

Timeless Union

VILLAGE HOTEL KATONG | VILLAGE HOTEL CHANGI



PERIOD	3-COURSE LUNCH (PER PERSON)	4-COURSE LUNCH/DINNER (PER PERSON)
01 JANUARY – 30 SEPTEMBER 2025	\$158++ (\$189.44 NETT)	\$163++ (SGD195.44 NETT)
1 OCTOBER – 31 DECEMBER 2025	\$168++ (\$201.43 NETT)	\$173++ (SGD207.43 NETT)
01 JANUARY – 30 SEPTEMBER 2026	\$178++ (\$213.42 NETT)	\$183++ (\$219.42 NETT)

Nett rates is inclusive of 10% service charge and prevailing government taxes

Terms and Conditions

A minimum guarantee of 30 persons is required.

Nett rates are inclusive of 10% service charge and prevailing government taxes.

Additional surcharge of \$8++ per person will apply to bookings made on the eve of public holidays and public holidays.

The Hotel reserves the right to amend the package contents without prior notice.



PACKAGE INCLUSIONS

DINING

Indulge in a 3-course or 4-course Western menu meticulously crafted by our chef

Enjoy a complimentary food tasting experience for a eight (08) guests

Applicable for wedding with 80 people or more
valid from Monday to Thursday, excluding eve of public holidays and public holidays.

BEVERAGE

One (01) bottle of house pour wine for every 10 paying guests

Free flow of coffee, tea, and soft drinks

One (01) barrel of beer (only for wedding with 80 people or more)

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 bottle of house champagne

Bubble effects for wedding march-in*

ADDITIONAL PERKS

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

Complimentary day-use room from 2pm to 6pm

(available for dinner package only)*

Exclusively designed wedding invitation cards based on 70% of confirmed attendance (printing not included)*

Guestbook and money box

Selection of wedding favours for guests

Use of audio and visual equipment

VIP parking at the hotel entrance for the bridal car

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

*Perks are only for packages with minimum guaranteed of 60 persons onwards



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**Applicable for bookings with a minimum guarantee of 60 persons only.*



Western

3-COURSE SET MENU

Choice of 01 Appetiser or 01 Soup, 01 Main Course, 01 Dessert

4-COURSE SET MENU

Choice of 01 Appetiser, 01 Soup, 01 Main Course, 01 Dessert

APPETISER

Seared Prawn with Fennel and Orange Salad with Citrus Dressing

or

Smoked Chicken with Asparagus,
Pomegranate Mango Salsa with Mesclun Salad

SOUP

Cinnamon Infused Pumpkin Velouté with Smoked Salmon Crisp

or

Cappuccino de Truffe

Puréed Wild Mushroom Soup with Truffle Cream and Parmesan Biscuit

MAIN COURSE

Herbs Crusted Barramundi Fillet with Seasonal Greens,
Pearl Barley Risotto and Citrus Beurre Blanc

or

Grilled Sun-dried Tomato Chicken Roulade Wrap with Turkey Bacon,
served with Dauphinoise Potato and Glazed Shallot Jus

or

Braised Beef Cheek Served with Cheesy Pearl Barley Risotto, and
Roasted Root Vegetables
(additional top up of \$8++ per person)

DESSERT

Chilled Iced Jelly with Passion Fruit and Mango Purée

or

Citrus Cheese Cake with Caramelized Berries

COFFEE OR TEA



Western Vegetarian

3-COURSE SET MENU

Choice of 01 Appetiser or 01 Soup, 01 Main Course, 01 Dessert

4-COURSE SET MENU

Choice of 01 Appetiser, 01 Soup, 01 Main Course, 01 Dessert

APPETISER

Fennel and Orange Salad with Citrus Dressing
or
Char Grilled Asparagus,
Pomegranate Mango Salsa with Mesclun Salad

SOUP

Cinnamon Infused Pumpkin Velouté
or
Minestrone Soup

MAIN COURSE

Grilled Plant-based Chicken Breast served with
Roasted Potato and Sun-dried Tomato Pureé
or
Truffle Mushroom Risotto

DESSERT

Chilled Iced Jelly with Passion Fruit and Mango Purée
or
Seasonal Fresh Cut Fruit

COFFEE OR TEA