



# Everlasting Bliss

VILLAGE HOTEL KATONG

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VILLAGE HOTEL CHANGI



# Everlasting Bliss

Village Hotel Katong

PERIOD	LUNCH (Per table of 10 persons)	DINNER (Per table of 10 persons)
01 October – 31 December 2024	SGD1,480++ (SGD1,774.52 nett)	SGD1,580++ (SGD1,894.42 nett)
01 January – 30 September 2025	SGD1,580++ (SGD1,894.42 nett)	SGD1,680++ (SGD2,014.32 nett)
01 October – 31 December 2025	SGD1,680++ (SGD2,014.32 nett)	SGD1,780++ (SGD2,134.22 nett)

Nett Rates are inclusive of 10% service charge and prevailing government taxes

## SAFFRON BALLROOM

Minimum 80 persons, Maximum 150 persons



## ALFRESCO

Rental of outdoor solemnisation venue at SGD800++, including:

Two (02) hours of venue usage

Setup of maximum 40 chairs

Decorations



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Nett Rates are inclusive of 10% service charge and prevailing government taxes

## QUAD BALLROOM

Minimum 50 persons, Maximum 80 persons



## SQUARE BALLROOM

Minimum 150 persons. Maximum 250 persons



# Poolside Solemnisation

Village Hotel Changi

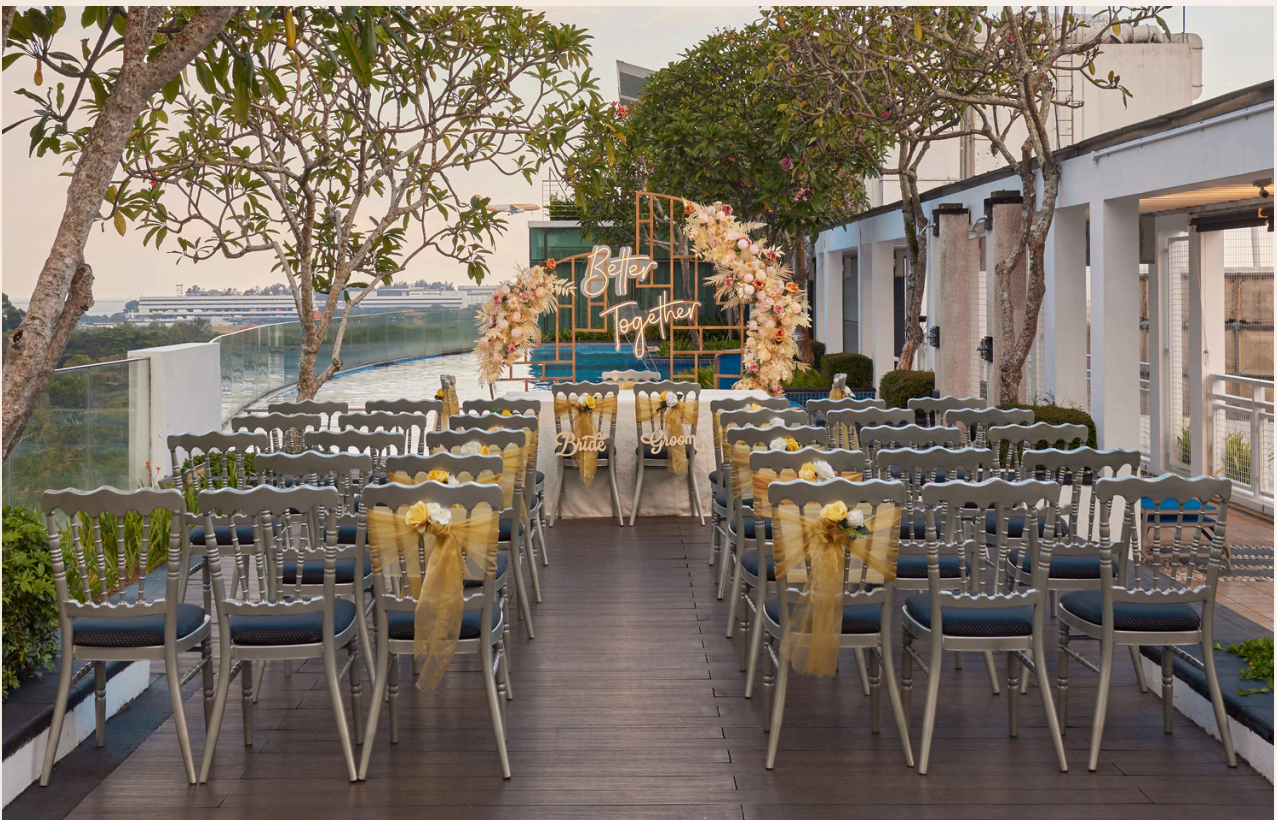
**Year 2024/2025**  
**SGD1,288.00++ (SGD1,544.31 nett)**

## Package Inclusions

Venue Usage:

10:00 AM to 12:00 PM (Lunch) or 5:00 PM to 7:00 PM (Dinner)

Basic Sound System Comprising two (02) Wireless Handheld Microphones  
Setup of one (01) Solemnisation Table and Banquet Chairs  
Provision of 25 Banquet Chairs in Theatre-Style Seating  
Floral Decorations



# Package Inclusions

## **DINING**

Indulge in an exquisite 8-course Chinese menu meticulously crafted by our chef  
Enjoy a complimentary food tasting experience for a table accommodating ten guests

For groups of 120 people or more: Valid from Monday to Thursday, excluding public holidays and the days before public holidays.

