



# *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
- \* Free flow of Soft Drinks and Chinese Tea (Coffee/Tea for Western Set) 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

- \* 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 guests
- \* 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)



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### WEDDING RATES

CHINESE OR WESTERN SET		PRICE (Per Table of 10 persons)
Mon- Fri	Lunch & Dinner	S\$1,388.00++
Sat, Sun & PH	Lunch & Dinner	

*\* Package is valid for weddings held by 31<sup>st</sup> October 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 3<sup>rd</sup> 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

#### 1<sup>st</sup> 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)

#### 2<sup>nd</sup> 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

#### 3<sup>rd</sup> 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

#### 4<sup>th</sup> 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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#### **5<sup>th</sup> 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

#### **6<sup>th</sup> 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

#### **7<sup>th</sup> 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

#### **8<sup>th</sup> 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