



CHANGI COVE

A BOUTIQUE CONFERENCE CENTRE & HOTEL

# Intimate Weddings



## Monday to Sunday, Including Public Holidays

Serenity Package at S\$988.00++ per table of 10 persons

### Curated Culinary & Dining Experience

- Selection of Chef Signature Chinese Banquet
- One bottle of Champagne for toasting ceremony
- Free Flow Soft Drinks & Chinese Tea throughout reception
- Waiver of corkage duty paid hard liquor & wine for first 15 bottles

### The Venue

- Exclusive use of the Conservatory or Auditorium for a maximum of 4 hours
- Lunch: 11:00am to 3:00pm | Dinner 6:00pm to 10:00pm
- Complimentary usage of LCD projector, screen & microphone

### Wedding Privileges

- One night stay at Standard Room with breakfast for two persons
- One Standard day use room for family and friends  
(Lunch: 8:00am to 6:00pm | Dinner: 1:00pm to 11:00pm)
- Wedding Guest Signature Book & Complimentary use of Gift Box
- Complimentary parking for 30% of confirmed attendance (subject to availability)

### Optional

- Food tasting for 10 persons at S\$778.00++
- 1x 30L Beer Barrel at a special rate of S\$650.00++ per barrel
- House poured wine at a special rate of \$38.00++ per bottle
- Decoration for your stage, aisle stands and table centerpiece can be arranged at \$900.00++
- Long tables with Tiffany Chair dining can be arranged at additional S\$30.00++ per person including individual plating for all dishes
- Special Coach Transfer rates available
- Special room rates available for your wedding guests
- Corkage fee for duty paid and sealed wine is at S\$20.00++ per bottle

### Terms & Conditions

- \* Valid for weddings held by 30 June 2025
- \* Minimum guarantee of 50 persons
- \* Number of persons per table/group based on Hotel's assigned floorplan
- \* Maximum of 120 persons
- \* Additional dietary requirements will be charged on per person basis (minimum applies)
- \* All prices quoted in Singapore dollars and subject to 10% service charge and thereafter prevailing taxes.



# Chinese Banquet

## 1<sup>st</sup> Course

### Changi Cove 5 Fortune Platter

(Prawn Meat Omelette, Vegetable Spring Roll, Marinated Jelly Fish, Wok Fried Chicken with Cashew Nut & Prawn Salad)

## 2<sup>nd</sup> Course (Please select 01 item)

- Sweet Corn & Crabmeat Soup
- Sze Chuan Sweet & Sour Soup with Prawn Meat Cubes
- 5-hour Double Boiled Chicken & Chinese Herb Broth

## 3<sup>rd</sup> Course (Please select 01 item)

- Cereal Prawn
- Salted Egg Prawn
- Slow Cooked Herbal Prawns

## 4<sup>th</sup> Course (Please select 01 item)

- Steamed Seabass
- Steamed Red Snapper
- Steamed Red Grouper (*additional S\$58.00++ per table of 10*)

### Choice of Flavours:

- “Teochew”
- “Hong Kong”
- Crispy Radish
- Nyonya Assam

## 5<sup>th</sup> Course (Please select 01 item)

(*served with prawn crackers on the side*)

- Garlic Roast Chicken
- Golden Sand Butter Milk Roast Chicken
- Golden Roast Chicken infused with Angelica Root



6<sup>th</sup> Course (Please select 01 item)

- Braised Chinese Spinach & Mushrooms
  - Braised Flower Mushroom with Broccoli Florets
  - Wok Fried Nai Bai Chye with Bai Ling Mushrooms
- (Upgrade to 10-head Abalone for S\$58.00++ per table of 10)*

7<sup>th</sup> Course (Please select 01 item)

- Thai Pineapple Fried Rice with Chicken Floss
- Steamed Mini Glutinous Rice wrapped in Lotus Leaf
- Wok-fried Ee-Fu Noodles with Chicken and Mushroom

8<sup>th</sup> Course (Please select 01 item)

- Chilled Mango Sago with Pomelo
- Yam Paste with Golden Pumpkin Cubes
- Warm Red Bean Soup with Glutinous Rice Ball

