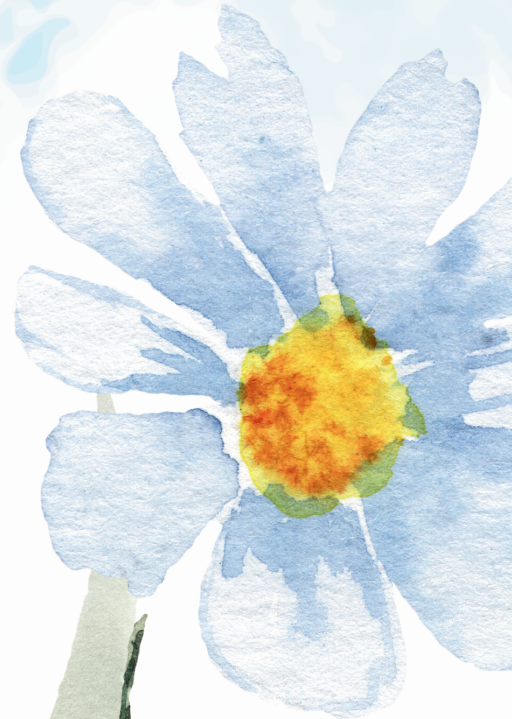




Solemnisation

PACKAGE



PACKAGE INCLUSIONS

// free flow of soft drinks & chinese tea

// waiver of corkage charge for hard liquor
(sealed bottles & duty paid)

// complimentary 03 hours usage of private
function room space

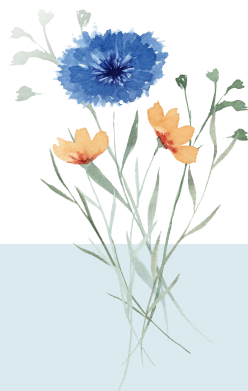
// loaning of angpao box

// wedding favors for guests
(As determined by the hotel)

// dummy cake for cake cutting ceremony

// complimentary car park redemption (QR) for up to 20%
of the guaranteed attendance

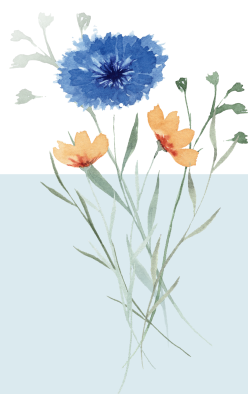
// simple ROM solemnization decorations



PRICINGS

BUFFET	\$95.00++ per person
SET	\$998.00++ per table of 10 persons

- Package prices are valid for solemnisations held before October 2027
- Prices are subjected to an additional Goods and Services Tax (GST) and Service Charges
- Package prices are subjected to change without prior notice
- Minimum 30 persons guaranteed
- Floral decorations comprising stage décor, backdrop and pedestal stands along the aisle at \$1,000++.
- Add a touch of sophistication to your grand march-in with a white aisle carpet at \$200++.
- Create a memorable toast with a champagne tower and one bottle of Champagne at \$180++.



CHINESE SET MENU

FURAMA COMBINATION PLATTER (Choose 5 items)

- | | |
|--------------------------------------|---|
| ☐ Topshell | ☐ Bak Kwa |
| ☐ Spring Roll | ☐ Smoked Duck |
| ☐ Prawn Salad | ☐ Baby Octopus |
| ☐ Jelly Fish | ☐ Deep fried Silver Fish |

SOUP

- ☐ Braised Pumpkin Seafood Soup
- ☐ Braised Fish Maw with Golden Mushroom Soup
- ☐ Braised Three Treasures Seafood Soup

CHICKEN

- ☐ Special Herb Chicken
- ☐ Roasted Crispy Chicken with 'Nam Yue' Sauce
- ☐ Roasted Crispy Chicken with Prawn Crackers

SEAFOOD

- ☐ Deep-Fried Prawn Wrapped with Kataifi Dough
- ☐ Steamed Live Prawns
- ☐ Stir-Fried Prawns with Cashew Nuts, Celery & Dried Chilli

VEGETABLES

- ☐ Braised Ling Zhi Mushrooms with Lettuce
- ☐ Braised Crabmeat with Broccoli
- ☐ Braised Chinese Black Mushroom with Lettuce

FISH

- ☐ Steamed Sea Bass in Hong Kong Style
- ☐ Steamed Sea Bass in Black Bean Sauce
- ☐ Steamed Sea Bass in Teochew Style

