




VILLAGE HOTEL CHANGI

VILLAGE HOTEL KATONG

*Solemnization
Buffet
Package*



PERIOD	LUNCH (Per Person)	DINNER (Per person)
01 JUNE - 31 DECEMBER 2023	\$108.00++ (\$128.30nett)	\$118.00++ (\$140.18nett)
01 JANUARY - 30 SEPTEMBER 2024	\$113.00++ (\$135.49nett)	\$123.00++ (\$147.48nett)
01 OCTOBER - 31 DECEMBER 2024	\$123.00++ (\$147.48nett)	\$133.00++ (\$159.47nett)

Prices quoted are subject to 10% service charge and prevailing government taxes



Package Inclusion

DINING

SUMPTUOUS BUFFET MENU

BEVERAGE

FREE FLOW OF COFFEE, TEA & SOFT DRINKS
ONE (01) BOTTLE OF WINE FOR EVERY 10 PAYING GUEST

WEDDING DECORATIONS

ONE (01) ARCH DECORATION
FLORAL DECORATIONS FOR
TWO (02) VIP TABLES & RECEPTION TABLE (MINIMUM 10 TABLES)
MULTI-TIER MODEL WEDDING CAKE
ELEGANT CHAMPAGNE PYRAMID AND A BOTTLE OF CHAMPAGNE ON STAGE

COMPLIMENTS

ONE (01) NIGHT STAY IN BRIDAL SUITE WITH BREAKFAST FOR TWO (02) PERSONS
GUESTBOOK AND MONEY BOX
CHOICE OF WEDDING FAVOURS FOR YOUR GUESTS
USE OF AUDIO & VISUAL EQUIPMENT
VIP PARKING LOT AT HOTEL'S
ENTRANCE FOR BRIDAL CAR
PARKING PASSES FOR 20% OF CONFIRMED ATTENDANCE
(SUBJECT TO AVAILABILITY)

TERMS & CONDITIONS

- MINIMUM GUARANTEED OF 80 PERSONS ONWARDS
- ADDITIONAL SURCHARGE OF \$8.00++ PER PERSON APPLICABLE FOR BOOKING ON EVE AND PH
- RATES ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES
- PROMOTION IS VALID FOR ALL NEW BOOKINGS FOR WEDDING BANQUETS
- THE HOTEL RESERVES THE RIGHT TO CHANGE THE T&CS WITHOUT PRIOR NOTICE



Buffet Solemnisation Menu Selection

LUNCH - 12 ITEMS

CHOICE OF 03 APPETIZER, 01 SOUP,

04 HOT ITEMS:

[MAXIMUM OF 01 ITEM FROM EACH CATEGORY BELOW]

POULTRY, BEEF, MUTTON/LAMB, SEAFOOD AND VEGETABLES

01 RICE/NOODLE & 03 DESSERTS

DINNER - 14 ITEMS

CHOICE OF 03 APPETIZER, 01 SOUP,

05 HOT ITEMS:

[MAXIMUM OF 01 ITEM FROM EACH CATEGORY BELOW]

POULTRY, BEEF, MUTTON/LAMB, SEAFOOD AND VEGETABLES

02 RICE/NOODLE & 03 DESSERTS



APPETIZER

(CHOICE OF THREE (03) ITEMS)

- APPLE & CHEESE SALAD WITH WALNUT
 - TUNA NICOISE SALAD
- CHERRY TOMATO & MOZZARELLA BALLS
 - CITRUS SEAFOOD SALAD
- SALMON FLAKES WITH SESAME DRESSING
- THAI BEEF SALAD WITH SHREDDED YOUNG MANGO
 - SMOKED DUCK WITH SOYA FRENCH BEANS
- POACHED CHICKEN WITH GINGER CILANTRO DRESSING
- ROASTED MIXED VEGETABLE WITH BALSAMIC GLAZE
 - MIXED MESCLUN SALAD

SOUP

(CHOICE OF ONE (01) ITEM)

