



CHANGI COVE  
A BOUTIQUE CONFERENCE CENTRE & HOTEL

2025 - 2026

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# CHINESE / WESTERN WEDDING PACKAGE



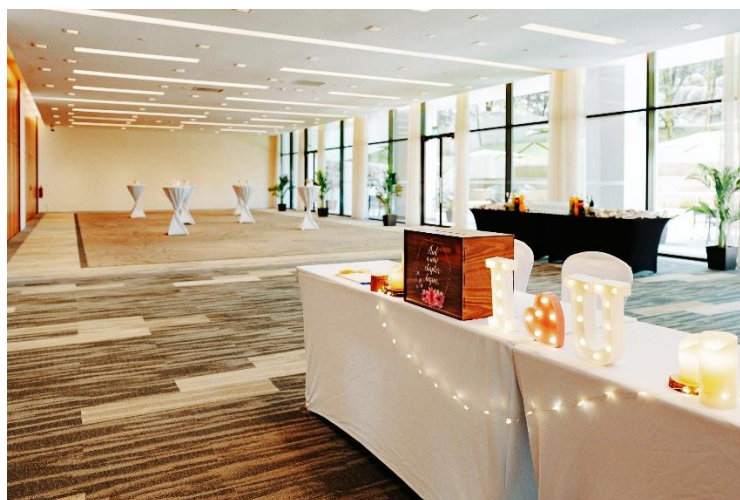
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## Auditorium, Level 1



*The Auditorium is 4,000 square feet, pillar-less space featuring two-storey high full-length glass windows that show off views of the hotel's lush greenery*

## Pre-Function Area, Level 1





## Wedding Reception at The Auditorium

### Year 2025 – Chinese Banquet

| Chinese Set | Weekday & Weekend Lunch Package<br>(Monday to Sunday) | Weekday Dinner Package<br>(Monday to Thursday) | Weekend Dinner Package<br>(Friday to Sunday, Eve of Public Holiday & Public Holiday) |
|-------------|---|--|--|
| Price       | S\$1,188.00++<br>per table of 10 persons              |  | S\$1,388.00++<br>per table of 10 persons   |

### Year 2026 – Chinese Banquet

| Chinese Set | Weekday & Weekend Lunch Package<br>(Monday to Sunday) | Weekday Dinner Package<br>(Monday to Thursday) | Weekend Dinner Package<br>(Friday to Sunday, Eve of Public Holiday & Public Holiday) |
|-------------|---|--|--|
| Price       | S\$1,238.00++<br>per table of 10 persons              |  | S\$1,438.00++<br>per table of 10 persons   |

### Year 2025 & 2026 Western Banquet

| Western Set | Lunch Package<br>(Monday to Sunday, Eve of Public Holiday & Public Holiday) | Dinner Package<br>(Monday to Sunday, Eve of Public Holiday & Public Holiday) |
|-------------|---|--|
| Price       | S\$125.00++ per person  | S\$142.00++ per person   |

#### Terms & Conditions

- \* Valid for weddings held by 31<sup>st</sup> December 2026
- \* Minimum guarantee of 130 persons
- \* Maximum of 220 persons
- \* Number of persons per table/group based on Hotel's assigned floorplan
- \* Additional dietary requirements will be charged on per person basis (minimum applies)
- \* All prices are quoted in Singapore dollars and is subjected to 10% service charge and thereafter prevailing taxes







## PACKAGE DETAILS:

*(Lunch applicable from Monday to Sunday/ Weekday dinner applicable from Monday to Thursday)  
(Weekend dinner applicable from Friday to Sunday)*

### CURATED CULINARY & DINING EXPERIENCE:

- ❖ Selection of Chef Signature Chinese Set Menu **OR** Western Set Menu
- ❖ Complimentary food tasting session for up to 10 persons (applicable on Thursday & Friday)
- ❖ Free flow of Soft Drinks and Chinese Tea throughout reception (Coffee/Tea for Western Set Menu)
- ❖ Choice of One (1) complimentary 30-litre Barrel of Local Draft Beer **OR**  
One (1) complimentary bottle of our house pour wine per confirmed table of 10 persons
- ❖ One (1) bottle of Champagne for toasting ceremony
- ❖ Waiver of corkage charge for first 15 bottles of duty paid hard liquor, wine & champagne

