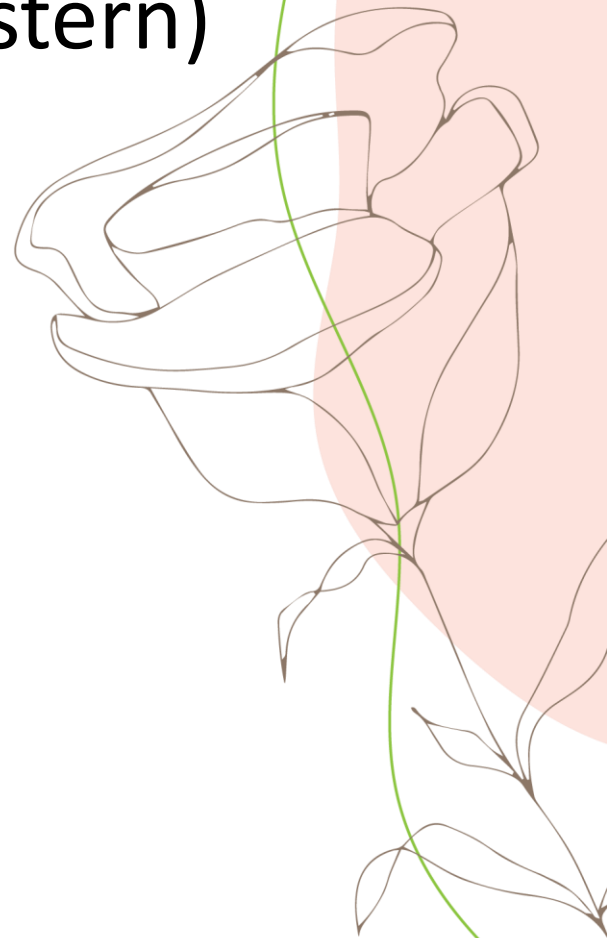




CHANGI COVE

A BOUTIQUE CONFERENCE CENTRE & HOTEL

Wedding Lunch (Chinese & Western)



Changi Cove Singapore

351 Cranwell Road Singapore 509866

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Wedding Reception at The Auditorium

Chinese Banquet (Lunch)

Monday to Sunday, including Public Holidays

Bliss Package	S\$1,158.00++ per table of 10 persons
Romance Package	S\$1,228.00++ per table of 10 persons
Eternity Package	S\$1,338.00++ per table of 10 persons

Western Set (Lunch)

Monday to Sunday, including Public Holidays

Elegant Package	S\$125.00++ per person
Everlasting Package	S\$138.00++ 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
Lunch: 11.00am to 3.00pm
- 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 at additional S\$40.00++ per person including individual plating for all dishes
- Special Coach Transfer rates
- 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 - Bliss Menu

Changi Cove 5 Fortune Platter

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

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Sze Chuan Sweet & Sour Soup with Prawn Meat Cubes

☺

Cereal Prawns

☺

Nyonya Assam Steamed Seabass

☺

Oriental Roast Chicken with Prawn Crackers

☺

Braised Chinese Spinach and Wolfberries

☺

Steamed Mini Glutinous Chicken Rice in Lotus Leaf

☺

Chilled Mango Sago and Pomelo



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 Snapper with Crispy Radish



Garlic Roast Chicken with Prawn Crackers



Braised Flower Mushroom with Broccoli Florets



Wok-Fried Ee Fu Noodles with Chicken and Mushroom



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

3rd Course (Select one (01) item)

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

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

5th Course (Select one (01) item)

- Crispy Pipa Duck
- Golden Sand Butter Milk Roast Chicken
- 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

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

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



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

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



Western Set - Everlasting Menu

APPETISER (Select one (01) item)

- o Skin Seared Smoked Duck Breast with Rock Melon and Arugula
- o Pan Seared US Scallop Medallion with Markisa Puree and Melba Toast

SOUP (Select one (01) item)

- o Lobster Bisque with Roasted Pepper and Chilli Oil
- o Cream of Pumpkin with Pistachio Crumbs [V]
- o Truffle Scented Cream of Mushroom Soup

MAINS (Select up to two (02) items)

- o Pan Roasted Beef Fillet
on Smoked Applewood Potato Puree and Red Wine Reduction
- o Poached Salmon
on Baked Buttered US Asparagus with Béarnaise Sauce
- o Pan Seared Duck Breast on Au Nori Potato Puree
Asparagus and Citron Veal Jus

DESSERT (Select one (01) item)

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

Freshly Brewed Coffee and Artisan Tea Selection

