

Classic WEDDING PACKAGE 2015 - 2016

Grand Ballroom Packages	Eight-Course Set Lunch	Eight-Course Set Dinner
Weekday (Mon - Fri)	S\$808.00++	S\$898.00++
Weekend (Sat & Sun), Eve of PH and PH	S\$838.00++	S\$998.00++
Minimum Booking	20	30

Prices are subjected to an additional Goods and Services Tax (GST) and service charge.
All prices stated herein are valid for weddings held from **now till December 2016**.

For enquiries, please contact our banquet team at:

☎ 6531 5356 / 6531 5301

✉ banquet.citycentre@furama.com

Terms and Conditions

- The above promotion is only valid for new booking, with fulfilment of minimum tables required as stated above.
- All bookings are subjected to availability of date and venue upon confirmation.
- The above promotion privileges are non-transferable and non-exchangeable.
- The Hotel reserves the right to amend the package details without prior notice.
- A non-refundable and non-transferable deposit payment of S\$3,000 must be made for all confirmed reservations. An additional deposit of S\$3,000 will be required during food tasting.
- Immediate settlement of balance payment is to be made at the end of the event by cash, credit card or money order.

Grand Ballroom

LUNCH PACKAGE 2015 - 2016

DINING

- ♥ Indulge in a sumptuous eight-course Cantonese menu

BEVERAGE

- ♥ Pre-lunch cocktail at the private foyer to welcome the arrival of your guests
- ♥ Endless stream of soft drinks (Coke, Orange, Green Tea) and Chinese tea while feasting
- ♥ One complimentary bottle of wine or one complimentary 30 litres barrel of beer per confirmed table
- ♥ Waiver of corkage for duty-paid hard liquor and wine brought in

DECORATIONS

- ♥ A champagne fountain on stage accompanied by a bottle of sparkling wine
- ♥ Choice(s) of themed-stage decorations, which includes charming floral arrangements along the aisle and distinctive centrepieces to accentuate each table
- ♥ Decorative multi-tiered dummy wedding cake for a memorable cake-cutting ceremony
- ♥ Two VIP tables, accompanied by modern silverware and themed seat covers
- ♥ Complimentary seat covers for all chairs

COMPLIMENTARY

- ♥ Time-out for a restful one night stay at our Bridal Suite, inclusive of international breakfast for two at Tiffany Café & Restaurant
- ♥ Wedding invitation cards (inclusive of envelopes) for 75% of confirmed guests
- ♥ Create a lasting impression with charming wedding favours for all guests
- ♥ One guest signature book for appreciative guests to leave their blessings
- ♥ 50% discount off food tasting for a table of 10 persons (Weekdays only)
- ♥ Complimentary parking coupons for up to 20% confirmed attendance
- ♥ Usage of LCD projectors and built-in screen

