

*A
Summer's
Dream*

**WEDDING PACKAGES
2026 / 2027**

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
- Day use helper/changing room
- Wedding invitation cards for 70% guaranteed attendance (with envelopes)
- 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 Honeymoon Suite 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

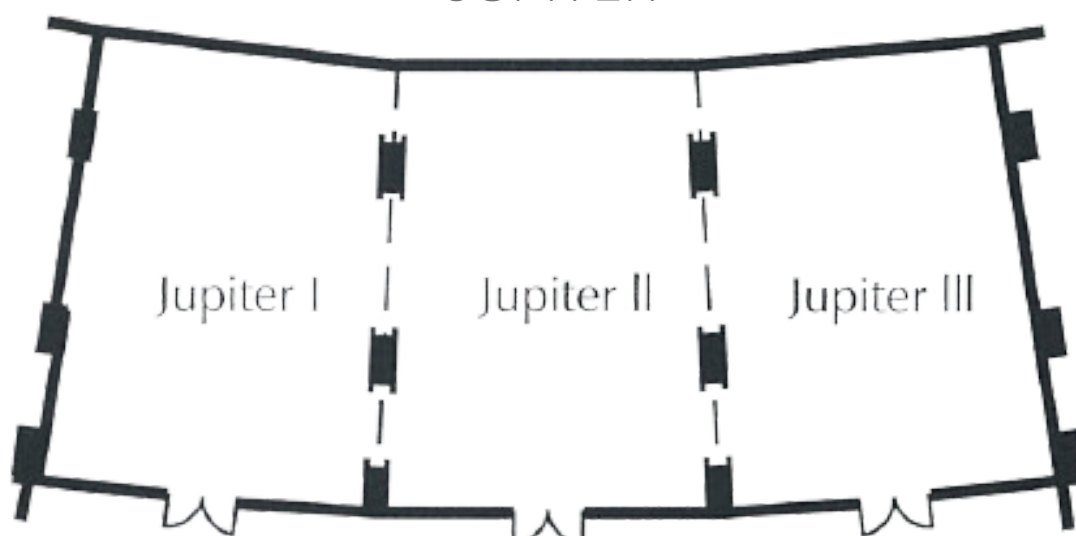
MIN 20 TABLES
MAX 45 TABLES

VENUE LAYOUTS

WATERFALL LOUNGE

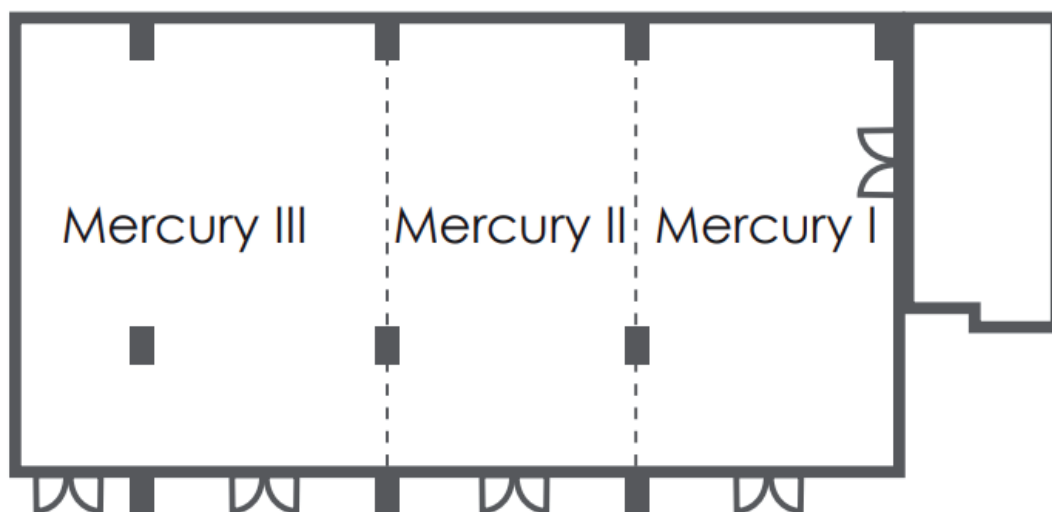


JUPITER

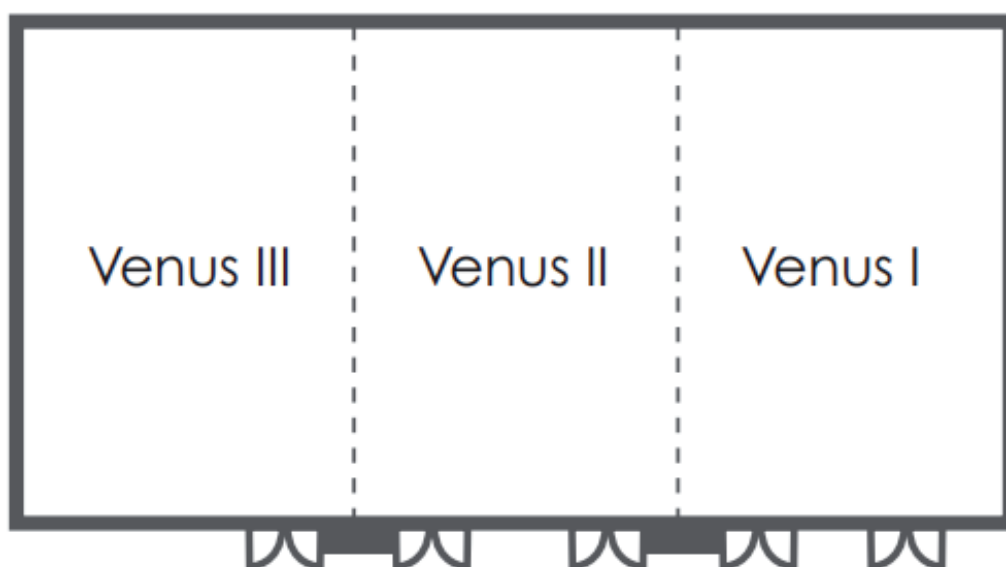


VENUE LAYOUTS

MERCURY

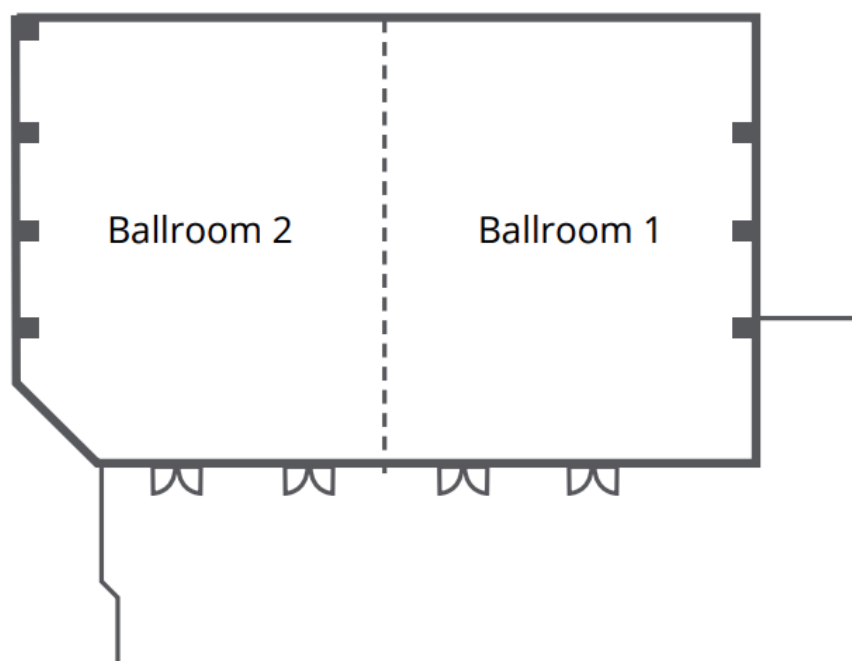


VENUS

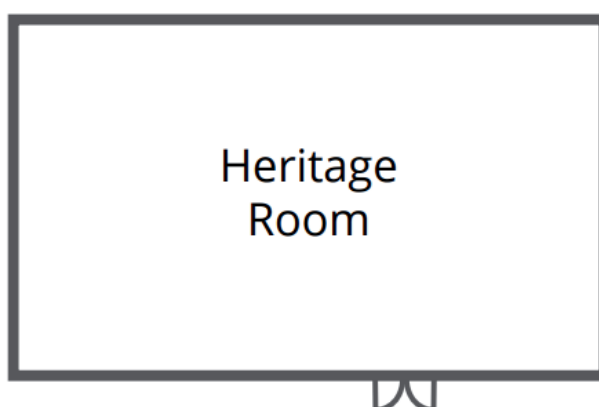


VENUE LAYOUTS

THE GRAND BALLROOM



THE HERITAGE



LUNCH 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.
- Prices are subject to an prevailing Goods and Services Tax (GST) and Service Charges.
- Package prices are subjected to change without prior notice.

DINNER PACKAGE PRICING

SUNDAY - FRIDAY

SATURDAY

THE WATERFALL	\$1468.00++	\$1528.00++
JUPITER BALLROOM	\$1278.00++	\$1378.00++
VENUS GRAND BALLROOM	\$1458.00++	\$1538.00++
VENUS I OR VENUS II & III BALLROOM	\$1488.00++	\$1558.00++
MERCURY BALLROOM	\$1348.00++	\$1448.00++
MERCURY I & II BALLROOM	\$1378.00++	\$1458.00++
