



# Intimate Wedding

VILLAGE HOTEL  
KATONG

VILLAGE HOTEL  
CHANGI

## GALANGAL

MINIMUM CAPACITY || 30 PERSONS  
MAXIMUM CAPACITY || 50 PERSONS

## QUAD BALLROOM

MINIMUM CAPACITY || 50 PERSONS  
MAXIMUM CAPACITY || 80 PERSONS

YEAR 2023: \$988.00++ (\$1,173.74NETT) ||

YEAR 2024: \$1,088.00++ (\$1,304.51NETT)

PER TABLE OF TEN (10) PERSONS

PRICES QUOTED ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES

A SUMPTUOUS 08-COURSE CHINESE MENU OR INTERNATIONAL BUFFET

SPECIALLY PREPARED BY OUR CHEF

FREE FLOW OF CHINESE TEA AND SOFT DRINKS

USE OF AUDIO & VISUAL EQUIPMENT

ONE (01) BOTTLE OF WINE PER TABLE OF TEN (10) PERSONS

CHOICE OF WEDDING FAVORS FOR YOUR GUESTS

MULTI-TIER MODEL WEDDING CAKE

ELEGANT CHAMPAGNE PYRAMID ON STAGE

ONE (01) NIGHT STAY IN DELUXE ROOM WITH BREAKFAST FOR 02 PERSONS

PARKING PASSES FOR 20% OF CONFIRMED ATTENDANCE

(SUBJECT TO AVAILABILITY)

## SOLEMNISATION DECORATIONS

CAN BE ARRANGED AT \$500.00++

DECORATION ARCH BEHIND SOLEMNISATION TABLE

ONE (01) X FLORAL LONG-LOW CENTERPIECE FOR SOLEMNISATION TABLE

ONE (01) X VIP CENTRE-PIECE

CHOICE OF SASHES AND POSIES FOR SOLEMNISATION CHAIRS AND VIP'S TABLE

TABLE CENTRE-PIECE FOR GUEST TABLES

## TERMS & CONDITIONS

- ADDITIONAL SURCHARGE OF \$8.00++ PER PERSON APPLICABLE FOR BOOKING ON EVE AND PH
- RATES ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES
- PROMOTION IS VALID FOR ALL NEW BOOKINGS FOR WEDDING BANQUETS
- THE HOTEL RESERVES THE RIGHT TO CHANGE THE T&CS WITHOUT PRIOR NOTICE

## CHINESE 08 COURSE SET MENU

COLD COMBINATION PLATTER - CHOICE OF FIVE (05) ITEMS  
CHILLED SALAD PRAWN, CHICKEN MONEY BAG,  
DEEP FRIED CRISPY SEAFOOD NGOH HIANG,  
CRISPY SEAFOOD BEAN CURD ROLL, VIETNAMESE SPRING ROLL

SOUP - CHOICE OF ONE (01) ITEM  
BRAISED FISH MAW WITH CONPOY AND MUSHROOMS  
BRAISED CRABMEAT WITH SHREDDED CHICKEN SOUP

FISH - CHOICE OF ONE (01) ITEM  
SEABASS  
BARRAMUNDI  
COOKING STYLE:  
STEAM TRADITIONAL STYLE, STEAM HONG KONG STYLE,  
STEAM MINCED GINGER, STEAM CHILI BEAN SAUCE,  
STEAM TEOCHEW STYLE, STEAM OSMANTHUS SAUCE,  
DEEP FRIED SPICY THAI MANGO,  
DEEP FRIED PINEAPPLE ASSAM SAUCE

POULTRY - CHOICE OF ONE (01) ITEM  
EIGHT TREASURE CHICKEN  
TRADITIONAL ROASTED CHICKEN WITH FIVE SPICE

SEAFOOD - CHOICE OF ONE (01) ITEM  
WOK FRIED CRISPY CEREAL TIGER PRAWN  
POACHED PRAWNS WITH CHINESE HERBS

VEGETABLE - CHOICE OF ONE (01) ITEM  
DEEP FRIED YAM RING WITH MIX VEGETABLES AND CASHEW NUTS  
BRAISED SPINACH WITH BAI LING MUSHROOMS

NOODLE/RICE - CHOICE OF ONE (01) ITEM  
HOR YIP FAN (LOTUS LEAF WRAPPED RICE)  
BRAISED EE FU NOODLES WITH CHIVE AND MUSHROOMS

DESSERT - CHOICE OF ONE (01) ITEM  
GLUTINOUS RICE BALL IN BROWN SUGAR WITH LEMONGRASS SOUP  
CHILLED MANGO PUREE WITH POMELO AND PEARL SAGO