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Grand Ballroom

LUNCH MENU

Halal / Vegetarian set menus are available upon request

富丽华拼盆 (任选五项) FURAMA COLD DISH COMBINATION (Select 5 items)	鱼翅 (任选一项) SOUP (Select 1 item)	虾 (任选一项) PRAWNS (Select 1 item)
<ul style="list-style-type: none"> ♥ Mini Spring Roll (春卷) ♥ Baby Octopus (八爪鱼) ♥ Gold Coin Meat (金錢肉干) ♥ Abalone Mushroom in Thai Style (生捞鲍菇片) ♥ Crispy Scallop (炸带子) ♥ Sotong Ball (花枝球) ♥ Spicy Chicken (麻辣鸡) ♥ Deep Fried Crab Roll (炸蟹枣) ♥ Yamabushitake Mushroom in Szechuan Style (四川风味猴头菇) ♥ Honshimeiji Mushroom with Wasabi Mayonnaise (青芥辣松茸菇) 	<ul style="list-style-type: none"> ♥ Braised Shark's Fin Soup with shredded Chicken (鸡丝鱼翅) ♥ Double Boiled Chicken Soup with Fresh Ginseng (人参鸡汤) ♥ Double Boiled Chicken Soup with Snow Fungus (银耳鸡汤) ♥ Braised Fish Maw Soup with Shredded Chicken & Mushroom (鱼鳔鸡丝羹) ♥ Slow Braised Eight Treasures (红烧八宝羹) - Crabmeat, Sea Cucumber, Fish Maw, Fish Lip, Flower Mushroom, Shredded Chicken, Conpoy, Golden Mushroom 	<ul style="list-style-type: none"> ♥ Poached Live Prawns with Chinese Wine (花雕灼虾) ♥ Deep Fried Prawns with Salted Egg Yolk (咸蛋黄虾球) ♥ Deep Fried Yam Ring with Chicken & Prawns (佛钵飘香) ♥ Stir-Fried Prawns with Cashew Nuts, Celery & Dried Chilli (宫保虾球) ♥ Crispy Prawns with Oats (麦片虾球)
蔬菜 (任选一项) VEGETABLE (Select 1 item)	金目鱸鱼 (任选一项煮法) FISH - SEABASS (Select the preferred style of cooking)	鸡 (任选一项) CHICKEN (Select 1 item)
<ul style="list-style-type: none"> ♥ Braised Black / Bai Ling Mushrooms with Broccoli (冬菇/百灵菇扒西兰花) ♥ Braised Black / Bai Ling Mushrooms with Lettuce (冬菇/百灵菇生菜) ♥ Braised Black / Bai Ling Mushrooms with Spinach (冬菇/百灵菇扒菠菜) 	<ul style="list-style-type: none"> ♥ Steamed in Teochew Style (潮州蒸) ♥ Steamed in Hong Kong Style (港式蒸) ♥ Steamed in Fermented Black Bean Sauce with Cilantro (豉汁蒸) ♥ Steamed in Nonya Style (Tamarind / Lemongrass) (娘惹蒸) ♥ Deep Fried in Hong Kong Style (港式油浸) 	<ul style="list-style-type: none"> ♥ Crispy Chicken Breast with Lime (西柠鸡脯) ♥ Crispy Chicken Breast in Thai Style (泰式鸡脯) ♥ Stir Fried Spicy Chicken (麻辣鸡) ♥ Roasted Crispy Chicken (脆皮烧鸡)
主食- 面/饭 (任选一项) RICE/ NOODLES (Select 1 item)		甜品 (任选一项) DESSERT (Select 1 item)
<ul style="list-style-type: none"> ♥ Braised Ee-fu Noodles with Golden Mushrooms & Chives (干烧伊面) ♥ Braised Ee-fu Noodles with Golden Mushrooms & Shredded Chicken (鸡丝伊面) ♥ Fried Rice with Dried Scallop & Egg White (瑶柱炒饭) ♥ Fried Rice in "Yangzhou" Style (扬州炒饭) 		<ul style="list-style-type: none"> ♥ Chilled Cream of Sago with Honeydew Melon (蜜瓜西米露) ♥ Hot Red Bean Paste with Dumplings (红豆沙汤圆) ♥ Mango Pudding with Fruit Cocktail (芒果布丁) ♥ Almond Beancurd with Longans (龙眼杏仁豆腐) ♥ Chilled Cream of Mango with Sago (芒果西米露) ♥ Double Boiled Rice Dumpling with Red Dates & Lotus Seeds (红枣莲子汤圆) ♥ Double Boiled Fungus with Red Dates & Gingko Nuts (炖红枣雪耳白果)

Grand Ballroom

DINNER PACKAGE 2015 - 2016

DINING

- ♥ Indulge in a sumptuous eight-course Cantonese menu

BEVERAGE

- ♥ Pre-dinner cocktail at the private foyer to welcome the arrival of your guests
- ♥ Endless stream of soft drinks (Coke, Orange, Green Tea) throughout the cocktail reception and banquet
- ♥ One complimentary bottle of house red wine per confirmed table
- ♥ Two complimentary barrels of 30 litres draft beer
- ♥ Waiver of corkage for duty-paid hard liquor and wine brought in

DECORATIONS

- ♥ A champagne fountain on stage accompanied by a bottle of sparkling wine
- ♥ Choice(s) of themed-stage decorations, which includes charming floral arrangements along the aisle and distinctive centrepieces to accentuate each table
- ♥ Decorative multi-tiered dummy wedding cake for a memorable cake-cutting ceremony
- ♥ Two VIP tables, accompanied by modern silverware and themed seat covers
- ♥ Complimentary seat covers for all chairs

