



~ A serene setting to take your vows ~



Wedding Solemnisation Package

Wedding Solemnisation Package Includes:

- ♥ Sumptuous menus specially prepared by our gourmet chefs
- ♥ Free flow of soft drinks, coffee & tea (excluding juices)
- ♥ Waiver of corkage charge for hard liquor (must be sealed and duty paid)
- ♥ Complimentary 3 hours usage of Private Function Room / The Waterfall
- ♥ Special wedding favour for your guests
- ♥ A personalized guest signature book
- ♥ Wedding solemnisation decorations
- ♥ Complimentary car park coupons for up to 30% of the guaranteed attendance
- ♥ Complimentary one night stay in our Superior Room with Buffet Breakfast for 2 persons

Buffet Style *(Halal Menu upon request)	Private Function Room (Min. 30 Persons)	Private Function Room (Min. 50 Persons)	The Waterfall (Min. 80 Persons)
Hi-Tea	\$70.00++ per person	\$65.00++ per person	
Buffet Lunch	\$73.00++ per person	\$68.00++ per person	
Buffet Dinner	\$83.00++ per person	\$78.00++ per person	

Set Menu *(Halal Menu upon request)	Private Function Room (Min. Guaranteed of 5 Tables)
Chinese Set Lunch	\$828.00++ per table
Chinese Set Dinner	\$928.00++ per table

*Minimum of 30 persons required

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

*Wedding Solemnisation Package is subject to changes without prior notice.

Furama RiverFront Singapore
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Singapore 169633

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Wedding Solemnisation Hi-Tea Reception Menu

HI-TEA MENU I

ASSORTED FINGER SANDWICHES

Egg Mayonnaise
Cheese and Tomato
Ham and Cheese
Tuna and Celery

HOT ITEMS

Siew Mai
Honey Prawn
Sausage Roll
Golden Samosa
Soon Kueh
Deep Fried Salt and Pepper Chicken Wing
Vegetarian Fried Bee Hoon

DESSERTS

Tropical & Seasonal Fresh Fruits Platter
Baked Cheese Cake
Assorted Fruit Tartlets
Assorted French Pastries
Assorted Agar Agar

Coffee & Tea

HI-TEA MENU II

ASSORTED FINGER SANDWICHES

Egg Mayonnaise
Cheese and Tomato
Ham and Cheese
Tuna and Celery

HOT ITEMS

Har Kow
Chicken Pau
Mini Pizza
Spring Rolls
Curry Puffs
Deep Fried Salt and Pepper Chicken Wing
Vegetarian Fried Noodles

DESSERTS

Tropical & Seasonal Fresh Fruits Platter
Chocolate Fudge Cake
Assorted Fruit Tartlets
Assorted Nonya Kueh
Assorted Agar Agar

Coffee & Tea

Wedding Solemnisation Buffet Menu

Cold Selection (Pick 2 of your own choice)

- Honey Chicken Roll with Pineapple Salsa
- Smoked Turkey Breast with Asparagus
- "Cantonese" Roasted Duck with Plum Sauce
- Smoked Salmon with Condiments

Salad (Pick 2 of your own choice)

- Cauliflower & Egg Mimosa
- Apple & Celery with Walnut
- Assorted Garden Fields with Assorted Dressing
- Mixed Garden Greens with Vinaigrette & Thousand Island
- Classical Potato Salad
- Tomato & Salted Egg

Soup (Pick 1 of your own choice)

- Hot & Sour Sichuan Soup
- Cream of Wild Mushroom
- Garden Pea & Board Ham Broth
- Thick Sweet Corn Soup

Hot Selections (Pick 5 main course of your own choice)

- Udang Lada Hitam (Black Pepper Prawn)
- Tahu Telor (Specialty Beancurd Omelette)
- Kintamani Chicken Curry
- John Dory with Capsicum Roulis & Light Curry Sabayon
- Kung Po Prawns
- Stir Fried Seasonal Vegetables with Oyster Sauce
- Braised Beancurd served with Golden Mushrooms
- Braised Chicken with Red Wine Sauce
- Steamed fillet of fish with Nonya Sauce

Rice or Noodles (Pick 1 of your own choice)

- Braised Ee Fu Noodles
- Fried Rice Yong Chow Style
- Steamed Fragrance White Rice

Dessert (Pick 4 of your own choice)

- Tropical & Seasonal Fresh Fruit Platter
- Chocolate Mousse
- Selection of French Pastries
- Assorted Mini Fruit Tartlets
- Cream Caramel
- Assorted Nonya Kueh

Assorted Soft Drinks, Coffee & Tea

Wedding Solemnisation Chinese Set Menu

* Halal Menu available upon request *

COLD DISH Combination (choose 5 items)

- | | | |
|--------------------------------------|--------------------------|------------------------|
| <input type="checkbox"/> Topshell | <input type="checkbox"/> | 百年好合大拼盘 |
| <input type="checkbox"/> Spring Roll | <input type="checkbox"/> | Chicken Bak Kwa |
| <input type="checkbox"/> Prawn Salad | <input type="checkbox"/> | Fu Yung Egg |
| <input type="checkbox"/> Jellyfish | <input type="checkbox"/> | Japanese Maki |
| | <input type="checkbox"/> | Deep Fried Silver Fish |

SOUP

- | | |
|---|---------|
| <input type="checkbox"/> Braised Pumpkin Seafood Soup | 金瓜海鲜汤 |
| <input type="checkbox"/> Braised Fish Maw Soup with Golden Mushroom | 鱼鳔金菇海鲜汤 |
| <input type="checkbox"/> Braised Three Treasures Seafood Soup | 三宝海鲜汤 |
| <input type="checkbox"/> Braised Shark's Fin with Crabmeat | 红烧蟹肉翅 |
| <input type="checkbox"/> Braised Shark's Fin with Seafood | 蟹肉会海王翅 |

CHICKEN

- | | |
|--|--------|
| <input type="checkbox"/> Roasted Crispy Chicken with Lemon Sauce | 柠檬烧鸡 |
| <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

- | | |
|--|------|
| <input type="checkbox"/> Stir Fried Prawn with Celery and Cashew Nut | 西芹虾球 |
| <input type="checkbox"/> Cereal Prawn | 麦片虾 |
| <input type="checkbox"/> Steamed Live Prawns | 白灼虾 |

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 Spinach | 冬菇菠菜 |

FISH

- | | |
|---|---------|
| <input type="checkbox"/> Steamed Sea Bass in Hong Kong Style | 清蒸港式金目鲈 |
| <input type="checkbox"/> Deep Fried Sea Bass in Thai Style | 油浸泰式金目鲈 |
| <input type="checkbox"/> Steamed Sea Bass in Soya Bean Crumbs | 清蒸豆酥金目鲈 |

RICE / NOODLES

- | | |
|---|--------|
| <input type="checkbox"/> Stewed Ee-Fu Noodles with Chives | 干烧伊面 |
| <input type="checkbox"/> Stewed Ee-Fu Noodles with Mushroom | 冬菇干烧伊面 |
| <input type="checkbox"/> Seafood Fried Rice | 海鲜炒饭 |

DESSERT

- | | |
|--|--------|
| <input type="checkbox"/> Cream of Red Bean with Lotus Seeds | 莲子红豆沙 |
| <input type="checkbox"/> Chilled Mango Pudding with Strawberry | 芒果布丁 |
| <input type="checkbox"/> Chilled Almond Beancurd with Longan | 龙眼杏仁豆腐 |