

# 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 3 February 2011 – 31 December 2011**

	<b>Venus Ballroom</b> (Min 36 tables) (Max 55 tables)	<b>Mercury Ballroom</b> (Min 25 tables) (Max 34 tables)	<b>Jupiter Ballroom</b> (Min 20 tables) (Max 25 tables)
Weekday	\$768++	\$738++	\$638++
Weekend	\$838++	\$818++	\$688++

**For Wedding Dinner (on 14 FEB 2011, 9 OCT 2011, 11 NOV 2011, 20 NOV 2011, 31 DEC 2011)**

	<b>Venus Ballroom</b> (Min 36 tables) (Max 55 tables)	<b>Mercury Ballroom</b> (Min 25 tables) (Max 34 tables)	<b>Jupiter Ballroom</b> (Min 20 tables) (Max 25 tables)
Weekday	\$868++	\$838++	\$738++
Weekend	\$938++	\$918++	\$788++

**For Wedding Dinner (From 31 JULY 2011 TO 28 AUG 2011)**

	<b>Venus Ballroom</b> (Min 36 tables) (Max 55 tables)	<b>Mercury Ballroom</b> (Min 25 tables) (Max 34 tables)	<b>Jupiter Ballroom</b> (Min 20 tables) (Max 25 tables)
Weekday	\$668++	\$638++	\$538++
Weekend	\$738++	\$718++	\$588++

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 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
    - ♥ 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 |