



CHANGI COVE

A BOUTIQUE CONFERENCE CENTRE & HOTEL

Indian Wedding Package

Wedding Reception at The Auditorium

Indian Set/Buffer (Lunch or Dinner)

Monday to Sunday, including Public Holidays

S\$1088.00++ per table of 10 persons

S\$108.80++ per person

Curated Culinary & Dining Experience

- Selection of Indian Set Menu from our official Indian Cuisine Caterer, Curry & Tandoor
- One bottle of Champagne for toasting ceremony
- Free flow of Soft Drinks, Coffee and Tea throughout reception

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

Wedding Privileges

- One night stay at Deluxe room with breakfast for two persons
- One Standard day use room for family and friends
- \$80.00 nett 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 8 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

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.



CHANGI COVE

☞☞ North Indian Set/ Buffet Menu ☞☞

APPETISER

Tandoori Chicken
Samosa

MAIN

Assorted Naan (Plain, Butter & Garlic)
Jeera Rice
Mixed Vegetable Jalfrezi
Yellow Dhall Tadka
Butter Chicken
Fish Masala
Mutton Rogan Josh

CONDIMENTS

(will be served with Appetisers & Mains)

Papadum
Mixed Raita
Mint Sauce

DESSERT

Gulab Jamun
Rasmalai



CHANGI COVE



☪ ☪ South Indian Set/ Buffet Menu ☪ ☪

APPETISER

Vegetable Pakora
Chicken 65

MAIN

Briyani Rice
Rasam
Tahu Sambal
Vegetable Dalcha
Chicken Perratal Masala
Fish Varuval
Mutton Mysore

CONDIMENTS

(will be served with Appetisers & Mains)

Papadum
Cucumber Raita
Mint sauce

DESSERT

Semiya Payasam
Kesari



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☪☪ North Indian Vegetarian Set/ Buffet Menu ☪☪

APPETISER

Hara Bhara Kebab
Papdi Chaat

MAIN

Assorted Naan (Plain, Butter & Garlic)
Peas Pulao
Paneer Butter Masala
Achari Aloo Gobi
Malai Kofta
Bhindi Lach Pachi
Dhall Makhni

CONDIMENTS

(will be served with Appetisers & Mains)

Pappadum
Boondi Raita
Mint sauce

DESSERT

Gajar ka Halwa
Rasmalai



CHANGI COVE

☞☞ South Indian Vegetarian Set/ Buffet Menu ☞☞

APPETISER

Vegetable Pakora
Gobi 65

MAIN

Briyani Rice
Brinjal Pachidy
Malabar Avial
Mock Mutton Masala
Mixed Vegetable Korma
Vegetable Dalcha
Fried Bitter Gourd

CONDIMENTS

(will be served with Appetisers & Mains)

Papadum
Onion Raita
Mint Sauce

DESSERT

Rawa Kesari
Pal Payassam



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