



VILLAGE HOTEL CHANGI

VILLAGE HOTEL KATONG

*Solemnization
Buffet
Package*

PERIOD	LUNCH (Per Person)	DINNER (Per person)
01 JANUARY - 30 SEPTEMBER 2024	\$113.00++ (\$135.49nett)	\$123.00++ (\$147.48nett)
01 OCTOBER - 31 DECEMBER 2024	\$123.00++ (\$147.48nett)	\$133.00++ (\$159.47nett)
01 JANUARY - 30 SEPTEMBER 2025	\$133.00++ (\$159.47nett)	\$143.00++ (\$171.46nett)

Prices quoted are subject to 10% service charge and prevailing government taxes



Package Inclusion

DINING

SUMPTUOUS BUFFET MENU

BEVERAGE

FREE FLOW OF COFFEE, TEA & SOFT DRINKS
ONE (01) BOTTLE OF WINE FOR EVERY 10 PAYING GUEST

WEDDING DECORATIONS

CHOICE OF THEMATIC SOLEMNISATION DECORATION
MULTI-TIER MODEL WEDDING CAKE
ELEGANT CHAMPAGNE PYRAMID AND A BOTTLE OF CHAMPAGNE ON STAGE

ADDITIONAL PERKS

ONE (01) NIGHT STAY IN BRIDAL SUITE
WITH BREAKFAST FOR TWO (02) PERSONS
COMPLIMENTARY GUESTBOOK AND MONEY BOX
CHOICE OF WEDDING FAVOURS FOR YOUR GUESTS
USE OF AUDIO & VISUAL EQUIPMENT
VIP PARKING LOT AT HOTEL'S ENTRANCE FOR BRIDAL CAR
PARKING PASSES FOR 20% OF CONFIRMED ATTENDANCE
(SUBJECT TO AVAILABILITY)

TERMS & CONDITIONS

- Nett rates are inclusive of 10% service charge and prevailing government taxes
- Additional surcharge of SGD8++ per person applicable for booking held on the eve of public holiday and public holiday
- A charge of SGD10++ per person will be applicable for wedding packages after 30 September 2025
- Minimum guarantee of 80 persons onwards
- The hotel reserves the right to change or amend the package without prior notice



Buffet Solemnisation Menu Selection

VILLAGE HOTEL KATONG

LUNCH - 12 ITEMS

CHOICE OF 03 APPETIZER, 01 SOUP,
04 HOT ITEMS:

[MAXIMUM OF 01 ITEM FROM EACH CATEGORY BELOW]
POULTRY, BEEF, MUTTON/LAMB, AND VEGETABLES
01 RICE/NOODLE & 03 DESSERTS

DINNER - 14 ITEMS

CHOICE OF 03 APPETIZER, 01 SOUP,
05 HOT ITEMS:

[MAXIMUM OF 01 ITEM FROM EACH CATEGORY BELOW]
POULTRY, BEEF, MUTTON/LAMB, SEAFOOD AND VEGETABLES
02 RICE/NOODLE & 03 DESSERTS

APPETIZER

CHOICE OF THREE (03) ITEMS

- APPLE & CHEESE SALAD WITH WALNUT
 - TUNA NICOISE SALAD
- CHERRY TOMATO & MOZZARELLA BALLS
 - CITRUS SEAFOOD SALAD
- SALMON FLAKES WITH SESAME DRESSING
- THAI BEEF SALAD WITH SHREDDED YOUNG MANGO
 - SMOKED DUCK WITH SOYA FRENCH BEANS
- POACHED CHICKEN WITH GINGER CILANTRO DRESSING
- ROASTED MIXED VEGETABLE WITH BALSAMIC GLAZE
 - MIXED MESCLUN SALAD

SOUP

CHOICE OF ONE (01) ITEM

- MUSHROOM SOUP
- CLAM CHOWDER SOUP
 - PUMPKIN SOUP
- CAULIFLOWER VELOUTE
 - HOT & SOUR SOUP
- MIXED CHINESE MUSHROOM SOUP
 - CREAM OF TOMATO
 - BROCCOLI SOUP





Buffet Solemnisation Menu Selection

LUNCH || FOUR (04) HOT ITEMS
DINNER || FIVE (05) HOT ITEMS
[CHOICE OF ONE (01) ITEM FROM EACH CATEGORY]