COMPLIMENTARY

- ♥ Time-out for a restful one night stay at our Bridal Suite, inclusive of international breakfast for two at Tiffany Café & Restaurant
- ♥ Play hosts to your helpers with a day use room from 2.00pm to 7.00pm
- ♥ Wedding invitation cards (inclusive of envelopes) for 75% of confirmed guests
- ♥ Create a lasting impression with charming wedding favours for all guests
- ♥ One guest signature book for appreciative guests to leave their blessings
- ♥ Full-course food tasting for a table of 10 persons (Valid for weekdays only)
- ♥ Complimentary parking coupons for up to 20% confirmed attendance
- ♥ Complimentary pre-dinner food for the bride and groom from our delectable room service menu
- ♥ Usage of LCD projectors and built-in screen

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Grand Ballroom

DINNER MENU - Weekday

Halal / Vegetarian set menus are available upon request

富丽华拼盆(任选五项) FURAMA COLD DISH COMBINATION (Select 5 items)	鱼翅(任选一项) SOUP (Select 1 item)	虾(任选一项) PRAWNS (Select 1 item)
<ul style="list-style-type: none"> ♥ Mini Spring Roll (春卷) ♥ Baby Octopus (八爪鱼) ♥ Jellyfish (海蜇) ♥ Gold Coin Meat (金錢肉干) ♥ Abalone Mushroom in Thai Style (生捞鲍菇片) ♥ Crispy Scallop (炸带子) ♥ Sotong Ball (花枝球) ♥ Spicy Chicken (麻辣鸡) ♥ Deep Fried Crab Roll (炸蟹枣) ♥ Yamabushitake Mushroom in Szechuan Style (四川风味猴头菇) ♥ Honshimeiji Mushroom with Wasabi Mayonnaise (青芥辣松茸菇) 	<ul style="list-style-type: none"> ♥ Braised Shark's Fin Soup with Crabmeat (蟹肉魚翅) ♥ Braised Shark's Fin Soup with Shredded Chicken (鸡丝魚翅) ♥ Double Boiled Chicken Soup with Fresh Ginseng (人參鸡汤) ♥ Double Boiled Chicken Soup with Snow Fungus (银耳鸡汤) ♥ Abalone Broth with Mixed Seafood (鲍鱼海鲜羹) ♥ Braised Fish Maw Soup with Shredded Chicken & Mushroom (鱼鳔鸡丝羹) ♥ Slow Braised Eight Treasures (红烧八宝羹) - Crabmeat, Sea Cucumber, Fish Maw, Fish Lip, Flower Mushroom, Shredded Chicken, Conpoy, Golden Mushroom 	<ul style="list-style-type: none"> ♥ Poached Live Prawns with Chinese Wine (花雕灼虾) ♥ Deep Fried Prawns with Salted Egg Yolk (咸蛋黄虾球) ♥ Deep Fried Yam Ring with Chicken & Prawns (佛钵飘香) ♥ Stir-Fried Prawns with Cashew Nuts, Celery & Dried Chilli (宫保虾球) ♥ Crispy Prawns with Oats (麦片虾球) ♥ Deep-Fried Prawns with Wasabi (青芥辣虾球)
蔬菜(任选一项) VEGETABLE (Select 1 item)	金目鱸鱼(任选一项煮法) FISH - SEABASS (Select the preferred style of cooking)	鸡(任选一项) CHICKEN (Select 1 item)
<ul style="list-style-type: none"> ♥ Braised Black / Bai Ling Mushrooms with Broccoli (冬菇/百灵菇扒西兰花) ♥ Braised Black / Bai Ling Mushrooms with Lettuce (冬菇/百灵菇生菜) ♥ Braised Black / Bai Ling Mushrooms with Spinach (冬菇/百灵菇扒菠菜) 	<ul style="list-style-type: none"> ♥ Steamed in Teochew Style (潮州蒸) ♥ Steamed in Hong Kong Style (港式蒸) ♥ Steamed in Fermented Black Bean Sauce with Cilantro (豉汁蒸) ♥ Steamed in Nonya Style (Tamarind / Lemongrass) (娘惹蒸) ♥ Deep Fried in Hong Kong Style (港式油浸) 	<ul style="list-style-type: none"> ♥ Roasted Crispy Chicken (脆皮烧鸡) ♥ Roast Chicken with Golden Crisp "Bi Feng Tang" style (脆皮避风塘烧鸡) ♥ Crispy Chicken Breast with Lime (西柠鸡脯) ♥ Crispy Chicken Breast in Thai Style (泰式鸡脯) ♥ Stir Fried Spicy Chicken (麻辣鸡)

