡 |

SEAFOOD / MEAT

- | | |
|---|-------|
| <input type="checkbox"/> Steamed 'Live' Prawns | 白灼虾 |
| <input type="checkbox"/> Stir-Fried Prawns in Golden Yam Ring | 佛盆虾球 |
| <input type="checkbox"/> Stir-Fried Scallops with Honey Beans | 蜜豆炒带子 |

DELICACIES

- | | |
|--|--------|
| <input type="checkbox"/> Braised Flower Mushrooms with Broccoli | 花菇扒西兰花 |
| <input type="checkbox"/> Braised 2 Types of Mushrooms with Lettuce | 双菇扒生菜 |
| <input type="checkbox"/> Braised LingZhi Mushrooms with Spinach | 菌灵芝菇菠菜 |

FISH

- | | |
|--|--------|
| <input type="checkbox"/> Teochew Style Steamed Garoupa | 清蒸潮式石斑 |
| <input type="checkbox"/> Hong Kong Style Steamed Garoupa | 清蒸港式石斑 |
| <input type="checkbox"/> Deep Fried Soon Hock with Superior Soya Sauce | 油浸顺壳 |

RICE / NOODLES

- | | |
|---|--------|
| <input type="checkbox"/> Stewed Ee-Fu Noodles with Dried Fish | 干烧伊面 |
| <input type="checkbox"/> Stewed Ee-Fu Noodles with Crabmeat | 蟹肉干烧伊面 |
| <input type="checkbox"/> Fried Rice Wrapped in Lotus Leaf | 聚宝荷叶饭 |

DESSERT

- | | |
|---|----------|
| <input type="checkbox"/> Teochew Style Yam Paste with Gingko Nuts | 潮式香滑银果芋泥 |
| <input type="checkbox"/> Chilled Sweet Tea with Dried Longan, Lotus Seeds & Red Dates | 莲子龙眼红枣甜汤 |
| <input type="checkbox"/> Cream of Red Bean with Glutinous Rice Balls | 红豆莎汤丸 |

Mercury Wedding Menu

* Halal Menu available upon request *

MERCURY COLD DISH Combination (choose 5 items)

- Prawn Salad
- Jelly Fish
- Octopus
- Seafood Roll

- Ngho Hiang
- Spring Roll
- Century Egg with Ginger
- Guava Chicken

情投意合大拼盘

SOUP

- Braised Shark's Fin with Crabmeat & Bamboo Fungus
- Braised Shark's Fin with Crabmeat & Dried Scallops
- Braised Shark's Fin with Crabmeat & Fish Maw

红烧蟹肉竹笙翅
红烧干贝蟹肉翅
贵妃大散翅

CHICKEN

- Roasted Crispy Chicken with Chef Speciality Sauce
- Roasted Crispy Chicken with 'Nam Yue' Sauce
- Special Herbal Chicken

柱候脆皮鸡
南乳金鸡报喜
药材鸡

SEAFOOD / MEAT

- Steamed 'Live' Prawns
- Stir-Fried Prawns in Golden Yam Ring
- Stir-Fried Scallops with Honey Beans

白灼虾
佛盆虾球
蜜豆炒带子

DELICACIES

- Braised Flower Mushrooms with Broccoli
- Braised 2 Types of Mushrooms with Lettuce
- Braised LingZhi Mushrooms with Spinach

花菇扒西兰花
双菇扒生菜
焗灵芝菇菠菜

FISH

- Teochew Style Steamed Garoupa
- Hong Kong Style Steamed Garoupa
- Deep Fried Soon Hock with Superior Soya Sauce

清蒸潮式石斑
清蒸港式石斑
油浸顺壳

RICE / NOODLES

- Stewed Ee-Fu Noodles with Dried Fish
- Stewed Ee-Fu Noodles with Crabmeat
- Fried Rice Wrapped in Lotus Leaf

干烧伊面
蟹肉干烧伊面
聚宝荷叶饭

DESSERT

- Teochew Style Yam Paste with Gingko Nuts
- Chilled Sweet Tea with Dried Longan, Lotus Seeds & Red Dates
- Cream of Red Bean with Glutinous Rice Balls

潮式香滑银果芋泥
莲子龙眼红枣甜汤
红豆莎汤丸

Jupiter Wedding Menu

* Halal Menu available upon request *

JUPITER COLD DISH Combination (choose 5 items)

- | | |
|--------------------------------------|--|
| <input type="checkbox"/> Topshell | <input type="checkbox"/> Bak Kwa |
| <input type="checkbox"/> Spring Roll | <input type="checkbox"/> Fu Yung Egg |
| <input type="checkbox"/> Prawn Salad | <input type="checkbox"/> Century Egg with Ginger |
| <input type="checkbox"/> Jellyfish | <input type="checkbox"/> Deep Fried Silver Fish |

百年好合大拼盘

SOUP

- | | |
|---|--------|
| <input type="checkbox"/> Braised Shark's Fin with Crabmeat | 红烧蟹肉翅 |
| <input type="checkbox"/> Braised Shark's Fin with Crabmeat & Shredded Chicken | 双喜蟹肉翅 |
| <input type="checkbox"/> Braised Shark's Fin with Seafood | 蟹肉会海王翅 |

CHICKEN

- | | |
|--|--------|
| <input type="checkbox"/> Special Herbal Chicken | 药材鸡 |
| <input type="checkbox"/> Roasted Crispy Chicken with 'Nam Yue' Sauce | 南乳金鸡报喜 |
| <input type="checkbox"/> Roasted Crispy Chicken with Prawn Crackers | 虾片脆皮鸡 |

SEAFOOD / MEAT

- | | |
|---|------|
| <input type="checkbox"/> Deep Fried Prawn Wrapped with Yam | 芋香虾卷 |
| <input type="checkbox"/> Steamed Live Prawns | 白灼虾 |
| <input type="checkbox"/> Pork Ribs with Chef's Speciality Sauce | 红烧排骨 |

DELICACIES

- | | |
|---|-------|
| <input type="checkbox"/> Braised LingZhi Mushrooms with Lettuce | 灵芝菇生菜 |
| <input type="checkbox"/> Braised Crabmeat with Broccoli | 花开富贵 |
| <input type="checkbox"/> Braised Chinese Black Mushrooms with Lettuce | 东菇生菜 |

FISH

- | | |
|---|---------|
| <input type="checkbox"/> Steamed Sea Bass in Hong Kong Style | 清蒸港式金目鲈 |
| <input type="checkbox"/> Steamed Sea Bass in Black Bean Sauce | 鼓汁蒸金目鲈 |
| <input type="checkbox"/> Steamed Sea Bass in Teochew Style | 潮式金目鲈 |

RICE / NOODLES

- | | |
|---|--------|
| <input type="checkbox"/> Stewed Ee-Fu Noodles with Chives | 干烧伊面 |
| <input type="checkbox"/> Stewed Ee-Fu Noodles with Mushroom | 东菇干烧伊面 |
| <input type="checkbox"/> Yang Chow Fried Rice | 扬州炒饭 |

DESSERT

- | | |
|--|--------|
| <input type="checkbox"/> Cream of Red Bean with Lotus Seeds | 莲子红豆沙 |
| <input type="checkbox"/> Chilled Honeydew Sago | 密瓜西米露 |
| <input type="checkbox"/> Chilled Almond Beancurd with Longan | 龙眼杏仁豆腐 |