POULTRY

- AYAM MASAK MERAH
 - AYAM RENDANG
 - GONG BAO CHICKEN
- ROASTED CAJUN SPICED CHICKEN
 - AYAM PONTEH
- AYAM MASAK LEMAK CHILI PADI
 - CRISPY LEMON CHICKEN
 - NYONYA CHICKEN CURRY
- GRILLED CHICKEN BREAST WITH PINK PEPPERCORN AND GRAIN MUSTARD SAUCE
 - CHICKEN MASALA
- MOROCCAN CHICKEN CASSEROLE
 - SWEET & SOUR CHICKEN
- BRAISED CHICKEN WITH SESAME, CARROTS & DAIKON
 - BAKED TERIYAKI GLAZE CHICKEN
 - WOK FRIED GINGER CHICKEN
- BAKED CHICKEN WITH TOMATO & OLIVE GRAVY
- BAKED CHICKEN PICCATA WITH LEMON & CAPERS SAUCE

BEEF

- WOK FRIED BLACK PEPPER BEEF
 - BEEF RENDANG
 - BEEF KURMAH
- WOK FRIED BEEF WITH TRIO PEPPER
 - BEEF CURRY
 - BEEF MASALA
- MOROCCAN BEEF STEW
- BRAISE BEEF STEW WITH ROOT VEGETABLES

MUTTON/LAMB

- MUTTON MASALA
- MUTTON CURRY
- MUTTON RENDANG
- MUTTON KURMAH
- MUTTON DALCHA
- IRISH LAMB STEW
 - WOK FRIED BLACK PEPPER LAMB
- BRAISED LAMB WITH ROOT VEGETABLES





Buffet Solemnisation Menu Selection

SEAFOOD

- IKAN ASSAM PEDAS
- IKAN MASAK LEMAK NANAS
 - IKAN TIGA RASA
- STEAMED FISH WITH SOYA SAUCE
- BAKED FISH WITH LEMON CREAM SAUCE
- BLACK MUSSELS WITH GARLIC CREAM SAUCE
 - WOK FRIED GARLIC PRAWNS
 - SALTED EGG YOLK PRAWNS
 - WOK FRIED SAMBAL PRAWN
- STIR FRIED SAMBAL SOTONG WITH PETAI

VEGETABLE

- BRAISED BEANCURD WITH BEAN SAUCE
 - ROASTED POTATOES
 - RATATOUILLE
- CAULIFLOWER GRATIN
 - NYONYA CHAP CHYE
 - SAYUR LEMAK LODEH
- BRAISED MUSHROOM WITH BROCCOLI
- WOK FRIED LONG BEAN WITH DRIED SHRIMP
 - ROASTED MIXED VEGETABLES

RICE/NOODLE

LUNCH || CHOICE OF ONE (01) ITEM
DINNER || CHOICE OF TWO (02) ITEMS

- CUMIN PILAF
- TOMATO PILAF
- BRIYANI RICE
- NASI GORENG KAMPUNG
 - MEE GORENG
- FRAGRANT STEAMED RICE
 - BRAISED EE FU NOODLE
- GOLDEN FRIED RICE WITH CRISPY GARLIC FLAKES
 - GRATIN MAC & CHEESE
- WOK FRIED CHAR KUAY TEOW

DESSERT

CHOICE OF THREE (03) ITEMS

- ASSORTED CUPCAKES
- ASSORTED NYONYA KUEH
 - MINI CREAM PUFF
- STRAWBERRY MIRROR MOUSSE CAKE
 - MINI LEMON MERINGUE TART
 - TIRAMISU
 - TRIPLE FRUIT MOUSSE
- MINI CHOCOLATE BROWNIES
 - PETITE CHEESECAKE





Buffet Solemnisation Menu Selection

VILLAGE HOTEL CHANGI

LUNCH - 12 ITEMS

CHOICE OF 01 APPETIZER, 01 BITES, 01 SOUP,
04 HOT ITEMS:
[MAXIMUM OF 01 ITEM FROM EACH CATEGORY BELOW]
POULTRY, BEEF/MUTTON, SEAFOOD, VEGETABLES
02 RICE/NOODLE & 03 DESSERTS


DINNER - 14 ITEMS

CHOICE OF 02 APPETIZER, 01 BITES, 01 SOUP,
05 HOT ITEMS:
[MAXIMUM OF 01 ITEM FROM EACH CATEGORY BELOW
UNLESS OTHERWISE STATED]
POULTRY, BEEF/MUTTON, 02 SEAFOOD, VEGETABLES
02 RICE/NOODLE & 03 DESSERTS

APPETIZER

- LUNCH || CHOICE OF ONE (01) ITEM**
DINNER || CHOICE OF TWO (02) ITEMS
- GADO GADO
 - GARDEN SALAD BOW
 - ROJAK BUAH
 - CHICKPEA WALDORF SALAD
 - WALDORF SALAD
 - CAESER SALAD
 - GREEK STYLE SALAD
 - THAI MANGO SALAD WITH PRAWN

