

 **FURAMA**

Solemnisation

PACKAGE
2024



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

// guest signature book

// dummy cake for cake cutting ceremony

// complimentary car park coupons for up to 20%
of the guaranteed attendance

// simple ROM solemnization decorations



PRICINGS

BUFFET LUNCH	\$80.00++ per person
BUFFET DINNER	\$88.00++ per person
SET LUNCH	\$858.00++ per table of 10 persons
SET DINNER	\$958.00++ per table of 10 persons

- Package prices are valid for solemnisations held before 31st December 2024
- 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



CHINESE SET MENU

FURAMA COMBINATION PLATTER (Choose 5 items)

- Topshell
- Spring Roll
- Prawn Salad
- Jelly Fish
- Bak Kwa
- Roasted Duck Roulade
- Baby Octopus
- 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 Kacang (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 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 (Pick 2)

- o Mesclun Salad
- o Potato Salad with Chicken Bits
- o Greek Salad
- o Asian Coleslaw

Dressings: Herb Vinaigrette, French, Thousand Island, Mustard

APPETIZERS (Pick 2)

- o Roasted Duck with Plum Sauce
- o Seasoned Jelly Fish
- o Salmon Nicoise Salad
- o Spicy Topshell Salad
- o Marinated Baby Octopus
- o Shrimp & Melon Salad

SOUPS (Pick 1)

- o Cream of Pumpkin
- o Cream of Mushroom
- o Sweet Corn Soup with Crabmeat
- o Sop Kambing
(Mutton Soup mixed with Vegetables)

HOT SELECTIONS (Pick 5)

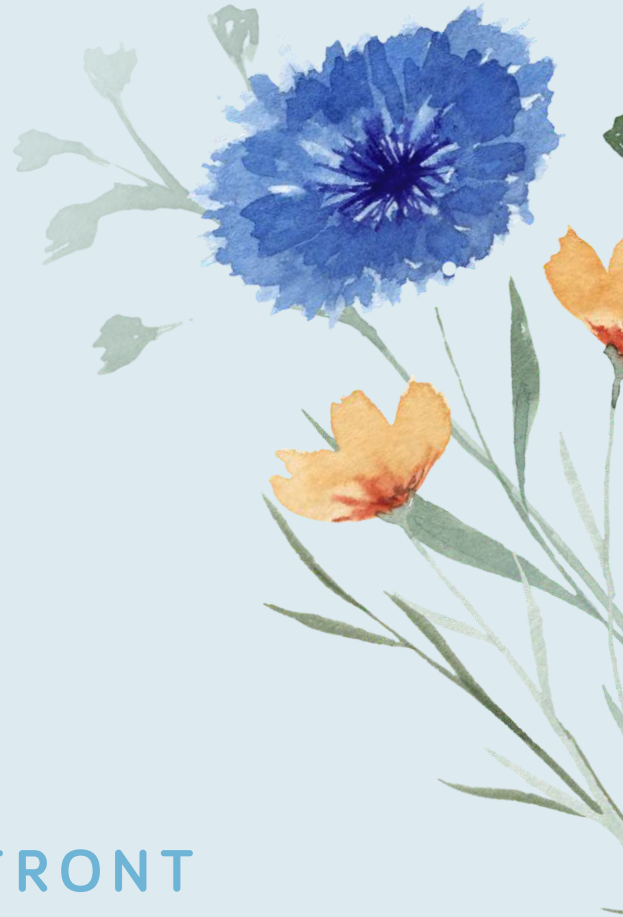
- o Baked Chicken with Herbs and Mustard
- o Oven Baked Chicken with Teriyaki Sauce
- o Slow Cooked Beef Chunk and Mushroom Ragout
- o Stir Fried Slice Beef with Ginger
- o Mutton Rendang
- o Broccoli with Crabmeat & Egg White
- o Cauliflower Au Gratin
- o Salmon Fillet with Teriyaki Glaze
- o Seafood Stew

RICE / NOODLES (Pick 1)

- o Braised Ee Fu Noodles
- o Fried Rice Yang Chow Style
- o Penne with Basil & Pomodoro Sauce

DESSERTS (Pick 4)

- o Tropical Fruit Platter
- o Strawberry Mousse Cake
- o Assorted Mini Cupcakes
- o Green Bean Soup
- o Almond Beancurd with Longans
- o Apple Crumble



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