Blissful Harmony

WEDDING 2027/2028

PACKAGE INCLUSIONS

DINING

- A sumptuous 8-courses Chinese menu created specially by our Master Banquet Chef
- Complimentary Food Tasting for a table of 10 persons (8-Courses)

BEVERAGE

- Free flow of Red, White Wine, and Beer
- Free flow of Soft Drinks and Chinese Tea for cocktail reception and wedding banquet
- Waiver of corkage charge for sealed & duty paid hard liquor brought in by host
- Elegant Champagne Fountain with one bottle of sparkling wine for stage toasting ceremony

DECORATIONS

- Ballroom wedding decorations: Stage decorations, pedestals stands along the aisle, table centerpieces, seat covers for all chairs and misty effect for your grand entrance
- Special Set-up for VIP tables and chairs
- A multi-tier dummy wedding cake for cake cutting ceremony

COMPLIMENTARY

- Pre-event cocktail reception with roasted nuts
- Give-away special wedding favour for every guest
- Wedding invitation cards for 70% guaranteed attendance (exclude printing)
- A Signature Book for Wedding Reception
- A Celebration Money Box (On Loan)
- Parking coupons through a QR code for 20% of confirmed attendance
- Complimentary usage of LCD Projectors with Screens
- One Night Stay at our Executive Club Room with buffet breakfast for 2 persons

OUR BALLROOMS

FURAMA RIVERFRONT

THE WATERFALL	MIN 15 TABLES MAX 20 TABLES
MERCURY	MIN 18 TABLES MAX 34 TABLES
MERCURY I & II	MIN 10 TABLES MAX 12 TABLES
VENUS GRAND	MIN 35 TABLES MAX 48 TABLES
VENUS I	MIN 10 TABLES MAX 12 TABLES
VENUS II, III	MIN 20 TABLES MAX 25 TABLES
JUPITER	MIN 15 TABLES MAX 25 TABLES

FURAMA CITY CENTRE

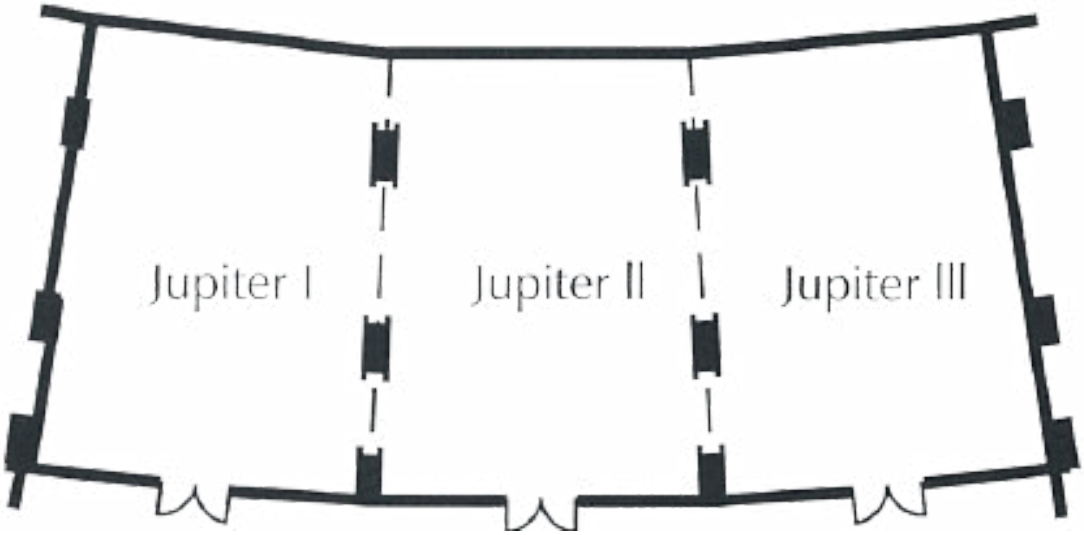
BALLROOM I OR II	MIN 14 TABLES MAX 18 TABLES
THE GRAND BALLROOM	MIN 20 TABLES MAX 45 TABLES