SOUP

- CHOICE OF ONE (01) ITEM**
- SOTO AYAM
 - TOM YAM CHICKEN SOUP
 - HERBS TOMATO SOUP
 - MUSHROOM SOUP
 - CLAM CHOWDER
 - ROASTED PUMPKIN SOUP
 - CHICKEN CORN CREAM SOUP
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Buffet Solemnisation Menu Selection

BITES

CHOICE OF ONE (01) ITEM

- BUTTERFLY WANTON
- BREADED SCALLOP
- HONEY PRAWN DUMPLING
- CHEESY CHICKEN MEAT
- COCKTAIL SAUSAGE WITH CHEESE DIP
- CHICKEN SIEW MAI
- HAR GAO
- TEMPURA PRAWN
- CHEESE STICK
- TORTILLA CHIPS WITH CHEESE
- HONEY MID WING
- TUMERIC CHICKEN DRUMLET

LUNCH || FOUR (04) HOT ITEMS

DINNER || FIVE (05) HOT ITEMS

**[CHOICE OF ONE (01) ITEM FROM EACH CATEGORY
UNLESS STATED OTHERWISE]**

POULTRY

- CHICKEN PANGANG
- AYAM PONGTEH
- RENDANG CHICKEN
- SAMBAL CHICKEN
- BLACK PEPPER CHICKEN
- CHILLI CHICKEN
- CHICKEN MASAK MERAH
- BUAH KELUAK CHICKEN
- AYAM KARI KAPITAM
- GONG BAO CHICKEN
- SALTED EGG CHICKEN
- GRILLED CHICKEN WITH MUSHROOM SAUCE
- CHICKEN SHEPARD PIE
- COUNTRY STYLE CHICKEN
- CHICKEN CURRY WITH POTATO

BEEF/MUTTON

- BEEF RENDANG
 - BEEF CURRY WITH POTATO
 - WOK FRIED PEPPER BEEF
 - CLASSIC BEEF STEW BEEF CURRY WITH POTATO
 - ROASTED SOUS VIDE BEEF
 - BLACK PEPPER MUTTON
 - RENDANG MUTTON
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Buffet Solemnisation Menu Selection

SEAFOOD

LUNCH || CHOICE OF ONE (01) ITEM

DINNER || CHOICE OF TWO (02) ITEMS

- ASAM PEDAS FISH
- LEMAK NENAS FISH
 - SAMBAL FISH
 - BLACK PEPPER FISH
 - SWEET AND SOUR FISH
- BAKED FISH FILLET WITH LEMON BUTTER SAUCE
 - THAI STYLE FRIED FISH
 - GOLDEN CEREAL PRAWN
 - BLACK PEPPER PRAWN
 - SAMBAL PRAWN
 - SWEET AND SOUR PRAWN
- UDANG MASAK LEMAK NENAS
 - SAMBAL SOTONG
 - SAMBAL CUTTLE FISH

VEGETABLE

- NYONYA CHAP CHYE
 - KANG KONG GORENG
 - LEMAK LODEH
 - SAMBAL GORENG
 - SAMBAL LADY'S FINGER
 - SAMBAL TERONG
 - TAHU GORENG
 - KAI LAN GORENG
 - RATATOUILLE
 - CAULIFLOWER GRATIN
 - FOUR SEASON VEGETABLE
 - ROASTED VEGETABLE MELODY
 - SAMBAL DHAL
 - ALOO GOBI
 - BRAISED EGG BEANCURD WITH MUSHROOM
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Buffet Solemnisation Menu Selection

RICE/NOODLE CHOICE OF TWO (02) ITEMS

- STEAMED RICE
- SAFFRON RICE
- NASI MINYAK
- NASI JAGUNG
- TOMATO RICE
- NASI BUNGA TELANG
- WALNUT PILAT RICE
- BUAH KELUAK FRIED RICE
- TOM YUM FRIED RICE
- LAKSA GORENG
- MEE SIAM GORENG
- HONG KONG NOODLE
- BASIED EE FU NOODLES WITH CHIVES AND MUSHROOMS

DESSERT CHOICE OF THREE (03) ITEMS

- AGAR AGAR COCKTAIL
 - CHOCOLATE BROWNIE
 - KUEH KOSUI
 - FRUIT TARTLET
 - MINI MUFFINS
 - TIRAMISU
 - CHOCOLATE MOUSSE
 - PULUT HITAM
 - PETITE CHEESE CAKE
 - CREAM PUFF
 - CHOCOLATE CAKE
 - CUT FRUITS
 - JELLY WITH PEACH LYCHEE
 - BINGKA UBI
 - KUEH SALAT
 - BLUEBERRY PANNA COTTA
 - STRAWBERRY PANNA COTTA
 - PASSIONFRUIT PANNA COTTA
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