

Intimate Wedding

VILLAGE HOTEL KATONG

VILLAGE HOTEL CHANGI

GALANGAL

MINIMUM CAPACITY || 30 PERSONS
MAXIMUM CAPACITY || 50 PERSONS

QUAD BALLROOM

MINIMUM CAPACITY || 50 PERSONS
MAXIMUM CAPACITY || 80 PERSONS

Period	Buffet (per person)	Chinese (per table of 10 persons)
1 June to 31 December 2024	SGD108.80++ / SGD130.45 nett	SGD1,188++ / SGD1,424.41 nett
1 January to 31 December 2025	SGD118.80++ / SGD142.44 nett	SGD1,288++ / SGD1,544.31 nett

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

A sumptuous 08-course Chinese menu OR 12-item International Buffet
specially prepared by our chef

Free flow of Chinese tea and soft drinks (Chinese Set Menu)

Free flow of coffee/tea and soft drinks (Buffet Menu)

Use of audio & visual equipment

One (01) bottle of wine per ten (10) paying guests

Choice of wedding favors for your guests

Multi-tier model wedding cake

Elegant champagne pyramid on stage

One (01) night stay in deluxe room with breakfast for two (02) persons

Parking passes for 20% of confirmed attendance
(subject to availability)

Solemnisation decorations can be arranged at SGD550++/ SGD659.45 nett

Decoration arch behind solemnisation table

One (01) x floral long-low centerpiece for solemnisation table

One (01) x VIP centre-piece

Choice of sashes and posies for solemnisation chairs and VIP's table

Table centre-piece for guest tables

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
- The hotel reserves the right to change or amend the package without prior notice

VILLAGE HOTEL KATONG

CHINESE 08-COURSE SET MENU

Minimum guaranteed of 3 tables of 10 persons

COLD COMBINATION PLATTER

Chilled Salad Prawn, Chicken Money Bag,
Deep Fried Crispy Seafood Ngoh Hiang,
Crispy Seafood Bean Curd Roll, Vietnamese Spring Roll

SOUP - CHOICE OF ONE (01) ITEM

Braised Fish Maw with Conpoy and Mushrooms
Braised Crabmeat with Shredded Chicken Soup

FISH - CHOICE OF ONE (01) ITEM

Seabass

Barramundi

COOKING STYLE:

Steam Hong Kong Style, Steam Chilli Bean Sauce,
Steam Teochew Style, Deep Fried Thai Mango

POULTRY - CHOICE OF ONE (01) ITEM

Eight Treasure Chicken

Traditional Roasted Chicken with Five Spice

SEAFOOD - CHOICE OF ONE (01) ITEM

Wok Fried Crispy Cereal Tiger Prawn

Poached Prawns with Chinese Herbs

VEGETABLE - CHOICE OF ONE (01) ITEM

Deep Fried Yam Ring with Mix Vegetables and Cashew Nuts

Braised Spinach with Bai Ling Mushrooms

NOODLE/RICE - CHOICE OF ONE (01) ITEM

Hor Yip Fan (Lotus Leaf Wrapped Rice)

Braised Ee Fu Noodles with Chive and Mushrooms

DESSERT - CHOICE OF ONE (01) ITEM

Glutinous Rice Ball in Brown Sugar with Lemongrass Soup Chilled

Mango Sago Puree with Pomelo and Pearl Sago

VILLAGE HOTEL KATONG

INTERNATIONAL BUFFET MENU

Minimum guaranteed of 30 persons

12 ITEMS-

CHOICE OF 03 APPETIZER, 01 SOUP,
04 HOT ITEMS – MAX OF 01 EACH FROM POULTRY,
BEEF, MUTTON/LAMB OR SEAFOOD, VEGETABLES,
01 RICE/NOODLE & 03 DESSERT

APPETIZER

- Apple and Cheese Salad with Walnut
 - Tuna Nicoise Salad
 - Cherry Tomato & Mozzarella Balls
 - Citrus Seafood Salad
 - Kerabu Squid & Shrimp
 - Salmon Flakes and 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

