



VILLAGE HOTEL CHANGI

VILLAGE HOTEL KATONG

# Chinese Wedding Package

# Chinese Wedding Package (2023/2024)

PERIOD	LUNCH (Per table of 10 persons)	DINNER (Per table of 10 persons)
01 JUNE - 31 DECEMBER 2023	\$1,280.00++ (\$1,520.64nett)	\$1,447.00++ (\$1,719.04nett)
01 JANUARY - 30 SEPTEMBER 2024	\$1,390.00++ (\$1,666.61nett)	\$1,520.00++ (\$1,822.48nett)
01 OCTOBER - 31 DECEMBER 2024	\$1,480.00++ (\$1,774.52nett)	\$1,580.00++ (\$1,894.42nett)

Prices quoted are subject to 10% service charge and prevailing government taxes

**SAFFRON BALLROOM**  
MINIMUM CAPACITY || 100 PERSONS  
MAXIMUM CAPACITY || 150 PERSONS



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## QUAD BALLROOM

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



## SQUARE BALLROOM

MINIMUM CAPACITY || 150 PERSONS  
MAXIMUM CAPACITY || 250 PERSONS



# POOLSIDE RENTAL FOR SOLEMNISATION VILLAGE HOTEL CHANGI

YEAR 2023

\$1,288.00++ (\$1,530.15NETT)

YEAR 2024

\$1,288.00++ (\$1,544.31NETT)

## PACKAGE INCLUSIONS

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USAGE OF VENUE:  
10.00AM TO 12.00PM (LUNCH)  
OR  
5.00PM TO 7.00PM (DINNER)

BASIC SOUND SYSTEM WITH 02 WIRELESS HANDHELD MICROPHONES  
SET UP OF 01 X SOLEMNIZATION TABLE AND BANQUET CHAIRS  
SET UP OF 25 X BANQUET CHAIRS IN THEATRE SEATING ARRANGEMENT  
FLORAL DECORATIONS



## 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

# PACKAGE INCLUSIONS

## DINING

A SUMPTUOUS 08-COURSE CHINESE MENU SPECIALLY PREPARED BY OUR CHEF  
COMPLIMENTARY FOOD TASTING FOR A TABLE OF TEN (10) GUESTS  
(APPLICABLE FOR 120 PERSONS ONWARDS)  
(ONLY AVAILABLE ON MONDAYS – THURSDAYS, EXCLUDING PH AND EVE OF PHs)

## BEVERAGE

ONE (01) BOTTLE OF HOUSE POUR WINE PER CONFIRMED TABLE OF TEN (10) PERSONS  
FREE FLOW OF CHINESE TEA & SOFT DRINKS  
ONE (01) BARREL OF BEER  
(APPLICABLE FOR 120 PERSONS ONWARDS)

## WEDDING DECORATIONS

DECORATION ARCH ON STAGE  
FLORAL DECORATIONS FOR TWO (02) VIP TABLES & RECEPTION TABLE  
GUEST TABLE CENTREPIECE  
MULTI-TIER MODEL WEDDING CAKE  
ELEGANT CHAMPAGNE PYRAMID WITH A BOTTLE OF CHAMPAGNE ON STAGE  
BUBBLE EFFECT FOR WEDDING MARCH IN

## WITH COMPLIMENTS

ONE (01) NIGHT STAY IN THE BRIDAL SUITE WITH BREAKFAST FOR TWO (02) PERSONS  
COMPLIMENTARY ONE (01) DAY-USE ROOM FROM 2PM TO 6PM  
(FOR DINNER PACKAGE ONLY)  
GUESTBOOK AND MONEY BOX  
CHOICE OF WEDDING FAVOURS FOR YOUR GUESTS  
USE OF AUDIO & VISUAL EQUIPMENT  
VIP PARKING LOT AT HOTEL'S ENTRANCE FOR BRIDAL CAR  
PARKING PASSES FOR 20% OF CONFIRMED ATTENDANCE (SUBJECT TO AVAILABILITY)

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# CHINESE LUNCH SET MENU

COLD COMBINATION PLATTER - CHOICE OF FIVE (05) ITEMS  
CHILLED SALAD PRAWN, DEEP FRIED CRISPY SEAFOOD NGOH HIANG,  
CHICKEN MONEY BAG, 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 TEO CHEW 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 BAILING 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

# CHINESE DINNER SET MENU

COLD COMBINATION PLATTER - CHOICE OF FIVE (05) ITEMS  
CHILLED SALAD PRAWN, THAI-STYLE MARINATED TOP SHELL, CRISPY SEAFOOD  
BEAN CURD ROLL, VIETNAMESE SPRING ROLL,  
SMOKED DUCK WITH MANGO DRESSING

SOUP - CHOICE OF ONE (01) ITEM  
BRAISED FISH MAW SOUP WITH SHREDDED CHICKEN  
DOUBLE BOILED SUPERIOR HERBAL CHICKEN SOUP  
BRAISED FOUR TREASURE SOUP  
(CONPOY, BAMBOO SHOOT, BLACK FUNGUS, CRABMEAT)

FISH - CHOICE OF ONE (01) ITEM  
SEABASS  
RED SNAPPER  
PEARL GAROUPA

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  
ROASTED CRISPY DUCK  
EIGHT TREASURE BRAISED DUCK

SEAFOOD - CHOICE OF ONE (01) ITEM  
PAN-FRIED TIGER PRAWNS IN CANTONESE STYLE  
SAUTEED TIGER PRAWNS WITH CANADIAN SCALLOPS, SWEET PEA AND CELERY

VEGETABLE - CHOICE OF ONE (01) ITEM  
BROCCOLI WITH MUSHROOMS AND SLICED ABALONE  
BRAISED SEASONAL VEGETABLES WITH BABY ABALONE AND MUSHROOMS  
BRAISED SEA CUCUMBER AND FISH MAW WITH  
SEASONAL VEGETABLES IN ABALONE SAUCE

NOODLE/RICE - CHOICE OF ONE (01) ITEM  
CRAB MEAT FRIED RICE WITH ASPARAGUS AND SHRIMP  
SEAFOOD FRIED RICE IN X.O SAUCE  
GOLDEN FRIED RICE WITH CRABMEAT, EGG WHITE AND CONPOY

DESSERT - CHOICE OF ONE (01) ITEM  
TRADITIONAL WARM YAM PASTE WITH GINGKO NUTS AND COCONUT CREAM  
CHILLED MANGO PUREE WITH POMELO AND PEARL SAGO  
OSMANTHUS AND PEACH GUM JELLY