

Celebrate Love, simply

at Changi Cove



SOLEMNISATION / INTIMATE WEDDING PACKAGE

2026 - 2027



# THE CONSERVATORY

Capacity 30 to 70 persons

A bright, glass-lined space overlooking lush heritage trees, The Conservatory exudes quiet elegance with custom furnishings — ideal for solemnisations or intimate celebrations of up to 70 guests.



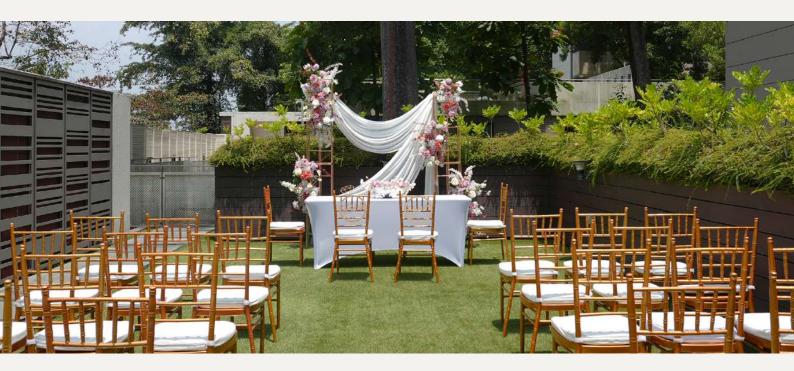




# **GUEST LOUNGE & SKY DECK**

Capacity 30 to 40 persons

A serene outdoor solemnisation space surrounded by greenery and modern architecture, seating up to 40 guests — perfect for an intimate and memorable ceremony.







### 2026 - 2027 SOLEMNISATION / INTIMATE PACKAGES

# Solemnisation & Intimate Dining Venues

Venue	<b>Buffet Menu</b> (Lunch: 11am - 3pm) (Dinner: 6pm - 10pm)	Western Set Menu (Lunch: 11am - 3pm) (Dinner: 6pm - 10pm)	Chinese Set Menu (Lunch: 11am - 3pm) (Dinner: 6pm - 10pm)	
The Conservatory (30 to 70 persons)	S\$88.00++ per person	S\$95.00++ per person	S\$988.00++ per table of 10 persons	
*Auditorium (80 to 120 persons)	S\$88.00++ per person	S\$95.00++ per person	S\$988.00++ per table of 10 persons	

<sup>\*</sup>Booking of Auditorium is valid for event held by 31st December 2026

## Guest Lounge & Sky Deck (Min. 30 persons | Max. 40 persons)

Outdoor	S\$500.00++
Solemnisation	(Usage of up to 3 hours)

### **TERMS & CONDITIONS:**

- Minimum attendance of 30 persons is required
- Package and pricing are valid for Solemnisations up till 31st December 2027
- Additional dietary requirements will be charged on per person basis (minimum applies)
- Packages and pricing are subjected to changes without prior notice
- 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 Chef Signature Chinese Set Menu, Buffet Menu OR Western Set Menu
- Free Flow of Soft Drinks, Coffee & Tea during Meal Reception (Chinese Tea for Chinese Set Menu)

#### THE VENUE:

- Exclusive use of the venue for 4 hours for Solemnisation & Dining (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

#### **PRIVILEGES**

- Dining Set-up with Complimentary White Soft Covers
- Silk Centerpieces for Dining Tables
- One night stay at Standard Room with Breakfast for two persons
- Complimentary One Standard Day use room for family and friends (Lunch: 8.00am 5.00pm / Dinner: 1.00pm 11.00pm)
- Complimentary unique wedding favors for guests
- Waiver of corkage charge for first 15 bottles of duty paid liquor, wine & champagne
- Complimentary parking for 30% of confirmed attendance (subject to availability)

#### **OPTIONAL:**

- Floral decoration of backdrop, aisle stands and table centerpiece can be arranged at \$\$980.00++
- Outdoor solemnisation floral decoration with arch, chair sash and solemnisation flower display at \$\$480.00++ (Only for Sky Deck)
- Food tasting for 10 persons at \$\$500.00++ (Only for Chinese Set & Western Set Menu)
- Corkage fee for duty paid and sealed wine at \$\$25.00++ per bottle
- 1x 30-litre Beer Barrel at a special rate of \$\$680.00++ per barrel
- House pour wine at a special rate of \$\$38.00++ per bottle
- Long tables with Tiffany Chair dining can be arranged at additional S\$30.00++ per person, including individual plating for all dishes
- Special Coach Transfer rates available
- Special guestroom rates available for your wedding guests



# INTERNATIONAL BUFFET MENU

APPETISER (Selection of one)  □ Roasted Pumpkin & Walnut Salad □ Chicken & Mango Salad □ Light Curried Potato Salad □ Thai Vermicelli Salad □ Seafood Pasta Salad	(Selection of one)  □ Baked Fish Fillet with Pico De Gallo Fish Filet with Tom Yum Cream Sauce □ Sweet & Sour Fish □ Salted Egg Prawn □ Seafood Mapo Tofu
SOUP - SERVED WITH BREAD ROLL & BUTTER (Selection of one)  Cream of Wild Mushroom Cream of Pumpkin Soup Cream of Tomato Soup Sweet Corn and Crabmeat Soup Sze Chuan Sweet & Sour Soup with Prawn Meat Cubes	VEGETABLES (Selection of one)  □ Vegetable Moussaka □ Broccoli with Egg White Sauce □ Braised Spinach with Wolfberries □ Vegetable Curry □ Roasted Root Vegetable
POULTRY (Selection of one)  Changi Cove Signature Curry Chicken  Kong Pao Chicken  Herb Roasted Chicken with Honey Mustard Sauce  Boneless Chicken Leg with Tomato Basil Sauce  Indian Butter Chicken	RICE & NOODLES  Selection of one)  Yong Chow Fried Rice  XO Fried Rice  Pilaf Butter Rice  Mee Goreng (Vegetable / Chicken)  Mee Siam  Pasta with Mushroom Cream Sauce  Pasta Aglio Olio
BEEF (Selection of one)  □ Roast Beef Fillet with Miso Cream Sauce □ Roast Beef Fillet with Mushroom Ragout □ Beef Stroganoff □ Wok Fried Black Pepper Beef with Capsicum □ Sliced Beef with Ginger Spring Onion □ Roasted Leg of Lamb with Mint Jus	DESSERT (Selection of two)  ☐ Mango Mousse in Shooters ☐ Red Bean Soup (Hot/Cold) ☐ Hong Kong Pancake ☐ Bread and Butter Pudding ☐ Pumpkin Crumble ☐ New York Cheese Cake ☐ Pandan Gula Melaka Cake ☐ Chendol Pana Cotta Shooters ☐ Mini Lemon Meringue Tart ☐ Fresh Cut Fruits



### Western Set Menu

#### APPETISER

(Selection of one)

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

<u>OR</u>

#### 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

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



## Chinese Banquet Set Menu

### 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

#### **OPTIONAL**

☐ Warm Red Bean Soup with Glutinous Rice Ball

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

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