RICE / NOODLES

- ☐ Stewed Ee-Fu Noodles with Chives
- ☐ Stewed Ee-Fu Noodles with Mushroom
- ☐ Yang Chow Fried Rice

DESSERT

- ☐ Cream of Red Bean with Lotus Seeds
- ☐ Chilled Honeydew Sago
- ☐ Chilled Red Date, Lotus Seeds with White Fungus

INDONESIAN SET MENU

(Furama RiverFront)

KINTAMANI COMBINATION PLATTER (Choose 5 items)

- ☐ Prawn Salad
- ☐ Seafood Roulade
- ☐ Samosa
- ☐ Chicken Satay with Peanut Sauce
- ☐ Quail Egg
- ☐ Guava Chicken
- ☐ Spring Roll

SOUP

- ☐ Sop Buntut (Beef Oxtail Soup with Carrot and Potatoes)
- ☐ Sop Kambing (Mutton Soup with Vegetables)
- ☐ Sop Ayam Bali (Clear Chicken Soup served with Chicken Meatballs and Green Papaya)
- ☐ Sop Nelayan ("Nusantara Style" Hot & Spicy Seafood Soup)

MAIN COURSES

Accompanied with a choice of Steamed Fragrant White Rice / Biryani Rice / Fragrant Yellow Rice / Pandan Rice

CHICKEN

- ☐ Ayam Panggang Pengantin (Grilled Chicken with Spicy Green Chilli Sauce)
- ☐ Ayam Panggang Rica-Rica (Grilled Chicken topped with Homemade Sauce)
- ☐ Ayam Panggang Taliwang ("Lombok Style" Spicy Grilled Chicken)
- ☐ Ayam Panggang Rujak ("Kintamani Style" Grilled Chicken)

BEEF / MUTTON

- ☐ Lapis Daging Surabaya (Sliced Beef Sautéed with Butter, Tomato Paste and Green Chilli)
- ☐ Daging Rendang Sumatra (Beef Simmered in Spicy Coconut Gravy)
- ☐ Daging Sambel Belado (Sliced Beef Sautéed with Hot Chilli Sauce)
- ☐ Rendang Kambing (Mutton Simmered in Spicy Coconut Gravy)
- ☐ Gulai Kambing (Mutton Stewed in Coconut Milk)

VEGETABLES

- ☐ Sayur Campur (Sautéed Mixed Vegetables with Oyster Sauce)
- ☐ Kailan Saus Tiram (Baby Kailan Sautéed with Garlic & Oyster Sauce)
- ☐ Tumis Kacang Madu (Sautéed Honey Bean with Garlic & Oyster Sauce)
- ☐ Tumis Brokoli (Sautéed Broccoli with Garlic and Scallops)

FISH

- ☐ Ikan Garupa Kukus Kintamani (Steamed Garoupa topped with Homemade Chilli Sauce)
- ☐ Ikan Siakap Saus Assam Manis (Fried Sea Bass with Sweet & Sour Sauce)
- ☐ Ikan Goreng Saus Cabe (Deep-Fried Sea Bass topped with Homemade Spicy Sauce)
- ☐ Ikan Siakap Balerang (Deep-Fried Sea Bass topped with Black Soya Sauce)

DESSERT

- ☐ Es Chendol (Fresh Coconut Milk with Kidney Beans, Green Jelly and Palm Sugar)
- ☐ Es Teler (Fresh Coconut Milk, Jackfruit, Avocado served with Condensed Milk)
- ☐ Kintamani Sunset (Fresh Coconut Milk, Black Jelly, Attap Seed, Red Bean, Green Jelly and Palm Sugar)
- ☐ Bubur Hitam Manis (Warm Black Glutinous Rice Dessert topped with Coconut Milk)

MALAY SET MENU

(Furama City Centre)

COMBINATION PLATTER (Choose 5 items)

- ☐ Japanese Seasoned Mini Octopus
- ☐ Quail Egg
- ☐ Spring Roll
- ☐ Prawn Salad
- ☐ Jelly Fish
- ☐ Yam Roll
- ☐ Samosa
- ☐ Spring Roll

SOUP

- ☐ Soto Ayam Madura (Indonesian-styled Chicken Soup)
- ☐ Sop Kambing (Mutton Soup with Vegetables)
- ☐ Sop Bakso (Beef Ball Soup with Vegetables)

MAIN COURSES

Accompanied with a choice of Steamed Fragrant White Rice / Biryani Rice / Fragrant Yellow Rice / Pandan Rice