VENUE LAYOUTS

WATERFALL LOUNGE

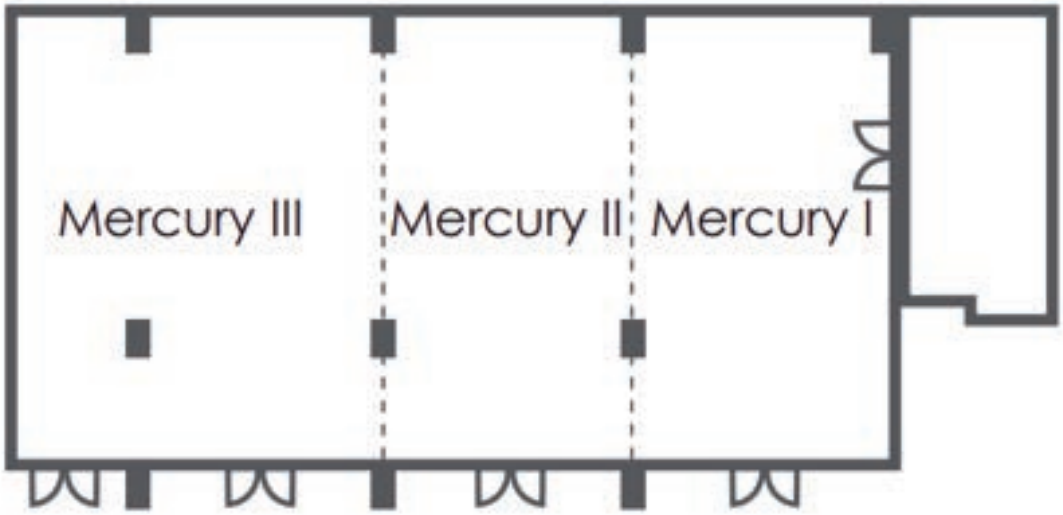


JUPITER

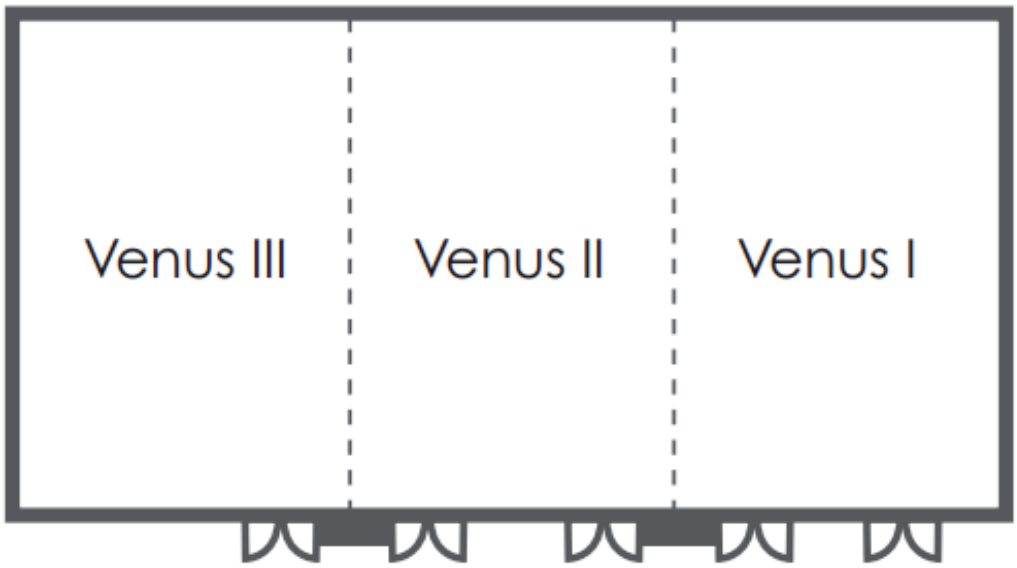


VENUE LAYOUTS

MERCURY

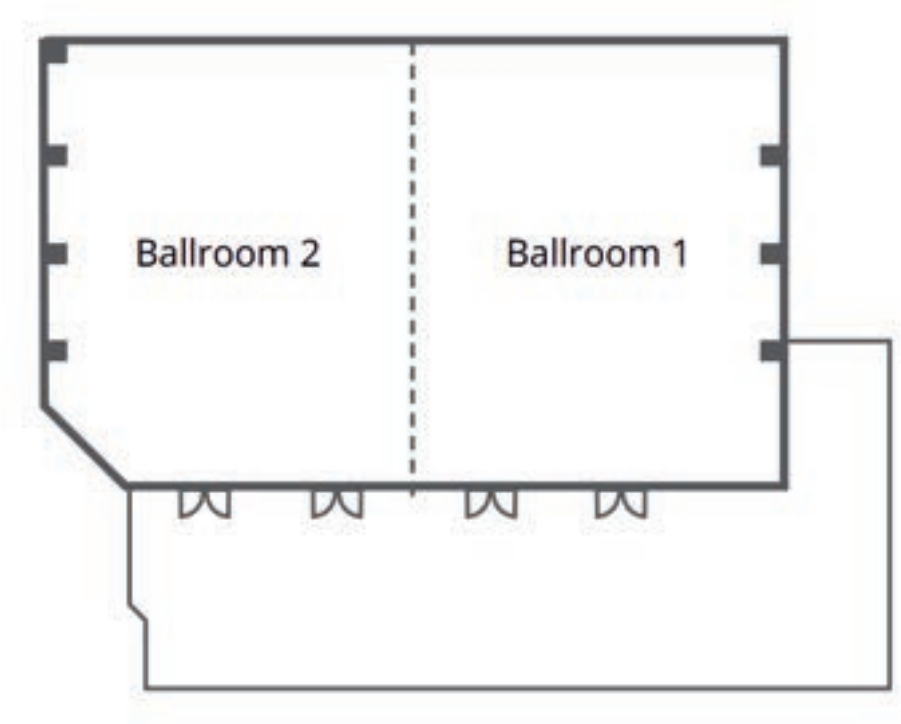


VENUS



VENUE LAYOUTS

THE GRAND BALLROOM



THE HERITAGE



LUNCH/DINNER PACKAGE PRICING

MONDAY - SUNDAY

THE WATERFALL	$1468.00++
JUPITER BALLROOM	$1288.00++
VENUS GRAND BALLROOM	$1398.00++
VENUS I OR VENUS II & III BALLROOM	$1428.00++
MERCURY BALLROOM	$1308.00++
MERCURY I & II BALLROOM	$1348.00++
BALLROOM I OR II GRAND BALLROOM FURAMA CITY CENTRE	$1368.00++

