

VILLAGE HOTEL CHANGI

VILLAGE HOTEL KATONG

*Chinese
Wedding
Package*



village

BY FAR EAST HOSPITALITY

Chinese Wedding Package (2024/2025)

PERIOD	LUNCH (Per table of 10 persons)	DINNER (Per table of 10 persons)
01 January – 30 September 2024	\$1,390++ (\$1,666.61 NETT)	\$1,520++ (\$1,822.48 NETT)
01 October – 31 December 2024	\$1,480++ (\$1,774.52 NETT)	\$1,580++ (\$1,894.42 NETT)
01 January – 31 March 2025	\$1,580++ (\$1,894.42 NETT)	\$1,680++ (\$2,014.32 NETT)

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 2024/2025
\$1,288.00++ (\$1,544.31 NETT)

Package Inclusions:

Venue Usage:

10:00 AM to 12:00 PM (Lunch) or 5:00 PM to 7:00 PM (Dinner)

Basic Sound System Comprising 2 Wireless Handheld Microphones

• Setup of 1 Solemnisation Table and Banquet Chairs

• Provision of 25 Banquet Chairs in Theatre-Style Seating

• Floral Decorations



PACKAGE INCLUSIONS

DINING

Indulge in an exquisite 8-course Chinese menu meticulously crafted by our chef
Enjoy a complimentary food tasting experience for a table accommodating ten guests

For groups of 120 people or more:

Valid from Monday to Thursday, excluding public holidays and the days before public holidays.

BEVERAGE

One (01) bottle of house pour wine per confirmed table of ten (10) persons

Free flow of Chinese tea and soft drinks

One (01) barrel of beer

Applicable only for 120 persons and above

WEDDING DECORATIONS:

Decorative arch on stage

Floral arrangements for two (02) VIP tables and reception table

Centerpieces for guest tables

Multi-tier wedding cake model

Elegant champagne pyramid with a champagne bottle,
featuring bubble effects for the wedding march-in

COMPLIMENTARY INCLUSIONS:

One (01) night stay in the bridal suite for two (02) with breakfast

Complimentary day-use room from 2 pm to 6 pm (available for dinner package only)

Guestbook and money box

Selection of wedding favors for guests

Access to audio and visual equipment

VIP parking at the hotel entrance for the bridal car

Parking passes for 20% of confirmed attendees (subject to availability)

TERMS & CONDITIONS:

- The NETT rates are inclusive of a 10% service charge and relevant government taxes.
- An additional surcharge of \$8++ per person will apply to bookings made on the Eve of Public Holidays and Public Holidays.
- For wedding packages booked after 31 March 2025, a fee of \$100++ per table will be applicable.
- The Hotel retains the right to modify the package contents without advance notice.

CHINESE LUNCH SET MENU

VILLAGE HOTEL KATONG

COLD COMBINATION PLATTER

Chilled Salad Prawn, Deep Fried Crispy Seafood Ngoh Hiang,
Chicken Money Bag, Crispy Seafood Beancurd 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 Chilli Bean Sauce, Steam Teochew Style, Steam
Osmanthus Sauce
Deep Fried Spicy Thai Mango, Deep Fried Pineapple Assam Sauce

POULTRY - CHOICE OF ONE (01) ITEM

Traditional Roasted Chicken with Five Spice
Eight Treasure Chicken

SEAFOOD - CHOICE OF ONE (01) ITEM

Wok Fried Crispy Cereal Tiger Prawns
Poached Prawns with Chinese Herbs

VEGETABLE - CHOICE OF ONE (01) ITEM

Deep Fried Yam Ring with Mixed 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 Chives and Mushrooms

DESSERT - CHOICE OF ONE (01) ITEM

Glutinous Rice Ball in Brown Sugar with Lemon Grass Soup
Chilled Mango Puree with Pomelo and Pearl Sago

CHINESE DINNER SET MENU

VILLAGE HOTEL KATONG

COLD COMBINATION PLATTER

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 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 Chilli 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
Sautéed 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