CHICKEN

- ☐ Ayam Goreng Mentega (Stir-fried Cubes of Chicken with Butter)
- ☐ Ayam Goreng Rangup & Saus Kachang (Crispy Fried Boneless Chicken Leg with Spicy Peanut sauce)
- ☐ Opor Ayam (Braised Chicken with Vegetables Indonesian style)

PRAWN

- ☐ Udang Goreng Lada Sulah (Wok fried Prawn with Black Pepper)
- ☐ Udang Goreng Mentenga (Stir-fried Prawn with butter)
- ☐ Udang Goreng Nestum (Fried Prawn with Oats)

VEGETABLES

- ☐ Sayur Campur (Sautéed Mixed Vegetables with Oyster Sauce)
- ☐ Kailan Saus Tiram (Baby Kailan Sautéed with Garlic & Oyster Sauce)
- ☐ Tumis Kacang Madu (Sautéed Honey Bean with Garlic & Oyster Sauce)
- ☐ Tumis Brokoli (Sautéed Broccoli with Garlic and Scallops)

FISH

- ☐ Ikan Siakap Masak Lemak Nenas (Sea Bass in Spicy Coconut Sauce)
- ☐ Ikan Siakap Saus Assam Manis (Sea Bass with Sweet & Sour Sauce)
- ☐ Ikan Goreng Tauchio (Sea Bass topped with Preserved Soya Bean Paste)
- ☐ Ikan Goreng ala Thai (Sea Bass topped with Home-made Sweet Thai Chili)

RICE / NOODLES

- ☐ Nasi Kitcheri (Steamed Fragrant Rice with Red Lentil)
- ☐ Mee Goreng Sayuran (Fried Noodles with Vegetables)
- ☐ Nasi Bukhari (Steamed Fragrant Rice with Minced Meat & Vegetables)

DESSERT

- ☐ Es Chendol (Fresh Coconut Milk with Kidney Beans, Green Jelly and Palm Sugar)
- ☐ Es Teler (Fresh Coconut Milk, Jackfruit, Avocado served with Condensed Milk)
- ☐ Bubur Hitam Manis (Warm Black Glutinous Rice Dessert topped with Coconut Milk)

INTERNATIONAL BUFFET MENU

SALAD (Choose 1 item)

- ☐ Mesclun Salad
- ☐ Russet Potato Salad with Chicken Pieces tossed in Mustard Mayo & Chopped Parsley
- ☐ Greek Salad with Feta Cheese and Olives
- ☐ Caprese Salad with Balsamic Glaze
- ☐ Smoked Duck Breast with Lychee and Cucumber
- ☐ Asian Coleslaw with Sultanas and Sesame Dressing
- ☐ Chilled Tofu with Roasted Sesame and Scallion

APPETISER (Choose 1 item)

- ☐ Salmon Nicoise Salad with Furikake
- ☐ Shrimp & Melon Salad
- ☐ Assorted Fresh Mushroom Salad
- ☐ Mixed Bean Salad with Cherry Tomato and Cilantro
- ☐ Thai style Shrimp Salad with Coriander and Vermicelli
- ☐ Sliced Teriyaki Roasted Beef with Golden Mushroom
- ☐ Poached Chicken with Ginger Cilantro Pesto
- ☐ Spicy Topshell Salad - Chinese Style
- ☐ Seasoned Jelly Fish with Sesame Seed & Cucumber
- ☐ Marinated Baby Octopus with Sesame Seed and Coral Lettuce
- ☐ Poached Chicken Roulade with Oriental Gremolata

SOUPS (Choose 1 item)

- ☐ WESTERN (served with bread roll & butter)
- ☐ Cream of Pumpkin
- ☐ Cream of Mushroom
- ☐ Vegetarian Minestrone
- ☐ Seafood Chowder
- ☐ Leek & Potato Soup with Chicken Ham
- ☐ Cream of Chickpea with Corn Kernel

MALAY

- ☐ Soto Ayam Madura (Shredded Chicken Soup served with Egg, Vermicelli topped with Fried Shallots)
- ☐ Sop Kambing (Mutton Soup mixed with Vegetables)
- ☐ Beef Oxtail Soup with Carrot and Potatoes