## **BEVERAGE**

One (01) bottle of house pour wine per confirmed table of ten (10) persons

Free flow of Chinese tea and soft drinks

One (01) barrel of beer

Applicable only for 120 persons and above

## **WEDDING DECORATIONS**

Decorative arch on stage

Floral arrangements for two (02) VIP tables and reception table

Centerpieces for guest tables

Multi-tier wedding cake model

Elegant champagne pyramid with a champagne bottle,  
featuring bubble effects for the wedding march-in

## **COMPLIMENTARY INCLUSIONS**

One (01) night stay in the bridal suite for two (02) with breakfast

Complimentary day-use room from 2 pm to 6 pm (available for dinner package only)

Guestbook and money box

Selection of wedding favors for guests

Access to audio and visual equipment

VIP parking at the hotel entrance for the bridal car

Parking passes for 20% of confirmed attendees (subject to availability)

## **TERMS & CONDITIONS:**

- Nett rates are inclusive of a 10% service charge and relevant government taxes.
- An additional surcharge of SGD8++ per person will apply to bookings made on the Eve of Public Holidays and Public Holidays.
- The Hotel reserves the right to amend the package contents without prior notice.

# Chinese Lunch Set Menu

VILLAGE HOTEL KATONG

## **COLD COMBINATION PLATTER**

Chilled Salad Prawn, Deep Fried Crispy Seafood Ngoh Hiang,  
Chicken Money Bag, Crispy Safood Beancurd Roll, Vietnamese Spring Roll

## **SOUP - CHOICE OF ONE (01) ITEM**

Braised Fish Maw with Conpoy and Mushrooms  
Braised Crabmeat with Shredded Chicken Soup

## **FISH - CHOICE OF ONE (01) ITEM**

Seabass  
Barramundi

Cooking Style:

Steam Traditional Style, Steam Hong Kong Style,  
Steam Minced Ginger, Steam Chilli Bean Sauce, Steam Teochew Style,  
Steam Osmanthus Sauce, Deep Fried Spicy Thai Mango,  
Deep Fried Pineapple Assam Sauce

## **POULTRY - CHOICE OF ONE (01) ITEM**

Traditional Roasted Chicken with Five Spice  
Eight Treasure Chicken

## **SEAFOOD - CHOICE OF ONE (01) ITEM**

Wok Fried Crispy Cereal Tiger Prawns  
Poached Prawns with Chinese Herbs

## **VEGETABLE - CHOICE OF ONE (01) ITEM**

Deep Fried Yam Ring with Mixed Vegetables and Cashew Nuts  
Braised Spinach with Bailing Mushrooms

## **NOODLE/RICE - CHOICE OF ONE (01) ITEM**

Hor Yip Fan (Lotus Leaf Wrapped Rice)  
Braised Ee Fu Noodles with Chives and Mushrooms

## **DESSERT - CHOICE OF ONE (01) ITEM**

Glutinous Rice Ball in Brown Sugar with Lemon Grass Soup  
Chilled Mango Puree with Pomelo and Pearl Sago

# Chinese Dinner Set Menu

VILLAGE HOTEL KATONG

## **COLD COMBINATION PLATTER**

Chilled Salad Prawn, Thai-Style Marinated Top Shell, Crispy Seafood Bean Curd Roll  
Vietnamese Spring Roll  
Smoked Duck with Mango Dressing

## **SOUP - CHOICE OF ONE (01) ITEM**

Braised Fish Maw with Shredded Chicken  
Double Boiled Superior Herbal Chicken Soup  
Braised Four Treasure Soup  
(Conpoy, Bamboo Shoot, Black Fungus, Crabmeat)

## **FISH - CHOICE OF ONE (01) ITEM**

Seabass  
Red Snapper  
Pearl Garoupa

### COOKING STYLE:

Steam Traditional Style, Steam Hong Kong Style,  
Steam Minced Ginger, Steam Chilli Bean Sauce, Steam Teochew Style,  
Steam Osmanthus Sauce, Deep Fried Spicy Thai Mango,  
Deep Fried Pineapple Assam Sauce

## **POULTRY - CHOICE OF ONE (01) ITEM**

Eight Treasure Chicken  
Roasted Crispy Duck  
Eight Treasure Braised Duck

## **SEAFOOD - CHOICE OF ONE (01) ITEM**

Pan-fried Tiger Prawns in Cantonese Style  
Sautéed Tiger Prawns with Canadian Scallops, Sweet Pea and Celery

