



**At Furama RiverFront**  
**For we believe that**  
**Every Love Is Grand,**  
*Unique & Deserves The Best*

**2021 | 2022 Indian**  
**Wedding Package**

*\*Package prices are valid for Weddings held before 31<sup>st</sup> December 2022.*

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

*\*Package prices are subjected to change without prior notice.*

# *Our Ballrooms*

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**THE  
WATERFALL**

**MIN 15 TABLES  
MAX 20 TABLES**

**JUPITER  
BALLROOM**

**MIN 20 TABLES  
MAX 25 TABLES**

**MERCURY  
BALLROOM**

**MIN 25 TABLES  
MAX 34 TABLES**

**VENUS  
GRAND  
BALLROOM**

**MIN 36 TABLES  
MAX 55 TABLES**

**VENUS I  
BALLROOM**

**MIN 10 TABLES  
MAX 12 TABLES**

**VENUS  
II & III  
BALLROOM**

**MIN 20 TABLES  
MAX 25 TABLES**

# Indian Wedding Package



## Lunch & Dinner 2021 & 2022

### Year 2021

	Lunch	Dinner
Buffet	S\$98.00++ per person	S\$118.00++ per person
Set	S\$980.00++ per set of 10	S\$1180.00++ per set of 10

### Year 2022

	Lunch	Dinner
Buffet	S\$102.00++ per person	S\$122.00++ per person
Set	S\$1020.00++ per set of 10	S\$1220.00++ per set of 10

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

## DINING

- A sumptuous Indian Menu
- Complimentary Food Tasting for a table of 10 persons (8 food items)

## BEVERAGES

- Free flow of Soft Drinks, Coffee and Tea
- Complimentary 1 x 30L barrel beer
- Waiver of corkage charge for duty paid hard liquor brought in by host
  - A bottle of champagne for stage toasting ceremony

## DECORATIONS

- Ballroom Wedding decorations: Stage decorations, pedestals stands along the aisle, table centrepieces and misty effect for your grand entrance
  - A multi-tier dummy wedding cake for cake cutting ceremony
    - An Elegant Champagne Fountain on stage

## COMPLIMENTARY

- Pre-event cocktail reception with assorted nuts
- Give-away special wedding favour for every guest
- Wedding invitation cards (with envelopes) for 80% of the confirmed guests
- One Night Stay at our Executive Suite with fruit basket, flower arrangements and choice of buffet breakfast or lunch for 2 persons at The SQUARE @ Furama
  - Parking coupons for 20% of confirmed attendance
- Wedding Accessory set consisting of an Ang Bao Box and a Signature Book
  - LCD Projectors with Screens

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# Indian Buffet Menu



## **STARTERS (Pick 2)**

### **VEGETARIAN**

- Channa Tikka
- Aloo Tikki
- Punjabi Samosa
- Hara Bhara Kebab
- Mixed Vegetable Pakora

### **NON-VEGETARIAN**

- Chicken Pakora
- Chicken Drumlets
- Malai Murg Kebab
- Mini Chicken Cutlets
- Chicken Tikka
- Tandoori Chicken

### **SALAD**

- Garden Salad
- Russian Salad
- Aloo Chat
- Yoghurt Salad
- Kachumber Salad
- Aloo Channa Chat

## **SAUCES (Pick 2)**

### **RAITA**

- Mixed Raita
- Cucumber Raita
- Boondi Raita
- Kashmiri Raita
- Plain Dahi

### **PACHIDY**

- Onion Pachidy
- Mixed Vegetable Pachidy
- Brinjal Pachidy
- Chilli Pachidy
- Pineapple Pachidy

### **PANEER**

- Palak Paneer
- Mutter Paneer
- Shahi Paneer
- Paneer Butter Masala
- Paneer Bhurji
- Paneer Do Pyaza
- Malai Kofta
- Paneer Peshawari