- Mushroom Soup
- Clam Chowder Soup
 - Pumpkin Soup
- Cauliflower Veloute
 - Hot & Sour Soup
- Mixed Chinese Mushroom Soup
 - Cream of Tomato
 - Broccoli Soup

POULTRY

- Ayam Masak Merah
 - Ayam Perchik
 - Gong Bao Chicken
- Roasted Spiced Chicken
 - Ayam Buah Keluak
 - Ayam Ponteh
- Ayam Masak Lemak Chili Padi
 - Crispy Lemon Chicken
 - Nyonya Chicken Curry
- Truffle Infused Chicken with Cream Sauce

VILLAGE HOTEL KATONG

INTERNATIONAL BUFFET MENU

BEEF

- Wok Fried Black Pepper Beef
 - Beef Satay Goreng
 - Beef Rendang
 - Beef Karmah
- Wok Fried Beef with Trio Pepper
 - Beef Curry
- Hungarian Beef Goulash
 - Beef Masala
 - Beef Smore
- Cantonese Beef with Daikon & Carrot

MUTTON/LAMB

- Lamb Satay Goreng
 - Mutton Masala
 - Mutton Curry
 - Mutton Rendang
 - Mutton Kurmah
 - Mutton Dalcha
 - Mutton Briyani
- Wok Fried Black Pepper Lamb
- Braised Lamb with Root Vegetables

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 Turmeric Baby Cuttlefish
- Stir Fried Sambal Sotong with Petai

VILLAGE HOTEL KATONG

INTERNATIONAL BUFFET MENU

VEGETABLE

- Braised Beancurd With Bean Sauce
 - Thoor Dhall
 - Potato & Lentil Stew
 - Ratatouille
- Cauliflower & Broccoli Gratin
 - Nyonya Chap Chye
 - Sayur Lemak Lodeh
- Braised Mushroom With Broccoli
- Wok Fried French Bean With Dried Shrimp
 - Roasted Mixed Vegetables

RICE/NOODLE

- Nasi Bunga Telang
- Turmeric Rice
 - 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

- Assorted Cupcakes
- Assorted Nyonya Kueh
- Bread & Butter Pudding
 - Vanilla Crème Brûlée
- Sticky Date Toffee Pudding
 - Tiramisu
 - Classic Panna Cotta
 - Mini Chocolate Brownies
- Cheese Tartlet With Berry Coulis



VILLAGE HOTEL CHANGI

CHINESE 08-COURSE MENU

Minimum guaranteed of 5 tables of 10 persons

COLD COMBINATION PLATTER- CHOICE OF FIVE (05) ITEMS

Fruity Yuzu Salad Prawn, Bean curd Prawn Roll,
Steam Cabbage Roll with Conpoy sauce,
Vietnamese Spring Roll,
Marinated Jellyfish with Chef's Special Sauce,
Chicken Money Bag, Smoked Chicken with Goma Sauce,
Chicken Ngoh Hiang Ball, Marinated Baby Octopus,
Chicken Siew Mai with Salted Egg Filling

SOUP - CHOICE OF ONE (01) ITEM

Braised Fish Maw with Crabmeat
Double-Boiled Free-Range Chicken soup with
Dried Oyster and Mushroom

FISH - CHOICE OF ONE (01) ITEM

Soon Hock
Barramundi

COOKING STYLE:


Thai, Hong Kong, Nyonya, Teochew

POULTRY - CHOICE OF ONE (01) ITEM

Five Spice Roasted Chicken with Prawn Cracker
Steam Emperor Chicken with Chinese Herbs, Hon Shimeji, Goji
Berries, Red Dates

SEAFOOD - CHOICE OF ONE (01) ITEM

Golden Crispy Cereal Tiger Prawn with Seaweed
Wok Fried Tiger Prawn with Three-Flavour Sauce
(Spicy, Sweet & Sour)