Grand Ballroom

DINNER MENU - Weekday

Halal / Vegetarian set menus are available upon request

主食- 面/饭 (任选一项) RICE/ NOODLES (Select 1 item)	甜品 (任选一项) DESSERT (Select 1 item)
<ul style="list-style-type: none"> ♥ Braised Ee-fu Noodles with Golden Mushrooms & Chives (干烧伊面) ♥ Braised Ee-fu Noodles with Golden Mushrooms & shredded Chicken (鸡丝伊面) ♥ Fried Rice with Dried Scallop & Egg White (瑶柱炒饭) ♥ Fried Rice in "Yangzhou" Style (扬州炒饭) ♥ Fried Noodles with Seafood (海鲜炒面) ♥ Fried Rice with Seafood (海鲜炒饭) ♥ Braised Hong Kong Noodles with Shredded Dried Scallop & Golden Mushrooms (瑶柱金菇焖伊面) 	<ul style="list-style-type: none"> ♥ Chilled Cream of Sago with Honeydew Melon (蜜瓜西米露) ♥ Hot Red Bean Paste with Fresh Lily Bulbs and Lotus Seeds (莲子百合红豆沙) ♥ Mango Pudding with Fruit Cocktail (芒果布丁) ♥ Almond Beancurd with Longans (龙眼杏仁豆腐) ♥ Chilled Cream of Mango with Sago (芒果西米露) ♥ Double Boiled Rice Dumpling with Red Dates & Lotus Seeds (红枣莲子汤圆) ♥ Double Boiled Fungus with Red Dates & Gingko Nuts (炖红枣雪耳白果)