### 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)*
- ❖ Elegant wedding model cake for the cake cutting ceremony
- ❖ Beautifully curated floral décor arrangements for the stage, march-in aisles, and dining tables
- ❖ Complimentary usage of LCD projector, screen & microphones

### WEDDING PRIVILEGES:

- ❖ Complimentary one (1) night stay at Deluxe room with breakfast for two persons
- ❖ Complimentary one (1) day use room for family and friends  
*(Lunch: 8.00am to 5.00pm / Dinner: 1.00pm to 11.00pm)*
- ❖ \$80.00nett dining credit for your delightful experience at The White Olive Café
- ❖ Choice of wedding invitation cards based on 70% of your confirmed attendance (excluding printing)
- ❖ Wedding guest signature book & complimentary use of token box for your reception table
- ❖ Complimentary unique wedding favors for guests
- ❖ Complimentary parking for 30% of your guaranteed attendance (subjected to availability)
- ❖ Complimentary one (1) VIP car park lot for your bridal car at hotel's entrance

### OPTIONAL ITEMS:

- ❖ Long tables with Tiffany Chair dining at additional S\$30.00++ per person, including individual plating for all dishes
- ❖ Coach Transfer can be arranged at a special rate
- ❖ Corkage fee for duty-paid hard liquor & wine is at S\$25.00++ per bottle
- ❖ Special guestroom rates for your wedding guests

**NOTE:** The hotel reserves the rights to amend or modify the menu without prior notice.





## Chinese Banquet Set Weekday Lunch/Dinner, Weekend Lunch Menu

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### 1<sup>st</sup> Course: Changi Cove 5 Fortune Platter

*(Prawn Meat Omelette, Vegetable Spring Roll, Marinated Jelly Fish, Wok-Fried Chicken with Cashew Nut and Prawn Salad)*

### 2<sup>nd</sup> Course (Select one (01) item)

- Sze Chuan Sweet & Sour Soup with Prawn Meat Cubes
  - Sweet Corn and Crabmeat Soup

### 3<sup>rd</sup> Course (Select one (01) item)

- Nyonya Assam Steamed Seabass
- Steamed Seabass in Soy Sauce with Crispy Fried Radish

### 4<sup>th</sup> Course (Select one (01) item)

- Golden Sand Butter Milk Roast Chicken
- Garlic Roast Chicken with Prawn Crackers

### 5<sup>th</sup> Course (Select one (01) item)

- Braised Trio Mushroom with Local Chinese Spinach
- Braised Flower Mushroom with Broccoli Florets

### 6<sup>th</sup> Course (Select one (01) item)

- Steamed Mini Glutinous Chicken Rice in Lotus Leaf
- Wok-Fried Ee Fu Noodles with Chicken and Mushroom

### 7<sup>th</sup> Course (Select one (01) item)

- Chilled Mango Sago and Pomelo
- Warm Red Bean Soup with Glutinous Rice Ball

### Optional: An additional course at a special rate of \$60.00++ per table of 10 persons

- Pan-Seared Prawn with Superior Soya Sauce
  - Slow-Cooked Herbal Prawn

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# Chinese Banquet Set Weekend Dinner Menu

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## 1<sup>st</sup> Course: Changi Cove 5 Fortune Platter

*(Prawn Meat Omelette, Vegetable Spring Roll, Marinated Jelly Fish, Wok-Fried Chicken with Cashew Nut and Prawn Salad)*

### **Premium Upgrade:**

- Roast Pork at an additional S\$28.00++ per table of 10 persons
  - *(Replacement of one item in Fortune Platter)*
- Whole Roast Suckling Pig at additional S\$238.00++ per table of 10 person
  - *(Replacement of Fortune Platter)*



