FURAMA

# 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

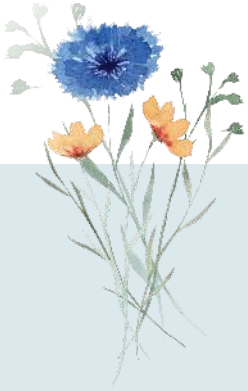


FURAMA

# 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++.



FURAMA

# CHINESE SET MENU

FURAMA COMBINATION PLATTER (Choose 5 items)

❑ Topshell
❑ Spring Roll
❑ Prawn Salad
❑ Jelly Fish
❑ Bak Kwa
❑ Smoked Duck
❑ 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
❑ Spring Roll
❑ Jelly Fish
❑ Samosa
❑ Quail Egg
❑ Prawn Salad
❑ Yam Roll
❑ 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 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)



## FURAMA RIVERFRONT

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