



CHANGI COVE
A BOUTIQUE CONFERENCE CENTRE & HOTEL

2025 - 2026

CHINESE / WESTERN WEDDING PACKAGE



CHANGI COVE
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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

Foyer, Level 1





Wedding Reception at The Auditorium

Year 2025 – Chinese Banquet

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

Year 2026 – Chinese Banquet

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

Year 2025 & 2026 Western Banquet

Western Set	Lunch Package (Monday to Sunday, Eve of Public Holiday & Public Holiday)	Dinner Package (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 31st 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\$40.00++ per person, including individual plating for all dishes
- ❖ Coach Transfer can be arranged at a special rate starting from \$90.00++ per one way transfer
- ❖ Corkage fee for duty-paid hard liquor & wine is at S\$25.00++ per bottle
- ❖ Special guestroom rates for your wedding guest

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





Chinese Banquet - Lunch & Weekday Dinner 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)



2nd Course (Select one (01) item)

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



3rd Course (Select one (01) item)

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



4th Course (Select one (01) item)

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



5th Course (Select one (01) item)

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



6th Course (Select one (01) item)

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



7th 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 Prawns

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Chinese Banquet - Weekend Dinner 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)

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)*



2nd 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



3rd Course (Select one (01) item)

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



4th 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



5th 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

6th 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 - Weekend Dinner Menu (Cont'd)

7th Course (Select one (01) item)

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



8th Course (Select one (01) item)

- Yam Paste with Golden Pumpkin Cubes, Fish Floss and Shallot
- 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

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)

- 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

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)

- 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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