



CHANGI COVE

A BOUTIQUE CONFERENCE CENTRE & HOTEL

# *Indian Wedding Package*



# Wedding Reception at The Auditorium

## Indian Set/Buffer (Lunch or Dinner)

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### Monday to Sunday, including Public Holidays

S\$1128.00++ per table of 10 persons

S\$111.00++ 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
- S\$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 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 31<sup>st</sup> 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.



## ☞ ☞ North Indian Set/Buffer Menu ☞ ☞

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### 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



## ☞ ☞ South Indian Set/Buffer Menu ☞ ☞

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### 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



# ☞ ☞ North Indian Vegetarian Set/Buffer Menu ☞ ☞

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## 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



# ☞ ☞ South Indian Vegetarian Set/Buffer Menu ☞ ☞

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## 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

