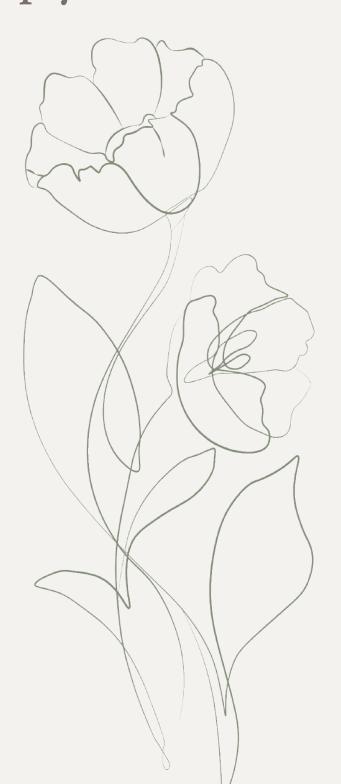


Celebrate Love, simply

at Changi Cove

INDIAN WEDDING PACKAGE

2026 - 2027



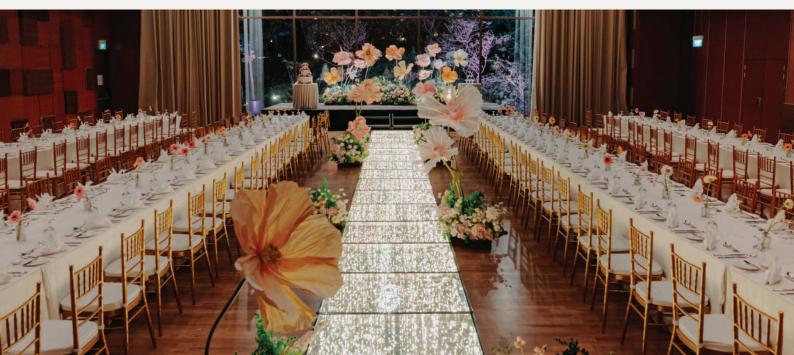


# **AUDITORIUM**

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.







### WEDDING RECEPTION AT AUDITORIUM

Year 2026 (Lunch/Dinner) (Min. 130 persons | Max. 220 persons)

| Menu<br>Options | <b>Set Menu</b><br>(Monday - Sunday, including<br>Eve of Public Holidays &<br>Public Holidays) | <b>Buffet Menu</b><br>(Monday - Sunday, including<br>Eve of Public Holidays &<br>Public Holidays) |
|-----------------|--|---|
| Price           | S\$1,178.00++<br>per table of 10 persons   | S\$116.00++<br>per person   |

Year 2027 (Lunch/Dinner) (Min. 130 persons | Max. 220 persons)

| Menu<br>Options | <b>Set Menu</b><br>(Monday - Sunday, including<br>Eve of Public Holidays &<br>Public Holidays) | <b>Buffet Menu</b><br>(Monday - Sunday, including<br>Eve of Public Holidays &<br>Public Holidays) |
|-----------------|--|---|
| Price           | S\$1,208.00++<br>per table of 10 persons   | S\$119.00++<br>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



#### PACKAGE DETAILS:

(Applicable for Monday - Sunday, including Public Holidays)

#### **CURATED CULINARY & DINING EXPERIENCE:**

- Selection of Indian Set <u>OR</u> Buffet Menu from our Official Indian Cuisine Caterer, Island Catering (Riverwalk Tandoor)
- · Complimentary food tasting session for up to 10 persons (applicable on Thursday & Friday)
- One (1) bottle of Champagne for toasting ceremony
- Free flow of Soft Drinks, Coffee & Tea throughout reception
- Waiver of corkage charge for first 10 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
- 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 guranteed attendance (subject to availability)
- Complimentary one (1) VIP car park lot for your bridal car at hotel's entrance

#### **OPTIONAL ITEMS:**

- 1x 30-litre Beer Barrel at a special rate of S\$680.00++ per barrel
- House pour wine at a special rate of \$\$38.00++ per bottle
- Decoration of stage, aisle stands and table centerpeices can be arranged at \$\$980.00++
- 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 \$\$25.00++ per bottle
- Special guestroom rates for your wedding guests



## North Indian Set / Buffet Menu

#### **APPETISER**

Tandoori Chicken Samosa

#### **MAIN**

Assorted Naan (Plain, Butter & Garlic)
Jeera Rice
Mixed Vegetable Jalfrezi
Yellow Dhall Tadka
Butter Chicken
Fish Masala
Mutton Rogan Josh

#### **CONDIMENTS**

(will be served with Appetisers & Mains)

Papadum Mixed Raita Mint Sauce

#### **DESSERT**

Gulab Jamun Rasmalai



## South Indian Set / Buffet Menu

#### **APPETISER**

Vegtable Pakora Chicken 65

#### **MAIN**

Briyani Rice Rasam Tahu Sambal Vegetable Dalcha Chicken Perratal Masala Fish Varuval Mutton Mysore

#### **CONDIMENTS**

(will be served with Appetisers & Mains)

Papadum Cucumber Raita Mint Sauce

#### **DESSERT**

Semiya Payasam Kesari



# North Indian Vegeterian Set / Buffet Menu

#### APPETISER

Hara Bhara Kebab Papdi Chaat

#### **MAIN**

Assorted Naan (Plain, Butter & Garlic)
Peas Pulao
Paneer Butter Masala
Achari Aloo Gobi
Malai Kofta
Bhindi Lach Pachi
Dhall Makhni

#### **CONDIMENTS**

(will be served with Appetisers & Mains)

Papadum Boondi Raita Mint Sauce

#### **DESSERT**

Gajar Ka Halwa Rasmalai



# South Indian Vegeterian Set / Buffet Menu

#### APPETISER

Vegetable Pakora Gobi 65

#### **MAIN**

Briyani Rice
Brinjal Pachidy
Malabar Avial
Mock Mutton Masala
Mixed Vegetable Korma
Vegetable Dalcha
Fried Bitter Gourd

#### **CONDIMENTS**

(will be served with Appetisers & Mains)

Papadum Onion Raita Mint Sauce

#### **DESSERT**

Rawa Kesari Pal Payassam