## MAIN COURSE (Pick 6)

### RICE

- |                          |                         |                          |               |
|--------------------------|-------------------------|--------------------------|---------------|
| <input type="checkbox"/> | Steamed White Plain     | <input type="checkbox"/> | Biryani Rice  |
| <input type="checkbox"/> | Vegetable Biryani Rice  | <input type="checkbox"/> | Jeera Rice    |
| <input type="checkbox"/> | Peas Pulao              | <input type="checkbox"/> | Bisibele Rice |
| <input type="checkbox"/> | Curd Rice               | <input type="checkbox"/> | Tomato Rice   |
| <input type="checkbox"/> | Lemon Rice              | <input type="checkbox"/> | Coconut Rice  |
| <input type="checkbox"/> | Pilliyodarai (Tamarind) |                          |               |

### ROTI / BREAD

- |                          |             |                          |               |
|--------------------------|-------------|--------------------------|---------------|
| <input type="checkbox"/> | Plain Naan  | <input type="checkbox"/> | Butter Naan   |
| <input type="checkbox"/> | Garlic Naan | <input type="checkbox"/> | Poori         |
| <input type="checkbox"/> | Bhatura     | <input type="checkbox"/> | Tandoori Roti |

### DAL

- |                          |                      |                          |                  |
|--------------------------|----------------------|--------------------------|------------------|
| <input type="checkbox"/> | Dal Makhani          | <input type="checkbox"/> | Dal Maharani     |
| <input type="checkbox"/> | Channa Masala        | <input type="checkbox"/> | Rajmah Masala    |
| <input type="checkbox"/> | Riverwalk Dal        | <input type="checkbox"/> | Yellow Dal Tadka |
| <input type="checkbox"/> | Green Mung Dal Tadka | <input type="checkbox"/> | Sambar           |
| <input type="checkbox"/> | Rasam                | <input type="checkbox"/> | Vegetable        |
| <input type="checkbox"/> | Dalcha               | <input type="checkbox"/> | Keerai Kootu     |

### VEGETABLES

#### DRY

- |                          |                                  |                          |                           |
|--------------------------|----------------------------------|--------------------------|---------------------------|
| <input type="checkbox"/> | Aloo Gobi                        | <input type="checkbox"/> | Mixed Vegetable Jalfrezi  |
| <input type="checkbox"/> | Cabbage Masala                   | <input type="checkbox"/> | Gobi Mutter               |
| <input type="checkbox"/> | Bhindi Do Pyaza                  | <input type="checkbox"/> | Baingan Bharta            |
| <input type="checkbox"/> | Baingan Masala                   | <input type="checkbox"/> | Mixed Vegetable Chap Chye |
| <input type="checkbox"/> | Jeera Aloo                       | <input type="checkbox"/> | Aloo Capsicum             |
| <input type="checkbox"/> | Aloo with Long Beans             | <input type="checkbox"/> | Pumpkin Masala            |
| <input type="checkbox"/> | Fried Bhindi                     | <input type="checkbox"/> | Fried Bittergourd         |
| <input type="checkbox"/> | Bittergourd Masala               | <input type="checkbox"/> | Potato Peas Masala        |
| <input type="checkbox"/> | Potato Chop Masala               | <input type="checkbox"/> | Cabbage Poriyal           |
| <input type="checkbox"/> | Mixed Vegetable Poriyal          | <input type="checkbox"/> | Cauliflower Peas Masala   |
| <input type="checkbox"/> | Brinjal Pachidy (Sweet or Spicy) |                          |                           |

#### FRY

- |                          |                     |                          |                |
|--------------------------|---------------------|--------------------------|----------------|
| <input type="checkbox"/> | Vegetable Cutlet    | <input type="checkbox"/> | Gobi 65        |
| <input type="checkbox"/> | Cauliflower Varuval | <input type="checkbox"/> | Potato Varuval |
| <input type="checkbox"/> | Vazhakkai Chips     | <input type="checkbox"/> | Yam Varuval    |

