



The Wedding Naturalist

BESPOKE . CREATIVE . NATURAL

Reception at The Auditorium

*A Wedding Proposal
(Chinese or Western Set)*



CHANGI COVE
SINGAPORE

THE WEDDING NATURALIST

Bespoke. Creative. Natural

Curated Culinary & Dining Experience

- * Selection of Chef Signature Chinese Banquet **OR** Western Set Menu
- * One bottle of Champagne for toasting ceremony
- * Unlimited flow of Soft Drinks and Chinese Tea throughout reception
- * One complimentary 30 litre Barrel of Local Draft Beer **OR**
One complimentary bottle of our House Wine per table of 10 persons

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
- * Banquet Round Table dining with complimentary softcovers
- * Floral dining centrepieces with bridal table enhancement
- * Floral décor along aisle and onstage

Wedding Privileges

- * One night stay at Deluxe room with breakfast for two persons
- * One Standard day use room for family and friends
- * \$80.00 nett dining credit for purchases at The White Olive Café
- * Complimentary Chinese Tea Ceremony corner
- * Selection of Wedding Invitation Cards for 70% of confirmed attendance (excluding printing)
- * Wedding Guest Signature Book and complimentary use of Gift Box
- * One selection of Wedding Favour for guests
- * Complimentary parking for 20% of confirmed attendance
- * Priority parking for 01 bridal car
- * Complimentary food tasting session for up to 10 persons

Optional

- * Additional Beer Barrel available at S\$520.00++ per barrel
- * Additional House Pour wine bottle available at S\$35.00++ per bottle
- * Corkage fee for duty paid and sealed hard liquor is at S\$45.00++ per bottle (1000ml)
Corkage fee for duty paid and sealed wine is at S\$25.00++ per bottle (750ml)
- * Long table dining can be arranged at additional S\$15.00++ per person
- * Gold Tiffany Chair can be arranged at additional S\$8.00++ per person
- * Special Coach Transfer rates available
- * Special room rates available for your wedding guest



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2021 & 2022* WEDDING RATES

CHINESE OR WESTERN SET		PRICE (Per Table of 10 persons)
Mon- Fri	Lunch & Dinner	S\$1,338.00++
Sat, Sun & PH	Lunch & Dinner	

* Package is valid till 31st December 2022.

Terms & Conditions

- Minimum Guarantee of 80 persons
- Number of persons per table/group based on Hotel's assigned floorplan
- Maximum of 100 persons in compliance with safe measure management guidelines with effect from 3rd October 2020
- Additional dietary requirements will be charged on per person basis
- All prices quoted in Singapore dollars and subject to 10% service charge and thereafter prevailing taxes.
- Packages and pricing are subject to change without prior notice
- Other terms and conditions apply



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MODERN EUROPEAN SET

[Select one item from each category]

APPETISER

Chilled Jumbo Lump Crab Timbale with Asian Mango Salsa and Garlic Toast

OR

Pan Seared US Scallop Medallion with Markisa Puree and Melba Toast

SOUP

Lobster Bisque with Roasted Pepper and Chilli Oil

OR

Cream of Pumpkin with Pistachio Crumbs [V]

MAIN

Pan Roasted Beef Fillet on Smoked Applewood Potato Puree and Red Wine Reduction

OR

60° C Poached Salmon on Baked Buttered US Asparagus with Béarnaise Sauce

OR

Crispy Duck Confit on Truffle Mash and Balsamic Berries Reduction

DECADENCE

Dark and White Chocolate Mousse with Brandy Cherry and Raspberry Coulis

OR

Italian Tiramisu with Wild Berries Compote

Freshly Brewed Coffee and Artisan Tea Selection



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8 COURSE CHINESE SET MENU

1st Course

- Changi Cove Singapore Five Fortune Platter

Premium upgrade:

- Roast Pork at additional S\$18.00++ per table of 10 persons (Replacement of one item in Fortune Platter)
- Whole Roast Suckling Pig at additional S\$188.00++ per table of 10 persons (Replacement of Fortune Platter)

2nd Course (Please select one (1) item)

- Double Boiled Fish Maw & Swimming Crabmeat Soup
- Braised Golden Sweet Corn & Swimming Crabmeat Soup
- 5-Hours Double Boiled Black Chicken with Chinese Herb Broth
- Sze Chuan Sweet & Sour Soup with Prawn Meat Cubes

3rd Course (Please select one (1) item)

- Steamed Seabass in "Asam Nyonya" Style
- Steamed Seabass with Crispy Sweet Radish
- Steamed Black Grouper in "Teo Chew" Style
- Steamed Red Snapper in "Hong Kong" Style

Premium upgrade:

- Upgrade of fish to Cod Fish at additional S\$58.00++ per table of 10 persons
- Upgrade of fish to Red Grouper or Soon Hock at additional S\$88.00++ per table of 10 persons

4th Course (Please select one (1) item)

- Oriental Roast Duck with Plum Sauce
- Garlic Roast Chicken
- Butter Milk Roast Chicken
- Golden Roast Chicken Infused with Angelica Root



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8 COURSE CHINESE SET MENU

5th Course (Please select one (1) item)

- Salted Egg Prawns
- Imperial Herbal Broth Prawns
- Crispy Cereal Prawns
- Pan Seared Red Leg Prawn with Superior Soya Sauce

6th Course (Please select one (1) item)

- Braised Flower Mushroom with Chinese Long Cabbage
- Braised Trio Mushroom with Local Chinese Spinach
- Wok-fried Nai Pai Chye with Bai Ling Mushroom
- Braised Flower Mushroom with Broccoli Florets

7th Course (Please select one (1) item)

- Mini Chicken Glutinous Rice Wrap in Lotus Leaf
- Wok-fried Longevity Seafood Egg Noodles (Shang Mian)
- Wok-fried Ee Fu Noodles with Chicken and Mushroom Slice
- Wok-fried Seafood Egg White Fried Rice

8th Course (Please select one (1) item)

- Yam Paste with Golden Pumpkin Puree
- Chilled Osmanthus Jelly
- Chilled Mango Sago & Pomelo
- Double Boiled Sweet Soup with Lotus Seed, Lily Bulb & Glutinous Rice Ball