- MUSHROOM SOUP
- CLAM CHOWDER SOUP
 - PUMPKIN SOUP
- CAULIFLOWER VELOUTE
 - HOT & SOUR SOUP
- MIXED CHINESE MUSHROOM SOUP
 - CREAM OF TOMATO
 - BROCCOLI SOUP



Buffet Solemnisation Menu Selection

LUNCH || FOUR (04) HOT ITEMS
DINNER || FIVE (05) HOT ITEMS
[CHOICE OF ONE (01) ITEM FROM EACH CATEGORY]

POULTRY

- AYAM MASAK MERAH
- AYAM RENDANG
- GONG BAO CHICKEN
- ROASTED CAJUN SPICED CHICKEN
 - AYAM PONTEH
- AYAM MASAK LEMAK CHILI PADI
 - CRISPY LEMON CHICKEN
 - NYONYA CHICKEN CURRY
- GRILLED CHICKEN BREAST WITH PINK PEPPERCORN AND GRAIN MUSTARD SAUCE
 - CHICKEN MASALA
- MOROCCAN CHICKEN CASSEROLE
 - SWEET & SOUR CHICKEN
- BRAISED CHICKEN WITH SESAME, CARROTS & DAIKON
 - BAKED TERIYAKI GLAZE CHICKEN
 - WOK FRIED GINGER CHICKEN
- BAKED CHICKEN WITH TOMATO & OLIVE GRAVY
- BAKED CHICKEN PICCATA WITH LEMON & CAPERS SAUCE

BEEF

- WOK FRIED BLACK PEPPER BEEF
 - BEEF RENDANG
 - BEEF KURMAH
- WOK FRIED BEEF WITH TRIO PEPPER
 - BEEF CURRY
 - BEEF MASALA
 - MOROCCAN BEEF STEW
- BRAISE BEEF STEW WITH ROOT VEGETABLES

MUTTON/LAMB

- MUTTON MASALA
- MUTTON CURRY
- MUTTON RENDANG
- MUTTON KURMAH
- MUTTON DALCHA
- IRISH LAMB STEW
- WOK FRIED BLACK PEPPER LAMB
- BRAISED LAMB WITH ROOT VEGETABLES





Buffet Solemnisation Menu Selection

SEAFOOD

- IKAN ASSAM PEDAS
- IKAN MASAK LEMAK NANAS
 - IKAN TIGA RASA
- STEAMED FISH WITH SOYA SAUCE
- BAKED FISH WITH LEMON CREAM SAUCE
- BLACK MUSSELS WITH GARLIC CREAM SAUCE
 - WOK FRIED GARLIC PRAWNS
 - SALTED EGG YOLK PRAWNS
 - WOK FRIED SAMBAL PRAWN
- STIR FRIED SAMBAL SOTONG WITH PETAI

VEGETABLE

- BRAISED BEANCURD WITH BEAN SAUCE
 - ROASTED POTATOES
 - RATATOUILLE
 - CAULIFLOWER GRATIN
 - NYONYA CHAP CHYE
 - SAYUR LEMAK LODEH
- BRAISED MUSHROOM WITH BROCCOLI
- WOK FRIED LONG BEAN WITH DRIED SHRIMP
 - ROASTED MIXED VEGETABLES

RICE/NOODLE

LUNCH || CHOICE OF ONE (01) ITEM

DINNER || CHOICE OF TWO (02) ITEMS

- CUMIN PILAF
- TOMATO PILAF
- BRIYANI RICE
- NASI GORENG KAMPUNG
 - MEE GORENG
- FRAGRANT STEAMED RICE
 - BRAISED EE FU NOODLE
- GOLDEN FRIED RICE WITH CRISPY GARLIC FLAKES
 - GRATIN MAC & CHEESE
- WOK FRIED CHAR KUAY TEOW

DESSERT

CHOICE OF THREE (03) ITEMS

- ASSORTED CUPCAKES
- ASSORTED NYONYA KUEH
 - MINI CREAM PUFF
- STRAWBERRY MIRROR MOUSSE CAKE
 - MINI LEMON MERINGUE TART
 - TIRAMISU
 - TRIPLE FRUIT MOUSSE
- MINI CHOCOLATE BROWNIES
 - PETITE CHEESECAKE