### EGG

- |                          |                      |                          |                |
|--------------------------|----------------------|--------------------------|----------------|
| <input type="checkbox"/> | Egg Korma            | <input type="checkbox"/> | Egg Masala     |
| <input type="checkbox"/> | Egg Sambal           | <input type="checkbox"/> | Egg Bhurji     |
| <input type="checkbox"/> | Eggs in Black Pepper | <input type="checkbox"/> | Egg Podimass   |
| <input type="checkbox"/> | Egg Curry            | <input type="checkbox"/> | Egg Chettinadu |



## CURRY

- |                          |                            |                          |                                   |
|--------------------------|----------------------------|--------------------------|-----------------------------------|
| <input type="checkbox"/> | Aloo Mutter                | <input type="checkbox"/> | Aloo Badi                         |
| <input type="checkbox"/> | Achari Aloo                | <input type="checkbox"/> | Dum Aloo Kashmiri                 |
| <input type="checkbox"/> | Mutter Mushroom            | <input type="checkbox"/> | Navratan Korma                    |
| <input type="checkbox"/> | Vegetable Korma            | <input type="checkbox"/> | Aloo Palak                        |
| <input type="checkbox"/> | Kara Kozhambu              | <input type="checkbox"/> | Vegetable Korma                   |
| <input type="checkbox"/> | Mixed Vegetable Chettinadu | <input type="checkbox"/> | Chick Peas Curry                  |
| <input type="checkbox"/> | Malabar Avial              | <input type="checkbox"/> | More Kozhambu with Ladies' Finger |

## CHICKEN

- |                          |                       |                          |                       |
|--------------------------|-----------------------|--------------------------|-----------------------|
| <input type="checkbox"/> | Chicken Masala        | <input type="checkbox"/> | Punjabi Chicken Curry |
| <input type="checkbox"/> | Chicken Do Pyaza      | <input type="checkbox"/> | Chicken Vindaloo      |
| <input type="checkbox"/> | Chicken Sambal        | <input type="checkbox"/> | Chicken Jalfrezi      |
| <input type="checkbox"/> | Chicken Saag          | <input type="checkbox"/> | Chicken Karahi        |
| <input type="checkbox"/> | Butter Chicken        | <input type="checkbox"/> | Black Pepper Chicken  |
| <input type="checkbox"/> | Chilli Chicken        | <input type="checkbox"/> | Chicken Varuval       |
| <input type="checkbox"/> | Chicken 65            | <input type="checkbox"/> | Chicken Korma         |
| <input type="checkbox"/> | Chicken Mysore        | <input type="checkbox"/> | Chicken Melagu Curry  |
| <input type="checkbox"/> | Chicken Varutha Curry | <input type="checkbox"/> | Chicken Perattal      |

## MUTTON

- |                          |                    |                          |                      |
|--------------------------|--------------------|--------------------------|----------------------|
| <input type="checkbox"/> | Mutton Aloo Curry  | <input type="checkbox"/> | Mutton Masala        |
| <input type="checkbox"/> | Mutton Do Pyaza    | <input type="checkbox"/> | Mutton Vindaloo      |
| <input type="checkbox"/> | Mutton Saag        | <input type="checkbox"/> | Mutton Karahi        |
| <input type="checkbox"/> | Mutton Mutter      | <input type="checkbox"/> | Mutton Korma         |
| <input type="checkbox"/> | Mutton Kastoori    | <input type="checkbox"/> | Mutton Melagu Curry  |
| <input type="checkbox"/> | Mutton Chop Masala | <input type="checkbox"/> | Madras Mutton Curry  |
| <input type="checkbox"/> | Mutton Chettinadu  | <input type="checkbox"/> | Mutton Pepper Curry  |
| <input type="checkbox"/> | Mutton Perattal    | <input type="checkbox"/> | Mutton Varutha Curry |

