



CHANGI COVE

A BOUTIQUE CONFERENCE CENTRE & HOTEL

Wedding Package (Chinese & Western)



Changi Cove Singapore

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Wedding Reception at The Auditorium

Chinese Banquet (Lunch)

(Applicable from Monday to Sunday, Eve of PH & PH)

Lunch Package S\$1,188.00++ per table of 10 persons

Chinese Banquet (Dinner)

(Applicable from Monday to Thursday, Eve of PH & PH)

Weekday Dinner Package S\$1,188.00++ per table of 10 persons

Chinese Banquet (Dinner)

(Applicable from Friday to Sunday, Eve of PH & PH)

Weekend Dinner Package S\$1,388.00++ per table of 10 persons

Western Set (Lunch & Dinner)

(Applicable from Monday to Sunday, Eve of PH & PH)

Lunch Package S\$125.00++ per person

Dinner Package S\$142.00++ per person

Terms & Conditions

- * Valid for weddings held by 31st December 2025
- * Minimum guarantee of 130 persons
- * Maximum of 220 persons
- * Number of persons per table/group based on Hotel's assigned floorplan
- * 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



PACKAGE DETAILS:

*(Lunch applicable from Monday to Sunday/ Weekday dinner applicable from Monday to Thursday)
(Weekend dinner applicable from Friday to Sunday)*

CURATED CULINARY & DINING EXPERIENCE:

- Selection of Chef Signature Chinese Set Menu **OR** Western Set Menu
- Complimentary food tasting session for up to 10 persons (applicable on Thursday & Friday)
- Free flow of Soft Drinks and Chinese Tea throughout reception (Coffee/Tea for Western Set Menu)
- Choice of One (1) complimentary 30-litre Barrel of Local Draft Beer **OR** One (1) complimentary bottle of our house pour wine per confirmed table of 10 persons
- One (1) bottle of Champagne for toasting ceremony
- Waiver of corkage charges for first 15 bottles of duty paid hard liquor, wine & champagne

THE VENUE:

- Exclusive use of the Auditorium for a maximum of 4 hours
 - Lunch: 11.00am to 3.00pm
 - Dinner: 6.00pm to 10.00pm
- Elegant wedding model cake for the cake cutting ceremony
- Beautifully curated floral décor arrangements for the stage, march-in aisles, and dining tables
- Rose petals for your guests to shower upon you during your grand march-in(to be placed on tables along the aisles)
- Complimentary usage of LCD projector, screen & microphones

WEDDING PRIVILEGES:

- Complimentary one (1) night stay at Deluxe room with breakfast for two persons
- Complimentary one (1) day use room for family and friends
 - Lunch: 8.00am to 5.00pm
 - Dinner: 1.00pm to 11.00pm
- \$80.00nett dining credit for your delightful experiences at The White Olive Café.
- Choose of wedding invitation cards based on 70% of your confirmed attendance (excluding printing)
- Wedding guest signature book & complimentary use of token box for your reception table
- Complimentary unique wedding favours for guests
- Complimentary parking for 30% of your guaranteed attendance (subject to availability)
- Complimentary one (1) VIP car park lot for your bridal car at hotel's entrance

Optional Items:

- Long tables with Tiffany Chair dining at additional S\$40.00++ per person, including individual plating for all dishes
- Coach Transfer can be arranged at a special rate starting from \$90.00++ per one way transfer
- Corkage fee for duty-paid hard liquor & wine is at S\$25.00++ per bottle
- Special room rates for your wedding guests

NOTE: The hotel reserved the rights to amend or modify the package as per our discretion



☯ ☯ Chinese Banquet – Lunch & Weekday Dinner

Menu ☯ ☯

1st Course: Changi Cove 5 Fortune Platter

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



2nd Course (Select one (01) item)

- Sze Chuan Sweet & Sour Soup with Prawn Meat Cubes
 - Sweet Corn and Crabmeat Soup



3rd Course (Select one (01) item)

- Nyonya Assam Steamed Seabass
- Steamed Red Snapper with Crispy Radish



4th Course (Select one (01) item)

- Oriental Roast Chicken with Prawn Crackers
- Garlic Roast Chicken with Prawn Crackers



5th Course (Select one (01) item)

- Braised Chinese Spinach and Wolfberries
- Braised Flower Mushroom with Broccoli Florets



6th Course (Select one (01) item)

- Steamed Mini Glutinous Chicken Rice in Lotus Leaf
- Wok-Fried Ee Fu Noodles with Chicken and Mushroom



7th Course (Select one (01) item)

- Chilled Mango Sago and Pomelo
- Warm Red Bean Soup with Glutinous Rice Ball



Option: An additional course at a special rate of \$60.00++ per table of 10 persons