## **VEGETABLE - CHOICE OF ONE (01) ITEM**

Broccoli with Mushrooms and Sliced Abalone  
Braised Seasonal Vegetables with Baby Abalone and Mushrooms  
Braised Sea Cucumber and Fish Maw with Seasonal Vegetables in Abalone Sauce

## **NOODLE/RICE - CHOICE OF ONE (01) ITEM**

Braised Ee Fu Noodles with Chive and Mushrooms  
Seafood Fried Rice in X.O Sauce  
Golden Fried Rice with Crabmeat, Egg White and Conpoy

## **DESSERT - CHOICE OF ONE (01) ITEM**

Traditional Warm Yam Paste with Gingko Nuts and Coconut Cream  
Chilled Mango Puree with Pomelo and Pearl Sago  
Osmanthus and Peach Gum Jelly

# Chinese Lunch Set Menu

VILLAGE HOTEL CHANGI

## **COLD COMBINATION (CHOICE OF 5 ITEMS)**

Fruity Yuzu Salad Prawn  
Bean curd Prawn Roll  
Steam Cabbage Roll with Conpoy Sauce  
Vietnamese Spring Roll  
Marinated Jellyfish with Chef's Special Sauce  
Chicken Money Bag  
Smoked Chicken with Goma Sauce  
Chicken Ngoh Hiang Ball  
Marinated Baby Octopus  
Chicken Siew Mai with Salted Egg Filling

## **SOUP (CHOICE OF 1 ITEM)**

Braised Fish Maw Soup with Crabmeat  
Double-Boiled Free-Range Chicken soup with Dried Oyster and Mushroom

## **FISH (CHOICE OF 1 ITEM)**

(Steam or Fried)  
Soon Hock / Barramundi  
(Thai / Hong Kong / Nyonya / Teochew Style)

## **POULTRY (CHOICE OF 1 ITEM)**

Five Spice Roasted Chicken with Prawn Cracker  
Steam Emperor Chicken with Chinese Herbal, Hon Shimeji, Goji Berries, Red Date

## **SEAFOOD (CHOICE OF 1 ITEM)**

Golden Crispy Cereal Tiger Prawn with Seaweed  
Wok Fried Tiger Prawn with Three-Flavour Sauce (Spicy, Sweet & Sour)

## **VEGETABLE (CHOICE OF 1 ITEM)**

Braised Spinach with Bailing Mushrooms & Goji Berries  
Broccoli with Braised Mushroom and Prawn

## **NOODLE OR RICE (CHOICE OF 1 ITEM)**

Truffle Crab Meat Fried Rice with Prawn  
Braised Ee Fu Noodle with Trio Mushroom and Chive

## **DESSERT (CHOICE OF 1 ITEM)**

Chilled Pomelo Mango Sago with Lychee Pop  
Yam Paste with Gingko Nuts



# Chinese Dinner Set Menu

VILLAGE HOTEL CHANGI

## **COLD COMBINATION (CHOICE OF 5 ITEMS)**

Fruity Yuzu Salad Prawn  
Bean curd Prawn Roll  
Steam Cabbage Roll with Conpoy Sauce  
Vietnamese Spring Roll  
Marinated Jellyfish with Chef's Special Sauce  
Chicken Money Bag  
Smoked Chicken with Goma Sauce  
Chicken Ngoh Hiang Ball  
Marinated Baby Octopus  
Chicken Siew Mai with Salted Egg Filling

## **SOUP (CHOICE OF 1 ITEM)**

Braised Fish Maw Soup with Crabmeat  
Double-Boiled Free-Range Chicken soup with Dried Oyster and Mushroom

## **FISH (CHOICE OF 1 ITEM)**

(Steam or Fried)  
Soon Hock / Barramundi  
(Thai / Hong Kong / Nyonya / Teochew Style)

## **POULTRY (CHOICE OF 1 ITEM)**

Five Spice Roasted Chicken with Prawn Cracker  
Steam Emperor Chicken with Chinese Herbal, Hon Shimeji, Goji Berries, Red Date

## **SEAFOOD (CHOICE OF 1 ITEM)**

Golden Crispy Cereal Tiger Prawn with Seaweed  
Wok Fried Tiger Prawn with Three-Flavour Sauce (Spicy, Sweet & Sour)  
Fusion of both choices above

## **VEGETABLE (CHOICE OF 1 ITEM)**

Braised Spinach with Bailing Mushrooms & Goji Berries  
Broccoli with Braised Mushroom and Prawn

## **NOODLE OR RICE (CHOICE OF 1 ITEM)**

Truffle Crab Meat Fried Rice with Prawn  
Braised Ee Fu Noodle with Trio Mushroom and Chive

## **DESSERT (CHOICE OF 1 ITEM)**

Chilled Pomelo Mango Sago with Lychee Pop  
Yam Paste with Gingko Nuts