BALLROOM I OR II GRAND BALLROOM FURAMA CITY CENTRE	\$1378.00++	\$1458.00++

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MENU

LOBSTER COMBINATION PLATTER

Chilled Lobster & Fruits Salad, Roasted Suckling Pig, Smoked Duck
沙律杂果龙虾, 脆皮乳猪件, 熏鸭

SOUP

- ☐ Superior Shark's Fin Soup with Crabmeat 红烧蟹肉翅
- ☐ Braised Fish Maw Soup with Shredded Abalone 鱼鳔鲍鱼丝海鲜汤
- ☐ Braised Sea Treasure & Conpoy Shark's Fin Soup 干贝海味鱼翅羹
- ☐ 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

PLATINUM MENU

THE WATERFALL

Lobster Combination Platter

Roasted Suckling Pig, Chilled Lobster & Fruits with Mayonnaise, Seafood Beancurd Roll
脆皮乳猪件，沙律杂果龙虾，腐皮海鲜卷

Braised Sharks' Fin & Conpoy, Bamboo Pith
with Enoki Mushroom Soup
干贝竹笙金菇鱼翅羹

Classic Roasted Duck
金牌烧鸭

Wok-Fried Deshell Prawn with Asparagus in XO Sauce
极品酱芦笋炒虾球

Braised Shitake Mushrooms & Fish Maw with Seasonal Vegetable in Superior Sauce
蚝皇冬菇鱼腩扒时蔬

Steamed Dragon Garoupa with Cordyceps Flower &
Black Fungus in Soya Sauce
虫草花云耳蒸雪龙虎斑

Braised Ee-Fu Noodle with Crab Meat, Chives & Shimeji Mushroom
蟹肉韭皇松菇焖伊面

Chilled Mango Sago with Pomelo & Peach Jelly
桃胶杨枝甘露



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CITY CENTRE**

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