Indian Wedding Package

FURAMA

Our Ballrooms

The Waterfall
Furama RiverFront

Min 15 Tables
Max 20 Tables

Mercury
Furama RiverFront

Min 25 Tables
Max 34 Tables

Venus Grand
Furama RiverFront

Min 30 Tables
Max 45 Tables

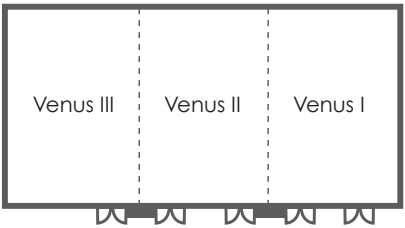
Grand Ballroom
Furama City Centre

Min 20 Tables
Max 40 Tables

Venue Layouts

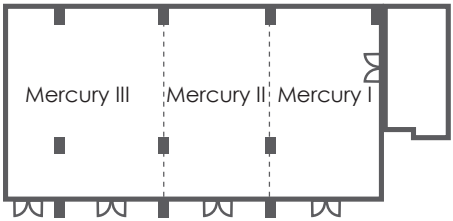
Venus

Furama RiverFront



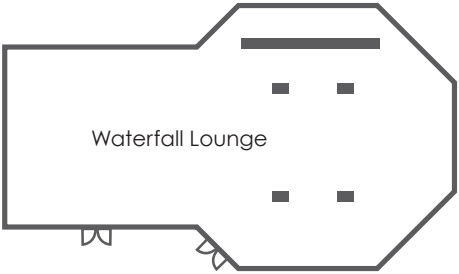
Mercury

Furama RiverFront



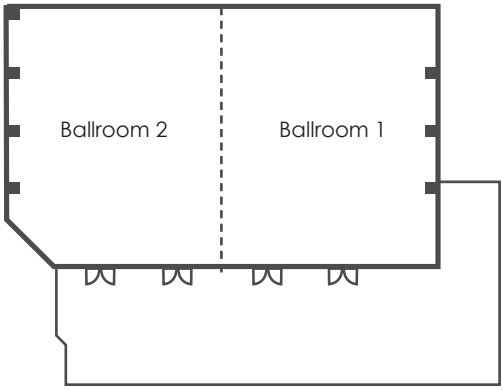
The Waterfall

Furama RiverFront



The Grand Ballroom

Furama City Centre



Package Inclusions

Lunch or Dinner
$168.00++ Per Person

DINING

- A sumptuous Indian Buffet
- Complimentary Food Tasting for 8 persons (8 food items)

BEVERAGE

- Free flow of Soft drinks, Coffee & Tea
- A bottle of champagne for stage toasting ceremony
- Waiver of corkage charge for duty paid hard liquor brought in by host
- Complimentary 1 x 30L barrel beer

DECORATIONS

- Ballroom Wedding decorations: Stage decorations, pedestals stands along the aisle, table centrepieces and misty effect for your grand entrance
- A multi-tier dummy wedding cake for cake cutting ceremony
- An elegant champagne fountain on stage

COMPLIMENTARY

- Giveaway wedding favour for every guest
- One night's stay at our Executive Suite with buffet breakfast for two
- Wedding invitation cards (with envelopes) for 80% of the confirmed guests (Exclude printing)
- Wedding accessory set consisting of an Ang Pao box and signature book
- Redemption of parking coupons for up to 20% confirmed attendance
- Usage of LCD projector(s) and built-in screen(s)

- Prices are subject to an additional Goods and Services Tax (GST) and Service Charges.
- Package prices are subjected to change without prior notice.

Indian Buffet Menu 1

APPETIZER

Punjabi Samosa with Mint Sauce
Crispy Indian Puff Stuffed with Savoury Potatoes & Green Peas
Spring Roll with Thai Chili Sauce
Savory Rolls with Cabbage and Other Vegetable Fillings

SALADS & CONDIMENTS

Garden Salad, Mixed Raita & Achar

MAIN COURSE

Subz Mutter Pulao
Basmati Rice Cooked with Peas and Indian Spices
Assorted Naan
Plain, Butter and Garlic

VEGETARIAN

Yellow Dal Tadka
Yellow Lentils Cooked with Indian Spices
Mixed Vegetables Jalfrezi
Vegetables Tossed with Bell Peppers & Spices
Kadai Paneer
Indian Cottage Cheese Cooked with Indian Spices

NON-VEGETARIAN

Mutton Rogan Josh
Boneless Mutton in an Onion-Based Gravy
Murgh Makhani
Chicken Cooked in Creamy Tomato Based Sauce
Amritsari Fish (Dry)
Deep Fried Fish Fillets Indian Cottage Cheese Cooked with Indian Spices Marinated in Ajwain

DESSERT

Fresh Fruits Platter
Mixed Of Watermelon, Honeydew & Pineapple Slices
Gulkand Rasmalai
Cheese Dumplings Soaked in Sweet & Flavoured Milk

Indian Buffet Menu 2

APPETIZER

Vegetable Pakoras with Mint Sauce
Crispy Fried Vegetable Fritters
Spring Roll with Thai Chili Sauce
Savory Rolls With Cabbage and Other Vegetable Fillings

SALADS & CONDIMENTS

Garden Salad, Mixed Raita & Achar

MAIN COURSE

Briyani Rice
Basmati Rice Cooked with Indian Spices
Assorted Naan
Plain, Butter and Garlic

VEGETARIAN

Vegetables Dalcha
Slow Cooked Lentils with Vegetabless
Mixed Vegetables Chettinadi
Vegetables Cooked in Spicy Pepper Gravy
Gobi 65
Cauliflower Cooks in South Indian Masalas

NON-VEGETARIAN

Mutton Mysore
Boneless Mutton in an Onion-Based Gravy
Chicken Perattal
Chicken Mixed with Spicy Sauce Indian Flavor
Chilli Fish
Sautéed Fish Fillet with Cauliflower Cooks in South Indian Masalas Soy & Chilli Sauce

DESSERT

Fresh Fruits Platter
Mixed of Watermelon, Honeydew & Pineapple Slices
Gulab Jamun
Deep Fried Dumplings Soaked in Flavoured Sugar Syrup

Vegetarian

APPETIZER

Dahi Papdi Chaat
Fried Pyramid-Shaped Pastry Shell Stuffed with Potatoes and Chickpeas & Topped with Sweet Yoghurt & Tamarind Chutney

Spring Roll with Thai Chili Sauce
Savory Rolls with Cabbage and Other Vegetable Fillings

Punjabi Samosa
Crispy Indian Puff Stuffed with Savory Potatoes & Green Peas

SALADS & CONDIMENTS

Garden Salad, Mixed Raita & Achar

MAIN COURSE

Jeera Rice
Basmati Rice Cooked with Jeera and Indian Spices

Assorted Naan
Plain, Butter and Garlic

Shahi Dal Makhani
Black Lentil Slow-Cooked Overnight with Tomatoes, Garlic, Finished with Butter & Cream

Sabz E Bahari
Vegetables Tossed with & Black Peppercorns, Tempered with Crushed Coriander Seeds

Palak Paneer
Cottage Cheese Cooked & Simmered In Spinach Gravy with Mild Indian Spices

Crispy Fried Bhindi
Deep Fried Savoured Lady Finger Tossed with Seasoning

Gobhi Manchurian (Dry)
Fried Cauliflower Florets Sautéed with Chopped Onions & Capsicum

DESSERT

Fresh Fruits Platter
Mixed of Watermelon, Honeydew & Pineapple Slices

Gulab Jamun
Deep Fried Dumplings Soaked in Flavoured Sugar Syrup

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