



CHANGI COVE

A BOUTIQUE CONFERENCE CENTRE & HOTEL



Wedding Dinner (Chinese & Western)

Changi Cove Singapore
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Wedding Reception at The Auditorium

Chinese Banquet (Dinner)

Monday to Sunday, including Public Holidays

Romance Package	S\$1,258.00++ per table of 10 persons
Eternity Package	S\$1,388.00++ per table of 10 persons

Western Set (Dinner)

Monday to Sunday, including Public Holidays

Elegant Package	S\$130.00++ per person
Everlasting Package	S\$142.00++ per person

Terms & Conditions

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



Wedding Reception at The Auditorium

Curated Culinary & Dining Experience

- Selection of Chef Signature Chinese Banquet *OR* Western Set Menu
- One bottle of Champagne for toasting ceremony
- Free flow of Soft Drinks and Chinese Tea (Coffee/Tea for Western Set) throughout reception
- One complimentary 30-litre Barrel of Local Draft Beer *OR*
- One complimentary bottle of our House Wine per 10 persons

The Venue

- Exclusive use of the Auditorium for a maximum of 4 hours
Dinner: 6.00pm to 10.00pm
- Complimentary usage of LCD projector, screen & microphone
- Floral dining centerpieces with bridal table enhancement
- Floral décor along aisle and onstage

Wedding Privileges

- One night stay at Deluxe room with breakfast for two persons
- One Standard day use room for family and friends
- \$80.00nett dining credit for purchases at The White Olive Café
- Selection of Wedding Invitation Cards for 70% of confirmed attendance
(excluding printing)
- Wedding Guest Signature Book and complimentary use of Gift Box
- Unique Wedding Favours for guests
- Complimentary parking for 30% of confirmed attendance (subject to availability)
- Priority parking for 01 bridal car
- Complimentary food tasting session for up to 10 persons

Optional

- Long tables with Tiffany Chair dining can be arranged at additional S\$40.00++ 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 hard liquor is at S\$50.00++ per bottle (1000ml)
- Corkage fee for duty-paid and sealed wine is at S\$30.00++ per bottle (750ml)



Chinese Banquet - Romance Menu

Changi Cove 5 Fortune Platter

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



Sweet Corn and Crabmeat Soup



Slow Cooked Herbal Prawns



Steamed Red Grouper in "Hong Kong" Style



Roasted Chicken with Duck Liver Pate and Golden Mushroom



Braised Flower Mushroom with Broccoli Florets



Thai Pineapple Fried Rice with Chicken Floss



Warm Red Bean Soup with Glutinous Rice Ball



Chinese Banquet - Eternity 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
- 5-Hrs Double Boiled Chicken with Chinese Herb Broth
- Double Boiled Black Chicken with Tea Tree Mushroom and Dried Scallop

3rd Course (Select one (01) item)

- Salted Egg Prawn
- Crispy Butter Prawn with Curry Leaves
- Pan Seared Prawn with Superior Soya Sauce

4th Course (Select one (01) item)

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

5th Course (Select one (01) item)

- Crispy Pipa Duck
- Oriental Roast Duck with Plum Sauce
- Golden Sand Butter Milk Roast Chicken
- Braised Duck with Treasure Glutinous Rice[#]
- Golden Roast Chicken Infused with Angelica Root



6th Course (Select one (01) item)

- Braised Flower Mushroom and Dried Scallop with Chinese Long Cabbage
 - Braised Trio Mushroom with Local Chinese Spinach
 - Wok-fried Nai Pai Chye with Bai Ling Mushroom
 - X.O. Scallop with Asparagus

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
 - Black Glutinous Rice Porridge with Vanilla Ice Cream

- Please do not make a selection for the 7th course if this dish is selected.





Western Set - Elegant 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
- Stracciatella with Cherry Tomato Balsamic Cream and Basil Oil

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
- Pan Roasted Beef on Potato Puree with Buttered Vegetables and Black Pepper Sauce
- 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



Western Set - Everlasting 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