



CHANGI COVE

A BOUTIQUE CONFERENCE CENTRE & HOTEL

# Celebrate Love, simply at Changi Cove



CHINESE / WESTERN  
WEDDING PACKAGE

2026 - 2027



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# AUDITORIUM

*Capacity 130 to 220 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 greenery.





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## WEDDING RECEPTION AT AUDITORIUM

### Year 2026 - Chinese Banquet *(Min. 130 persons | Max. 220 persons)*

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

### Year 2027 - Chinese Banquet *(Min. 130 persons | Max. 220 persons)*

Chinese Set	Weekday & Weekend Lunch Package <i>(Monday - Sunday)</i>	Weekday Dinner Package <i>(Monday - Thursday)</i>	Weekend Dinner Package <i>(Friday - Sunday, Eve of Public Holiday &amp; Public Holiday)</i>
Price	S\$1,268.00++ per table of 10 persons		S\$1,468.00++ per table of 10 persons

### Year 2026 & 2027 Western Banquet *(Min. 130 persons | Max. 220 persons)*

Western Set	Lunch Package <i>(Monday - Sunday, Eve of Public Holiday &amp; Public Holiday)</i>	Dinner Package <i>(Monday - Sunday, Eve of Public Holiday &amp; Public Holiday)</i>
Price	S\$155.00++ per person	S\$188.00++ per person

## TERMS & CONDITIONS

- Valid for weddings held by 31st December 2027
- 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



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## PACKAGE DETAILS:

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

## CURATED CULINARY & DINING EXPERIENCE:

- Selection of Chef Signature Chinese Set Menu OR Western Set Menu
- Complimentary food tasting for up to 10 persons *(applicable on Thursday & Friday)*
- Free flow of Soft Drinks & 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 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 - 3.00pm / Dinner: 6.00pm - 10.00pm)*
- Elegant wedding model cake for the cake cutting ceremony
- Beautifully curated floral decor 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) Standard Day use room for family and friends  
*(Lunch: 8.00am - 5.00pm / Dinner: 1.00pm - 11.00pm)*
- \$80.00nett dining credit for your delightful experience at The White Olive Cafe
- 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 *(subject 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





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

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### Changi Cove 5 Fortune Platter

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

#### SOUP

*(Selection of one)*

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

#### FISH

*(Selection of one)*

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

#### POULTRY

*(Selection of one)*

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

#### VEGETABLE

*(Selection of one)*

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

#### NOODLE / RICE

*(Selection of one)*

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

#### DESSERT

*(Selection of one)*

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

#### OPTIONAL

*(An additional course at special rate of S\$60.00++ per table of 10 persons)*

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

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



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## Chinese Banquet Set Weekend Dinner Menu

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### Changi Cove 5 Fortune Platter

*Prawn Meat Omelette, Vegetable Spring Roll, Marinated Jelly Fish,  
Wok-Fried Chicken with Cashew Nut & 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 persons  
(Replacement of Fortune Platter)

### SOUP

*(Selection of one)*

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

### SEAFOOD

*(Selection of one)*

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

### FISH

*(Selection of one)*

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

### POULTRY

*(Selection of one)*

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

### VEGETABLE

*(Selection of one)*

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



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## Chinese Banquet Set Weekend Dinner Menu

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### NOODLE / RICE

*(Selection of one)*

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

### DESSERT

*(Selection of one)*

- ☐ 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

*(Selection of one)*

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

### SOUP - SERVED WITH BREAD ROLL & BUTTER

*(Selection of one)*

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

### MAINS

*(Selection up to two)*

- ☐ Chicken Roulade on Garlic Mash Sauteed 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

*(Selection of one)*

- ☐ Panda Gula Melaka Cake
- ☐ 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

*(Selection of one)*

- ☐ 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 - SERVED WITH BREAD ROLL & BUTTER

*(Selection of one)*

- ☐ Lobster Bisque with Roasted Pepper and Chilli Oil
- ☐ Cream of Pumpkin with Pistachio Crumbs (V)
- ☐ Green Pea Volute with Turkey Bacon

### MAINS

*(Selection up to two)*

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

### DESSERT

*(Selection of one)*

- ☐ 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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