## 2<sup>nd</sup> Course (Select one (01) item)

- Slow Braised Imperial Treasure Crabmeat Soup
- Double Boiled Fish Maw and Swimmer Crabmeat Soup
- Double Boiled Black Chicken with Tea Tree Mushroom & Dried Scallop



## 3<sup>rd</sup> Course (Select one (01) item)

- Salted Egg Prawns
- Crispy Butter Prawns with Curry Leaves
  - Slow-cooked Herbal Prawns



## 4<sup>th</sup> Course (Select one (01) item)

- Steamed Red Grouper in "Assam Nyonya" Style
  - Steamed Soon Hock in "Teo Chew" Style
- Steamed Red Grouper in "Hong Kong" Style



## 5<sup>th</sup> Course (Select one (01) item)

- Golden Roast Chicken Infused with Angelica Root
- Roasted Chicken with Chicken liver Pate and Golden Mushroom
  - Oriental Roast Duck with Plum Sauce

## 6<sup>th</sup> Course (Select one (01) item)

- Braised Flower Mushroom with Chinese Long Cabbage
- Wok-fried Nai Pai Chye with Bai Ling Mushroom and Baby Abalone
  - XO Scallop with Asparagus





## Chinese Banquet Set - Weekend Dinner Menu (Cont'd)

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### 7<sup>th</sup> Course (Select one (01) item)

- Wok-fried Longevity Seafood Egg Noodles (Shang Mian)
  - Thai Pineapple Fried Rice with Chicken Floss
  - Eight Treasure Glutinous Rice



### 8<sup>th</sup> Course (Select one (01) item)

- Yam Paste with Golden Pumpkin Puree and Ginko Nuts
- Warm Peach Gum with Longan, White Fungus and Chinese Red Dates
- Double Boiled Sweet Soup with Lotus Seed, Lily Bulb and Glutinous Rice Ball



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## Western Set - Lunch Menu

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### APPETISER (Select one (01) item)

- Saku Tuna Tataki with Peperonata and Garlic Aioli
- Smoked Duck and Mandarin Orange Segment with Japanese Roasted Sesame Dressing

### SOUP (Select one (01) item) –

Serve with Bread Roll and Butter

- Cream of Tomato Soup Dill Cream (V)
- Truffle Scented Cream of Mushroom Soup (V)

### MAINS (Select up to two (02) items)

- Chicken Roulade  
on Garlic Mash Sautéed Vegetables and Light Curry Cream Sauce
- 12-hour Braised Boneless Beef Short Ribs  
with Truffle Potato Puree and Baby Carrot
- Baked Fish Barramundi  
with Vegetable Ratatouille on Mash with Citrus Miso Emulsion

### DESSERT (Select one (01) item)

- Pandan Kaya Cake with Wild Berries and Chocolate Pearls
- Warm Chocolate Brownies with Fresh Berries and Fresh Cream

### Freshly Brewed Coffee and Artisan Tea Selection

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## Western Set - Dinner Menu

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### APPETISER (Select one (01) item)

- Skin Seared Smoked Duck Breast with Rock Melon and Arugula
- Pan Seared US Scallop Medallion with Markisa Puree and Melba Toast
- Chilled Jumbo Lump Crab Timbale with Asian Mango Salsa and Garlic Toast

### SOUP (Select one (01) item)

Serve with Bread Roll and Butter

- Lobster Bisque with Roasted Pepper and Chili Oil
  - Cream of Pumpkin with Pistachio Crumbs [V]
  - Green Pea Volute with Turkey Bacon

### MAINS (Select up to two (02) items)

- Pan Roasted Beef Fillet  
on Smoked Applewood Potato Puree and Red Wine Reduction
  - Poached Salmon  
on Baked Buttered US Asparagus with Béarnaise Sauce
    - Crispy Duck Confit  
on Truffle Mash and Balsamic Berries Reduction

### DESSERT (Select one (01) item)

- Morello Cherry with Chocolate Demi Sphere Cake Feuilletine
  - Earl Grey Raspberry Mousse with Lychee

### Freshly Brewed Coffee and Artisan Tea Selection

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