## FISH

- |                          |                    |                          |                    |
|--------------------------|--------------------|--------------------------|--------------------|
| <input type="checkbox"/> | Fish Curry         | <input type="checkbox"/> | Fish Do Pyaza      |
| <input type="checkbox"/> | Garlic Fish        | <input type="checkbox"/> | Fish Sambal        |
| <input type="checkbox"/> | Fish Masala        | <input type="checkbox"/> | Chilli Fish        |
| <input type="checkbox"/> | Fish Jalfrezi      | <input type="checkbox"/> | Karahi Fish        |
| <input type="checkbox"/> | Hariyali Fish      | <input type="checkbox"/> | Fish Korma         |
| <input type="checkbox"/> | Fish Methi         | <input type="checkbox"/> | Fish in Mint sauce |
| <input type="checkbox"/> | Fish Garlic Curry  | <input type="checkbox"/> | Fish Varuval       |
| <input type="checkbox"/> | Fish Milagu        | <input type="checkbox"/> | Fish Moilele       |
| <input type="checkbox"/> | Malabar Fish Curry | <input type="checkbox"/> | Fish Kozhambu      |

## DESSERTS (Pick 3)

- |                          |                              |                          |                 |
|--------------------------|------------------------------|--------------------------|-----------------|
| <input type="checkbox"/> | Fruit Custard                | <input type="checkbox"/> | Honey Dew Sago  |
| <input type="checkbox"/> | Creamy Rice Pudding (Cold)   | <input type="checkbox"/> | Kheer (Hot)     |
| <input type="checkbox"/> | Gulab Jamun                  | <input type="checkbox"/> | Rasmalai        |
| <input type="checkbox"/> | Gajar Ka Halwa               | <input type="checkbox"/> | Fresh Fruits    |
| <input type="checkbox"/> | Mung Dal Halwa               | <input type="checkbox"/> | Suji Ka Halwa   |
| <input type="checkbox"/> | La Mousse Noir / Grass Jelly | <input type="checkbox"/> | Pulut Hitam     |
| <input type="checkbox"/> | Rawa Kesari                  | <input type="checkbox"/> | Semiya Payasam  |
| <input type="checkbox"/> | Dal Payasam                  | <input type="checkbox"/> | Coconut Payasam |
| <input type="checkbox"/> | Pal Payasam                  |                          |                 |

# *Indian Set Menu*



## **APPETIZERS**

Vegetables Cutlets

Malai Murg Kebab

Pani Puri

## **HOT DISHES**

Tandoori Chicken

Fish Masala

Gobi Manchurian (Vegetarian)

Mutton Curry

Dhal Tadku

Achar (Malay Style)

Assorted Naan Bread (Vegetarian)

Briyani Rice

## **DESSERT**

Rasmalai

Fresh Fruit Platter



# *Indian Vegetarian Set Menu A*



Haryali Kebab

*Vegetable Cutlet Cooked With Spinach and Vegetables*

Samosa

*Vegetable Curry Puff*

Paneer Karai

*Cottage Cheese Cooked With Capsicum and Onions*

Malai Mattar Mushroom Methi

*Peas, Mushroom Cooked In A Cream Sauce With Fenugreek Leaves*

Aloo Gobi

*Stir Fried Potatoes and Cauliflower*

Chana Masala

*Chick Peas Curry*

Naan / Butter Saffron Rice

*Basmati Rice Cooked With Saffron*

Gulab Jamun

*Milk Dumplings Served With Sugar Syrup*

# *Indian Vegetarian Set Menu B*



Vegetable Cutlet  
*Mixed Vegetable Patty*

Papri Chaat  
*Mini Crackers Served With Potatoes and Chick Peas,  
Dressed With Curd and Tamarind Sauce*

Paneer Jal Frazi  
*Cottage Cheese Stir Fried With Baby Corn and Capsicum*

Malai Kofta  
*Cheese Dumpling In A Cream Sauce*

Aloo Methi  
*Potatoes Cooked With Fenugreek Leaves*

Dal Makhni  
*Black Lentil Curry*

Naan / Butter Peas Pillau  
*Basmati Rice Cooked With Peas*

Gajar Halwa  
*Carrot Pudding*