- Package prices and entitlements are valid for new booking only.
- Package prices are valid for Weddings held by 31st December 2026.
- Additional $50++ per table for wedding from 1 January 2027.
- Additional $100++ per table for wedding from 1 January 2028.
- Prices are subject to an prevailing Goods and Services Tax (GST) and Service Charges.
- Package prices are subjected to change without prior notice.

FUSION WEDDING MENU

FUSION APPETISER PLATTER

Chilled Prawns with Citrus Dressing
鲜虾柑橘沙律

Crispy Seafood Beancurd Roll
香脆海鲜腐皮卷

Chicken Satay with Peanut Sauce
沙爹鸡肉串

Golden Samosa
黄金咖喱角

Roasted Duck Breast with Mango Salsa
烤鸭胸佐芒果莎莎酱

SOUP

Braised Seafood Soup
红烧海鲜羹

MAIN COURSE

Grilled Taliwang Chicken with Emping Crackers
印尼塔利旺风味烤鸡佐 Emping 脆片

Golden Cereal Prawns
黄金麦香虾

Sautéed Seasonal Vegetables with Shredded Chicken and Mushrooms in Oyster Sauce
蚝皇鸡丝冬菇扒时蔬

Grilled Salmon with Avocado Crema
香烤三文鱼佐牛油果奶油酱

Seafood Laksa Spaghetti
海鲜叻沙意大利面

DESSERT

Assorted French Pastries
法式精选甜点拼盘

CHINESE MENU

BLISSFUL COMBINATION PLATTER

Prawn Salad, Roast Duck, Seafood Beancurd Roll, Jellyfish & Chicken Bak Kwa
沙律虾、脆皮烧鸭、海鲜腐皮卷、凉拌海蜇、蜜汁鸡肉干

SOUP

- ☐ Braised Fish Maw Soup with Shredded Abalone 鱼鳔鲍鱼丝海鲜汤
- ☐ Braised Sea Treasure & Conpoy Soup 干贝海味羹
- ☐ Golden Pumpkin Soup with Seafood 金汤海鲜羹

CHICKEN

- ☐ Roast Chicken with Nam Yue Sauce 南乳烧鸡
- ☐ Roast Chicken with Golden Garlic 蒜香烧鸡
- ☐ Roast Chicken with Honey Sauce 蜜汁烧鸡
- ☐ Steamed Dendrobium Herbs Chicken 古法荷叶富贵鸡

PRAWN

- ☐ Steamed “Live” Prawn with Chinese Herbs 药材虾
- ☐ Sauteed Prawns with Mushroom & Celery in XO Sauce XO酱松菇西芹炒虾仁
- ☐ Deep-Fried Prawn with Cereal 麦片虾
- ☐ Poached Prawn with Kaoliang (Sorghum) & Tangerine 高粱酒白灼虾

DELICACIES

- ☐ Braised Mushroom with Spinach in Superior Sauce 冬菇扒菠菜
- ☐ Braised Wolfberry & Crabmeat Sauce with Broccoli 枸杞蟹扒西兰花
- ☐ Braised Sea Clams with Baby Pakchoi in Superior Sauce 海螺片扒奶白菜
- ☐ Braised Lingzhi Mushroom with Lettuce 灵芝菇扒生菜

FISH

- ☐ Steamed Garoupa with Superior Soya Sauce 清蒸石斑
- ☐ Steamed Garoupa with Teo Chew Style 潮州式蒸石斑
- ☐ Deep-Fried Garoupa with Thai Style Sweet & Spicy Sauce 泰式甜辣酱炸石斑
- ☐ Steamed Grouper with Tangerine Peel and Kaoliang (Sorghum) in Superior Soup 陈皮高粱酒蒸石斑

RICE / NOODLES

- ☐ Braised Ee-Fu Noodle with Yellow Chives & Shimeji Mushroom 韭黄松菇焖伊面
- ☐ Braised Ee-Fu Noodle with Shredded Treasure 三丝焖伊面
- ☐ Steamed Fragrance Rice with Chinese Sausage in Lotus Leaf 腊味荷叶饭
- ☐ Olive Fried Rice with Seafood 榄菜海鲜炒饭

DESSERT

- ☐ Chilled Mango Sago with Pomelo 芒果西米露
- ☐ Chilled Peach Jelly with White Fungus & Red Dates 雪耳红枣桃胶炖
- ☐ Steamed Yam Paste with Gingko Nut & Coconut Milk 椰香银杏芋泥
- ☐ Assorted French Pastries 法式糕点

FURAMA

FURAMA CITY CENTRE

60 EU TONG SEN STREET
SINGAPORE 059804

FURAMA RIVERFRONT

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