VILLAGE HOTEL CHANGI

CHINESE 08-COURSE MENU

Minimum guaranteed of 5 tables of 10 persons

POULTRY - CHOICE OF ONE (01) ITEM

Five Spice Roasted Chicken with Prawn Cracker
Steam Emperor Chicken with Chinese Herbs, Hon Shimeji, Goji Berries, Red Dates

SEAFOOD - CHOICE OF ONE (01) ITEM

Golden Crispy Cereal Tiger Prawn with Seaweed
Wok Fried Tiger Prawn with Three-Flavour Sauce
(Spicy, Sweet & Sour)

VEGETABLE - CHOICE OF ONE (01) ITEM

Braised Spinach with Bailing Mushrooms & Goji Berries
Broccoli with Braised Mushroom and Prawn

NOODLE/RICE - CHOICE OF ONE (01) ITEM

Truffle Crabmeat Fried Rice with Prawn
Braised Ee Fu Noodle with Trio Mushroom and Chive

DESSERT - CHOICE OF ONE (01) ITEM

Chilled Pomelo Mango Sago with Lychee Pop
Yam Paste with Gingko Nuts





VILLAGE HOTEL CHANGI INTERNATIONAL BUFFET MENU

Minimum guaranteed of 30 persons

12 ITEMS -
CHOICE OF 01 APPETIZER, 01 BITES, 01 SOUP,
04 HOT ITEMS - MAX OF 01 EACH FROM POULTRY,
BEEF/MUTTON, SEAFOOD AND VEGETABLES,
02 RICE/NOODLE & 03 DESSERT


APPETIZER

- Gado Gado
- Garden Salad Bowl
- Rojak Buah
- Chickpea Waldorf Salad
- Caesar Salad
- Greek Style Salad
- Thai Mango Salad with Prawn

BITES

- 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
- Turmeric Chicken Drumlet

SOUP

- Soto Ayam
 - Tom Yum Chicken Soup
 - Herbs Tomato Soup
 - Mushroom Soup
 - Clam Chowder
 - Roasted Pumpkin Soup
 - Chicken Corn Cream Soup
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VILLAGE HOTEL CHANGI

INTERNATIONAL BUFFET MENU

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 Shepherd Pie
 - Country Style Chicken
- Chicken Curry with Potato

BEEF/MUTTON

- Black Pepper Mutton
 - Rendang Mutton
 - Beef Rendang
- Beef Curry with Potato
- Wok Fried Pepper Beef
- Roasted Sous Vide Beef
 - Classic Beef Stew
- Beef Curry with Potato

SEAFOOD

- Fish Asam Pedas Fish
 - Lemak Nenas Fish
 - Sambal Fish
 - Black Pepper Fish
 - Sweet & Sour Fish
- Baked Fish Fillet with Lemon Butter Sauce
 - Thai Style Fried Fish
 - Salted Egg Prawn
 - Golden Cereal Prawn
 - Black Pepper Prawn
 - Sambal Prawn
 - Sweet & Sour Prawn
- Udang Masak Lemak Nenas
 - Sambal Sotong
 - Sambal Cuttle Fish

VILLAGE HOTEL CHANGI INTERNATIONAL BUFFET MENU

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
 - Sambar Dhal
 - Aloo Gobi
- Braised Egg Beancurd with Mushroom

RICE/NOODLE

- 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
- Braised Ee Fu Noodles with Chives And Mushrooms

VILLAGE HOTEL CHANGI INTERNATIONAL BUFFET MENU

DESSERT

- Agar Agar Cocktail
- Chocolate Brownie
 - Kueh Kosui
 - Fruit Tartlet
 - Mini Muffins
 - Tiramisu
- Chocolate Mousse
 - Pulut Hitam
- Petite Cheesecake
 - Cream Puff
- Chocolate Cake
 - Cut Fruits
- Jelly with Peach Lychee
 - Bingka Ubi
 - Kueh Salat
- Blueberry Panna Cotta
- Strawberry Panna Cotta
- Passionfruit Panna Cotta