# INTERNATIONAL BUFFET MENU

12 ITEMS-

CHOICE OF 03 APPETIZER, 01 SOUP,  
04 HOT ITEMS – MAX OF 01 EACH FROM POULTRY,  
BEEF/MUTTON/LAMB AND VEGETABLES, 01 RICE/NOODLE & 03 DESSERT

## APPETIZER

- APPLE & CHEESE SALAD WITH WALNUT
- TUNA NICOISE SALAD
- CHERRY TOMATO & MOZZARELLA BALLS
- CITRUS SEAFOOD SALAD
- KERABU SQUID & SHRIMP
- SALMON FLAKES WITH SESAME DRESSING
- THAI BEEF SALAD WITH SHREDDED YOUNG MANGO
- SMOKED DUCK WITH SOYA FRENCH BEANS
- POACHED CHICKEN WITH GINGER CILANTRO DRESSING
- ROASTED MIXED VEGETABLE WITH BALSAMIC GLAZE
- MIXED MESCLUN SALAD

## SOUP

- MUSHROOM SOUP
- CLAM CHOWDER SOUP
- PUMPKIN SOUP
- CAULIFLOWER VELOUTE
- HOT & SOUR SOUP
- MIXED CHINESE MUSHROOM SOUP
- CREAM OF TOMATO
- BROCCOLI SOUP

## POULTRY

- AYAM MASAK MERAH
- AYAM PERCHIK
- GONG BAO CHICKEN
- ROASTED SPICED CHICKEN
- AYAM BUAH KELUAK
- AYAM PONTEH
- AYAM MASAK LEMAK CHILI PADI
- CRISPY LEMON CHICKEN
- NYONYA CHICKEN CURRY
- TRUFFLE INFUSED CHICKEN WITH CREAM SAUCE

# INTERNATIONAL BUFFET MENU

## BEEF

- WOK FRIED BLACK PEPPER BEEF
- BEEF SATAY GORENG
- BEEF RENDANG
- BEEF KURMAH
- WOK FRIED BEEF WITH TRIO PEPPER
- BEEF CURRY
- HUNGARIAN BEEF GOULASH
- BEEF MASALA
- BEEF SMORE
- CANTONESE BEEF WITH DAIKON & CARROT

## MUTTON/LAMB

- LAMB SATAY GORENG
- MUTTON MASALA
- MUTTON CURRY
- MUTTON RENDANG
- MUTTON KURMAH
- MUTTON DALCHA
- MUTTON BRIYANI
- WOK FRIED BLACK PEPPER LAMB
- BRAISED LAMB WITH ROOT VEGETABLES

## SEAFOOD

- IKAN ASSAM PEDAS
- IKAN MASAK LEMAK NANAS
- IKAN TIGA RASA
- STEAMED FISH WITH SOYA SAUCE
- BAKED FISH WITH LEMON CREAM SAUCE
- BLACK MUSSELS WITH GARLIC CREAM SAUCE
- WOK FRIED GARLIC PRAWNS
- SALTED EGG YOLK PRAWNS
- WOK FRIED TURMERIC BABY CUTTLEFISH
- STIR FRIED SAMBAL SOTONG WITH PETAI



# INTERNATIONAL BUFFET MENU

## VEGETABLE

- BRAISED BEANCURD WITH BEAN SAUCE
  - THOOR DHALL
  - POTATO & LENTIL STEW
  - RATATOUILLE
- CAULIFLOWER & BROCCOLI GRATIN
  - NYONYA CHAP CHYE
  - SAYUR LEMAK LODEH
- BRAISED MUSHROOM WITH BROCCOLI
- WOK FRIED FRENCH BEAN WITH DRIED SHRIMP
  - ROASTED MIXED VEGETABLES

## RICE/NOODLE

- NASI BUNGA TELANG
- TURMERIC RICE
- BRIYANI RICE
- NASI GORENG KAMPUNG
  - MEE GORENG
- FRAGRANT STEAMED RICE
  - BRAISED EE FU NOODLE
- GOLDEN FRIED RICE WITH CRISPY GARLIC FLAKES
  - GRATIN MAC & CHEESE
- WOK FRIED CHAR KUAY TEOW

## DESSERT

- ASSORTED CUPCAKES
- ASSORTED NYONYA KUEH
- BREAD & BUTTER PUDDING
- VANILLA CRÈME BRÛLÉE
- STICKY DATE TOFFEE PUDDING
  - TIRAMISU
- CLASSIC PANNA COTTA
- MINI CHOCOLATE BROWNIES
- CHEESE TARTLET WITH BERRY COULIS

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