CHINESE

- ☐ Sweet Corn Soup with Crabmeat
- ☐ Hot & Sour Szechuan Soup
- ☐ Wintermelon and Skinless Chicken Soup
- ☐ Black Chicken Skinless Herbal Soup
- ☐ Clear Vegetables Soup
- ☐ Seafood Beancurd Soup
- ☐ Skinless Chicken Soup with White Fungus & Mushroom

INTERNATIONAL BUFFET MENU

MAINS COURSE (Choose 1 item each)

CHICKEN

- ☐ Baked Chicken with Herbs & Mustard
- ☐ Oven Baked Chicken with Teriyaki Glaze, Sesame and Scallion
- ☐ Wok Fried Chicken in Kam Hiong Style
- ☐ Kung Pao Chicken with Cashew Nuts
- ☐ Prawn Paste Chicken
- ☐ Aromatic Indian-Style Pepper Chicken
- ☐ Chicken Curry with Potatoes
- ☐ Roasted Duck with Plum Sauce
- ☐ Chinese Style Roasted Chicken

BEEF / MUTTON

- ☐ Slow Cooked Beef Chunk and Mushroom Ragout
- ☐ Wok Fried Slice Beef with Ginger and Scallion
- ☐ Black Pepper Beef
- ☐ Beef Rendang
- ☐ Mutton Rendang
- ☐ Mutton Curry with Potatoes

SEAFOOD

- ☐ Steamed Fish Fillet with Nyonya Jiang Zheng Sauce
- ☐ Steamed Fish with Superior Soy
- ☐ Sweet and Sour Fish with Pineapple and Peppers
- ☐ Salmon Fillet with Teriyaki Glaze topped with Sesame and Scallion
- ☐ Tom Yum Baked Fish with Aromatics
- ☐ Stir Fried Prawns with Celery and Capsicum
- ☐ Cereal Prawns with Curry Leaves
- ☐ Salted Egg Yolk Prawns with Curry Leaves
- ☐ Prawns with Lemon Butter Garlic Sauce
- ☐ Mussel in Lemon Butter Cream Sauce with Cherry Tomatoes

INTERNATIONAL BUFFET MENU

VEGETABLES (Choose 1 item)

- ☐ Blanched Broccoli with Crabmeat & Egg White
- ☐ Blanched Broccoli with Abalone Mushrooms
- ☐ Medley of Vegetables with Lotus Roots & Black Fungus
- ☐ Cauliflower Au Gratin
- ☐ Chargrilled Squashes and Root Vegetables
- ☐ Loh Han Zhai
- ☐ Fresh Gluten & Flower Mushrooms with Broccoli
- ☐ Braised Egg Bean curd with Chilli Crab Sauce
- ☐ Braised Assorted Mushrooms with Tofu
- ☐ Braised "Ma Po" Tofu
- ☐ Stir-Fried Long Beans with Dried Shrimps
- ☐ Braised Duet Mushroom with Nai Bai

RICE & NOODLES (Choose 1 item)

- ☐ Fried Hong Kong Noodle
- ☐ Vegetarian Fried Bee Hoon
- ☐ Spaghetti Aglio Olio
- ☐ Mac & Cheese
- ☐ Fried Black Pepper Udon with Seafood
- ☐ Mee Goreng
- ☐ Braised Ee-Fu Noodle with Chives
- ☐ Braised Vegetarian Eu-Fu Noodles with Mushroom
- ☐ Penne with Basil & Pomodoro Sauce
- ☐ Vegetarian Fried Rice
- ☐ Pineapple Rice with Chicken Floss
- ☐ Yong Chow Fried Rice (with Mock Char Siew)
- ☐ Fried Rice with Shrimps and Egg
- ☐ Nasi Briyani
- ☐ Steamed White Rice
- ☐ Buttered Rice with Cashew Nuts

DESSERT (Choose 3 items)

- ☐ Tropical Fruit Platter
- ☐ Strawberry Mousse Cake
- ☐ Assorted Mini Cupcakes
- ☐ Black Forest Cake
- ☐ Honeydew Melon with Sago (less sugar)
- ☐ Chocolate Fudge Cake
- ☐ Baked Cheese Cake
- ☐ Mini French Pastries
- ☐ Mini Fruit Tartlets
- ☐ Almond Beancurd with Longans
- ☐ Apple Crumble
- ☐ Mango Pudding (less sugar)
- ☐ Cream Caramel
- ☐ Vanilla Cream Brulee
- ☐ Bread and Butter Pudding
- ☐ Cream of Red Bean with Lotus Seeds
- ☐ Green Bean Soup (less sugar)



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