Braised Ee Fu Noodles with Chive and Mushrooms
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 Mano Puree with Pomelo and Pearl Sago
Osmanthus and Peach Gum Jelly

CHINESE LUNCH SET MENU

VILLAGE HOTEL CHANGI

COLD COMBINATION (CHOICE OF 5 ITEMS)

Fruity Yuzu Salad Prawn

Bean curd Prawn Roll

Steam Cabbage Roll with Conpoy sauce

Vietnamese Spring Roll

Marinated Jellyfish with Chef's Special Sauce

Chicken Money Bag

Smoked Chicken with Goma Sauce

Chicken Ngoh Hiang Ball

Marinated Baby Octopus

Chicken Siew Mai with Salted Egg Filling

SOUP (CHOICE OF 1 ITEM)

Braised Fish Maw Soup with Crabmeat

Double-Boiled Free-Range Chicken soup with Dried Oyster and Mushroom

FISH (CHOICE OF 1 ITEM)

(Steam or Fried)

Soon Hock / Barramundi

(Thai / Hong Kong / Nyonya / Teochew Style)

POULTRY (CHOICE OF 1 ITEM)

Five Spice Roasted Chicken with Prawn Cracker

Steam Emperor Chicken with Chinese Herbal, Hon Shimeji, Goji Berries, Red Date

SEAFOOD (CHOICE OF 1 ITEM)

Golden Crispy Cereal Tiger Prawn with Seaweed

Wok Fried Tiger Prawn with Three-Flavour Sauce (Spicy, Sweet & Sour)

VEGETABLE (CHOICE OF 1 ITEM)

Braised Spinach with Bailing Mushrooms & Goji Berries

Broccoli with Braised Mushroom and Prawn

NOODLE OR RICE (CHOICE OF 1 ITEM)

Truffle Crab Meat Fried Rice with Prawn

Braised Ee Fu Noodle with Trio Mushroom and Chive

DESSERT (CHOICE OF 1 ITEM)

Chilled Pomelo Mango Sago with Lychee Pop

Yam Paste with Gingko Nuts

CHINESE DINNER SET MENU

VILLAGE HOTEL CHANGI

COLD COMBINATION (CHOICE OF 5 ITEMS)

Fruity Yuzu Salad Prawn
Bean curd Prawn Roll
Steam Cabbage Roll with Conpoy sauce
Vietnamese Spring Roll
Marinated Jellyfish with Chef's Special Sauce
Chicken Money Bag
Smoked Chicken with Goma Sauce
Chicken Ngoh Hiang Ball
Marinated Baby Octopus
Chicken Siew Mai with Salted Egg Filling

SOUP (CHOICE OF 1 ITEM)

Braised Fish Maw Soup with Crabmeat
Double-Boiled Free-Range Chicken soup with Dried Oyster and Mushroom

FISH (CHOICE OF 1 ITEM)

(Steam or Fried)
Soon Hock / Garoupa
(Thai / Hong Kong / Nyonya / Teochew Style)

POULTRY (CHOICE OF 1 ITEM)

Five Spice Roasted Chicken with Prawn Cracker
Roasted Crispy Duck with Dang Gui Sauce

SEAFOOD (CHOICE OF 1 ITEM)

Stir Fried Canada Scallop with Asparagus, Hon Shimeji with XO Sauce
Combination of Golden Crispy Cereal Tiger Prawn with Seaweed &
Fried Tiger Prawn with Three-Flavour Sauce (

VEGETABLE (CHOICE OF 1 ITEM)

Braised Spinach with Bailing Mushrooms & Goji Berries
Broccoli with Braised Mushroom and Baby Abalone

NOODLE OR RICE (CHOICE OF 1 ITEM)

Lotus Leaf Rice with Eight Treasures
Braised Ee Fu Noodle with Trio Mushroom and Chive

DESSERT (CHOICE OF 1 ITEM)

Chilled Pomelo Mango Sago with Lychee Pop
Yam Paste with Gingko Nuts