



Weddings @ Furama RiverFront



*~ Just imagine ...
your family, friends & loved ones,
with their eyes on you,
as you take your first steps down the aisle
...Fabulous... ~*



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

Indian Wedding Package

1st December 2017 to 31st December 2019

(Minimum tables required from respective Ballrooms)

JUPITER

(Min 20 tables, Max 25 tables)

Experience the renaissance of a golden era at the Furama RiverFront
The Jupiter Room (Level 3) presents cosy setting and charming baroque chandeliers
makes it ideal for a memorable intimate gathering.



MERCURY

(Min 25 tables, Max 34 tables)

Love outdoor wedding but hate the outdoors?
The 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.



VENUS

(Min 36 tables, Max 55 tables)

Experience the classic charm of a wedding at Furama RiverFront.
The pillar-free Venus Grand Ballroom (Level 3) features timeless architecture and
charming crystal ballroom chandeliers serve as an enchanting visual fit for gala
affairs.



Furama RiverFront Singapore
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Singapore 169633

Contact Us
(65) 6739 6452
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www.furama.com/riverfront

Indian Wedding Dinner Package

Book now to enjoy the following fabulous privileges!
For Wedding Banquet held from now till 31st December 2019

Indian Wedding Dinner		
Monday to Thursday (Mondays to Thursdays, eve of and Public Holidays)	Friday (Fridays, eve of and Public Holidays)	Weekend (Saturdays, Sundays, eve of and Public Holidays)
S\$98.80++ per person	S\$88.80++ per person	S\$118.00++ per person

DINING

- ♥ A sumptuous Indian Buffet Menu
- ♥ Complimentary Food Tasting for a table of 10 persons (8 food items)
- ♥ Dinner & Supper Room Service and a complimentary 1kg Wedding Cake for the Wedding Couple



BEVERAGE

- ♥ Free flow of White Wine, Red Wine, Beer, Soft Drinks, Coffee and Tea for 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
- ♥ A multi-tier dummy wedding cake for cake cutting ceremony
- ♥ An Elegant Champagne Fountain on stage



COMPLIMENTARY

- ♥ Pre-event cocktail reception with assorted nuts and light snacks
- ♥ Give-away special wedding favour for every guest
- ♥ Wedding invitation cards (with envelopes) for 80% of the confirmed guests with complimentary standard printings
- ♥ Two nights stay at our Honeymoon Suite with fruit basket, flower arrangements and choice of buffet breakfast or lunch for 2 persons at The SQUARE @ Furama
- ♥ One night stay at our Deluxe Room for Wedding helpers and buffet breakfast for 2 persons at The SQUARE @ Furama
- ♥ Parking coupons for 30% of confirmed attendance
- ♥ Wedding Accessory set consisting of an Ang Bao Box and a Signature Book
- ♥ One VIP Parking Lot for Bridal Car
- ♥ LCD Projectors with Screens
- ♥ Complimentary \$1000 rebate voucher from Yvonne Creative Bridal
- ♥ Complimentary 3 Days 2 Nights Honeymoon Stay Voucher at Furama Villas & Spa Ubud, Bali with complimentary 60 minutes of Balinese Massage at Spa Furama per stay (Validity 6 months from wedding date)



**Package prices are valid for Weddings held before 31st December 2019.*

**Prices are subject to an additional Goods and Services Tax (GST) and Service Charges*

**Package prices are subjected to change without prior notice.*

Weekday Indian Wedding Menu

APPERTIZER

PUNJABI SAMOSAS
CHICKEN TIKKA

SALAD & CONDIMENTS

SALAD
ACHAR
MINT SAUCE
PAPADUM
RAITA

RICE

BRIYANI RICE

VEGETERIAN

VEGETABLE DALCHA
MIXED VEGETABLE JALFREZI
PALAK PANEER

NON – VEGETERIAN

BUTTER CHICKEN
FISH SAMBAL
BLACK PEPPER PRAWNS

DESSERT

GULAB JAMUN
FRUIT CUSTARD

BREADS

ASSORTED NAAN



Weekend Indian Wedding Menu

APPERTIZER

HARA KEBAB
MALAI MURG KEBAB

SALAD & CONDIMENTS

SALAD
ACHAR
MINT SAUCE
PAPADUM
RAITA

RICE

BRIYANI RICE

BREADS

ASSORTED NAAN

VEGETERIAN

DHALL MAKHNI
VEGETABLE CHAP CHYE
FRIED BHINDI
PANEER BUTTER MASALA

NON – VEGETERIAN

CHICKEN PERRATAL MASALA
FISH MADRAS CURRY
MUTTON KORMA
PRAWNS TIKKA MASALA

DESSERT

RASMALAI
HONEYDEW SAGO