

Wedding Reception at The Auditorium Chinese Banquet (Lunch or Dinner)

Monday to Sunday, including Public Holidays

Bliss Package S\$1,068.00++ per table of 10 persons

Romance Package S\$1,238.00++ per table of 10 persons

Eternity Package S\$1,368.00++ per table of 10 persons

Western Set (Lunch or Dinner)

Monday to Sunday, including Public Holidays

Elegant Package S\$123.80++ per person

Everlasting Package S\$136.80++ 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 | 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

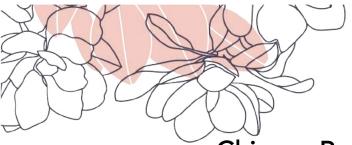
Wedding Privileges

- · 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
- \cdot Corkage fee for duty-paid and sealed hard liquor is at \$\$50.00++ per bottle (1000ml)
- · Corkage fee for duty-paid and sealed wine is at S\$30.00++ per bottle (750ml)





രു രൂ Chinese Banquet - Bliss Menu ജെ

Changi Cove 5 Fortune Platter

(Prawn Meat Omelet, 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

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Nyonya Assam Steam Seabass

Oriental Roast Chicken with Prawn Crackers

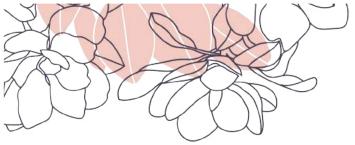
Braised Chinese Spinach and Wolfberries

Steam Mini Glutinous Chicken Rice wrap in Lotus Leaf

Chilled Mango Sago and Pomelo







രു രു Chinese Banquet - Romance Menu മ

Changi Cove 5 Fortune Platter

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

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Sweet Corn and Crabmeat Soup

Slow Cooked Herbal Prawns

Steam 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



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രു രു Chinese Banquet - Eternity Menu മെ മ

1st Course

Changi Cove 5 Fortune Platter (Prawn Meat Omelet, 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)

- o Slow Braised Imperial Treasure Crabmeat Soup
- Double Boiled Fish Maw and Swimmer Crabmeat Soup
- o 5-Hrs Double Boiled Chicken with Chinese Herb Broth

3rd Course (Select one (01) item)

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

4th Course (Select one (01) item)

- o Steamed Red Grouper in "Assam Nyonya" Style
 - o Steamed Soon Hock in "Teo Chew" Style
 - Steamed Red Grouper in "Hong Kong" Style



5th Course

^J5th Course (Select one (01) item)

- o Oriental Roast Duck with Plum Sauce
- o Golden Sand Butter Milk Roast Chicken
- o Golden Roast Chicken Infused with Angelica Root

6th Course (Select one (01) item)

- o Braised Flower Mushroom with Chinese Long Cabbage
 - o Braised Trio Mushroom with Local Chinese Spinach
 - o Wok-fried Nai Pai Chye with Bai Ling Mushroom

7th Course (Select one (01) item)

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

8th Course (Select one (01) item)

- Yam Paste with Golden Pumpkin Cubes
 - Peach Gum Dessert
- Double Boiled Sweet Soup with Lotus Seed, Lily Bulb and Glutinous Rice Ball





രു രു Western Set - Elegant Menu ജെ

APPETISER (Select one (01) item)

Salmon Carpaccio with
 Hand Pick Greens Mentaiko Emulsion and Bread Croutons
 Smoked Duck and Mandarin Orange Segment
 with Japanese Roasted Sesame Dressing

SOUP (Select one (01) item)

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

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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
- o Baked Fish Barramundi with Vegetable Ratatouille on Mash with Citrus Miso Emulsion

DESSERT (Select one (01) item)

- o Pandan Gula Melaka Cake with Wild Berries and Chocolate Pearls
 - Warm Chocolate Brownies with Fresh Berries and Fresh Cream

Freshly Brewed Coffee and Artisan Tea Selection



രു രു Western Set - Everlasting Menu ജെ

APPETISER (Select one (01) item)

- Chilled Jumbo Lump Crab Timbale with Asian Mango Salsa and Garlic Toast
 - 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]

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MAINS (Select up to two (02) items)

Pan Roasted Beef Fillet
 on Smoked Applewood Potato Puree and Red Wine Reduction

o 60° C Poached Salmon

on Baked Buttered US Asparagus with Béarnaise Sauce

o Crispy Duck Confit

on Truffle Mash and Balsamic Berries Reduction

DESSERT (Select one (01) item)

Dark and White Chocolate Mousse with Cherry and Raspberry Coulis
 Italian Tiramisu with Wild Berries Compote

Freshly Brewed Coffee and Artisan Tea Selection