Grand Ballroom

DINNER MENU - Weekend

Halal / Vegetarian set menus are available upon request

富丽华拼盆 (任选五项) FURAMA COLD DISH COMBINATION (Select 5 items)	鱼翅 (任选一项) SOUP (Select 1 item)	虾 (任选一项) PRAWNS (Select 1 item)
<ul style="list-style-type: none"> ♥ Mini Spring Roll (春卷) ♥ Baby Octopus (八爪鱼) ♥ Jellyfish (海蜇) ♥ Gold Coin Meat (金錢肉干) ♥ Abalone Mushroom in Thai Style (生捞鲍菇片) ♥ Crispy Scallop (炸带子) ♥ Spicy Chicken (麻辣鸡) ♥ Deep Fried Crab Roll (炸蟹枣) ♥ Yamabushitake Mushroom in Szechuan Style (四川风味猴头菇) ♥ Honshimeiji Mushroom with Wasabi Mayonnaise (青芥辣松茸菇) ♥ Crispy Silver Bait (酥炸白饭鱼) ♥ Smoked Sliced Duck (烟熏片鸭) ♥ Roasted Duck (脆皮鸭) 	<ul style="list-style-type: none"> ♥ Braised Shark's Fin Soup with Crabmeat (蟹肉鱼翅) ♥ Braised Shark's Fin Soup with Assorted Seafood (海味鱼翅) ♥ Double Boiled Chicken Soup with Fresh Ginseng (人参鸡汤) ♥ Abalone Broth with Mixed Seafood (鲍鱼海鲜羹) ♥ Braised Fish Maw Soup with Shredded Chicken & Mushroom (鱼鳔鸡丝羹) ♥ Braised Fish Maw & Conpoy Soup (花胶干贝羹) ♥ Slow Braised Eight Treasures (红烧八宝羹) - Crabmeat, Sea Cucumber, Fish Maw, Fish Lip, Flower Mushroom, Shredded Chicken, Conpoy, Golden Mushroom 	<ul style="list-style-type: none"> ♥ Poached Live Prawns with Chinese Wine (花雕灼虾) ♥ Poached Live Prawns with Chinese Herbs (药材灼虾) ♥ Deep Fried Prawns with Salted Egg Yolk (咸蛋黄虾球) ♥ Deep Fried Yam Ring with Chicken & Prawns (佛钵飘香) ♥ Deep-Fried Prawns with Wasabi (青芥辣虾球) ♥ Deep Fried Crispy Shredded Filo Prawn Roll served with Passion Fruit Sauce (酥脆龙须卷配百香果酱) ♥ Wok Fried Prawns with Macadamia Nuts and Assorted Mushrooms (夏果双菇炒虾仁)
蔬菜 (任选一项) VEGETABLE (Select 1 item)	石斑魚 (任选一项煮法) FISH - GAROUPA (Select the preferred style of cooking)	鸡 (任选一项) CHICKEN (Select 1 item)
<ul style="list-style-type: none"> ♥ Braised Sliced Topshell & Black Mushrooms with Broccoli (白玉鲍冬菇西兰花) ♥ Braised Seasonal Vegetables with Baby Clam & Beancurd Skin (鲍贝豆根扒时蔬) ♥ Dou Miao with Fresh Gluten & Flower Mushroom (花菇豆根扒豆腐) ♥ Braised Fresh Honshimeiji Mushroom and Button Mushrooms with Broccoli served with Crabmeat Sauce (蟹肉百花汁扒双菇西兰花) ♥ Hong Kong Seasonal Vegetables with Fresh Gluten and Flower Mushrooms (花菇豆根时蔬) ♥ Braised Black Mushroom & Bamboo Piths with Seasonal Vegetables (冬菇竹笙扒时蔬) 	<ul style="list-style-type: none"> ♥ Steamed in Teochew Style (潮州蒸) ♥ Steamed in Hong Kong Style (港式蒸) ♥ Steamed in Fermented Black Bean Sauce with Cilantro (豉汁蒸) ♥ Steamed in Nonya Style (Tamarind / Lemongrass) (娘惹蒸) ♥ Deep Fried in Hong Kong Style (港式油浸) 	<ul style="list-style-type: none"> ♥ Traditional Roast Chicken (脆皮烧鸡) ♥ Roast Chicken with Golden Crisp "Bi Feng Tang" style (脆皮避风塘烧鸡) ♥ Roasted Crispy Chicken with Sesame (芝麻鸡) ♥ Roasted Chicken with Fermented Beancurd Sauce (南乳烧鸡) ♥ Roasted Chicken with Fragrant Szechuan Hot & Spicy Sauce (麻辣炸子鸡)

Grand Ballroom

DINNER MENU - Weekend

Halal / Vegetarian set menus are available upon request

主食- 面/饭 (任选一项) RICE/ NOODLES (Select 1 item)	甜品 (任选一项) DESSERT (Select 1 item)
<ul style="list-style-type: none"> ♥ Braised Ee-fu Noodles with Golden Mushrooms & Chives (干烧伊面) ♥ Braised Ee-fu Noodles with Golden Mushrooms & Crabmeat (蟹肉扒伊面) ♥ Fried Rice with Seafood (海鲜炒饭) ♥ Braised Hong Kong Noodles with Shredded Dried Scallop & Golden Mushrooms (瑶柱金菇焖伊面) ♥ Braised Hong Kong Noodles with Seaweed & Shredded Duck Meat (鸭丝焖香港面) ♥ Steamed Eight Treasures Fragrant Rice wrapped in Lotus Leaf (八宝荷叶饭) ♥ Stewed Udon Noodles with Yellow Chives in Prawn (虾仁韭黄焖乌冬面) ♥ Fried Rice with Silver Anchovies (银鱼炒饭) 	<ul style="list-style-type: none"> ♥ Chilled Cream of Sago with Honeydew Melon (蜜瓜西米露) ♥ Hot Red Bean Paste with Dumplings & Lotus Seeds (红豆沙汤圆) ♥ Chilled Cream of Mango with Sago, Pomelo & Strawberry (杨枝甘露) ♥ Double Boiled Rice Dumpling with Red Dates & Lotus Seeds (红枣莲子汤圆) ♥ Hot Red Bean Paste with Fresh Lily Bulbs and Lotus Seeds (莲子百合红豆沙) ♥ Chilled Aloe Vera with Wolfberry Wild Rock Sugar (枸杞芦荟)