

2025 - 2026

# INTIMATE CELEBRATION PACKAGE



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# The Conservatory, Level 2





## Capacity: 40 to 70 persons

Completed only in June 2016, The Conservatory is a newly refurbished space with glass windows all around. It looks out to the lush crowns of heritage trees of Changi. Custommade furnishings fill the space with an unassuming gentle elegance.

With a capacity of up to 70 pax, this venue is ideal for intimate wedding and solemnization, especially for couples looking to host close family and friends in a refreshing and intimate setting.

# **Auditorium, Level 1**



## Capacity: 80 to 120 persons

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 greeners.

\*Booking of Auditorium is valid for event held by 30th June 2025



# Intimate Celebration Package at \$988.00++ per table of 10 persons

(Applicable for Monday to Sunday, including Public Holidays)

#### **Curated Culinary & Dining Experience**

- Chef Signature Chinese Banquet Menu
- One bottle of Champagne for toasting ceremony
- Free Flow Soft Drinks & Chinese Tea throughout reception
- Wavier of corkage for duty paid hard liquor & wine for first 15 bottles

#### The Venue

- Exclusive use of The Conservatory or 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

#### **Privileges**

- One night stay at Standard Room with breakfast for two persons
- One Standard day use room for family and friends

(Lunch: 8:00am to 6:00pm | Dinner: 1:00pm to 11:00pm)

- Wedding Guest Signature Book & Complimentary use of Gift Box
- Complimentary parking for 30% of confirmed attendance (subjected to availability)

#### **Optional**

- Food tasting for 10 persons at \$700.00++
- 1x 30L Beer Barrel at a special rate of \$650.00++ per barrel
- House pour wine at a special rate of \$38.00++ per bottle
- Decoration of stage, aisle stands and table centerpiece can be arranged at \$950.00++
- Long tables with Tiffany Chair dining can be arranged at additional \$30.00++ per person including individual plating for all dishes
- Special Coach Transfer rates available
- Special guestroom rates available for your wedding guests
- Corkage fee for duty paid and sealed wine at \$25.00++ per bottle

#### **Terms & Conditions**

- \* Valid for event held by 31 December 2026
- \* Booking of Auditorium is valid for event held by 30th June 2025
- \* Minimum guarantee of 40 persons
- \* Maximum of 120 persons
- \* 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.



# **Chinese Banquet Set Menu**

#### 1st Course: Changi Cove 5 Fortune Platter

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

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

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

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

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

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

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

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

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

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

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

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

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

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#### 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 Prawns

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