- Pan-Seared Prawn with Superior Soya Sauce
 - Slow-Cooked Herbal Prawns

NOTE: The hotel reserved the rights to amend or modify the menu



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Chinese Banquet - Dinner Menu

1st Course: Changi Cove 5 Fortune Platter

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

Premium Upgrade:

- Roast Pork at an additional S\$28.00++ per table of 10 persons
 - (Replacement of one item in Fortune Platter)
- Whole Roast Suckling Pig at additional S\$238.00++ per table of 10 person
 - (Replacement of Fortune Platter)



2nd Course (Select one (01) item)

- Slow Braised Imperial Treasure Crabmeat Soup
- Double Boiled Fish Maw and Swimmer Crabmeat Soup
- Double Boiled Black Chicken with Tea Tree Mushroom & Dried Scallop
- 5-Hrs Double Boiled Chicken with Chinese Herb Broth



3rd Course (Select one (01) item)

- Salted Egg Prawns
- Crispy Butter Prawns with Curry Leaves
- Slow-cooked Herbal Prawns



4th Course (Select one (01) item)

- Steamed Red Grouper in "Assam Nyonya" Style
- Steamed Soon Hock in "Teo Chew" Style
- Steamed Red Grouper in "Hong Kong" Style
- Steamed Seabass in Soy Sauce with Crispy Fried Radish



5th Course (Select one (01) item)

- Golden Roast Chicken Infused with Angelica Root
- Roasted Chicken with Chicken liver Pate and Golden Mushroom
 - Golden Sand Butter Milk Roast Chicken
 - Oriental Roast Duck with Plum Sauce
 - Crispy Pipa Duck



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☯ Chinese Banquet - Dinner Menu ☯

6th Course (Select one (01) item)

- Braised Flower Mushroom with Chinese Long Cabbage
- Wok-fried Nai Pai Chye with Bai Ling Mushroom and Baby Abalone
 - XO Scallop with Asparagus
- Braised Trio Mushroom with Local Chinese Spinach



7th Course (Select one (01) item)

- Wok-fried Longevity Seafood Egg Noodles (Shang Mian)
 - Thai Pineapple Fried Rice with Chicken Floss
 - Wok-fried Seafood Egg White Fried Rice
 - Eight Treasure Glutinous Rice



8th Course (Select one (01) item)

- Yam Paste with Golden Pumpkin Cubes, Fish Floss and Shallot
- Warm Peach Gum with Longan, White Fungus and Chinese Red Dates
- Double Boiled Sweet Soup with Lotus Seed, Lily Bulb and Glutinous Rice Ball



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Western Set - Lunch Menu



APPETISER (Select one (01) item)

- Saku Tuna Tataki with Peperonata and Garlic Aioli
- Smoked Duck and Mandarin Orange Segment with Japanese Roasted Sesame Dressing

SOUP (Select one (01) item)

- Cream of Tomato Soup Dill Cream
- Truffle Scented Cream of Mushroom Soup

MAINS (Select up to two (02) items)

- Chicken Roulade
on Garlic Mash Sautéed Vegetables and Light Curry Cream Sauce
- 12-hour Braised Boneless Beef Short Ribs
with Truffle Potato Puree and Baby Carrot
- Baked Fish Barramundi
with Vegetable Ratatouille on Mash with Citrus Miso Emulsion

DESSERT (Select one (01) item)

- Pandan Kaya Cake with Wild Berries and Chocolate Pearls
- Warm Chocolate Brownies with Fresh Berries and Fresh Cream

Freshly Brewed Coffee and Artisan Tea Selection

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☞ ☞ **Western Set - Dinner Menu** ☞ ☞

APPETISER (Select one (01) item)

- Skin Seared Smoked Duck Breast with Rock Melon and Arugula
- Pan Seared US Scallop Medallion with Markisa Puree and Melba Toast
- Chilled Jumbo Lump Crab Timbale with Asian Mango Salsa and Garlic Toast

SOUP (Select one (01) item)

- Lobster Bisque with Roasted Pepper and Chilli Oil
- Cream of Pumpkin with Pistachio Crumbs [V]
 - Green Pea Volute with Turkey Bacon

MAINS (Select up to two (02) items)

- Pan Roasted Beef Fillet
 - on Smoked Applewood Potato Puree and Red Wine Reduction
 - Poached Salmon
 - on Baked Buttered US Asparagus with Béarnaise Sauce
 - Crispy Duck Confit
 - on Truffle Mash and Balsamic Berries Reduction

DESSERT (Select one (01) item)

- Morello Cherry with Chocolate Demi Sphere Cake Feuilletine
 - Earl Grey Raspberry Mousse with Lychee

Freshly Brewed Coffee and Artisan Tea Selection

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