## CHANGI COVE

Dinner G Dance
Package

## FROM S\$83.80++ PER PERSON **

Applicable for events held from Now till 31st December

Enjoy free flow beer, as well as "complimentary photo booth for 2 hours and unlimited printing with minimum guarantee 100 persons

## WEEKDAYS (MONDAY TO FRIDAY)

S\$ 838.00++ per table of 10 persons S\$ 83.80++ per person for Buffet Menu

## WEEKENDS (SATURDAY, SUNDAY, EVE OF PUBLIC HOLIDAYS AND PUBLIC HOLIDAYS)

S\$ 938.00++ per table of 10 persons
S\$ 93.80++ per person for Buffet Menu

| Venue | *Conservatory <br> (Level 2) | *Meeting Room <br> $1 \& 2$ <br> (Level 2) | Auditorium <br> (Level 1) |
| :---: | :---: | :---: | :---: |
| Capacity | Min. 50 persons <br> Max. 70 persons | Min. 50 persons <br> Max. 80 persons | Min. 100 persons <br> Max. 220 persons |

Applicable only for International Buffet and Western Set
**Terms and Conditions apply
All prices quoted are valid for Year 2023 and 2024 and subject to $10 \%$ service charge and prevailing government tax unless otherwise stated.
All prices are subject to changes without prior notice.

## Package includes the following:

- Choice of International Buffet, 4 Course Western Set or 8-course Chinese Set Menu prepared by our culinary team
- Centerpiece to accentuate every dining table
- Free flow of soft drinks, mixers and chinese tea /coffee and tea (Buffet/Western) throughout the event
- Mixed nuts during pre-cocktail reception
- Stage with a podium and microphone (applicable for Auditorium only)
- Usage of high definition projectors and motorised screens (*Motorised screen and projector only available at Meeting Room $1 \& 2$ and Auditorium)
- Complimentary usage of in house system with audio visual technician
- Complimentary car passes for all driving guests (subjected to availability)
- Corkage waiver for all sealed and duty-paid wine and hard liquor
- One (1) Day-use room in our Standard room from 3:00pm to 8:00pm


## Choice of two (2) perks with minimum attendance of 10 tables of 10 persons <br> Choice of three (3) perks with minimum attendance of 15 tables of 10 persons

- Three (3) platters of Butler-pass snacks during the pre-cocktail reception
- Complimentary S\$5.00 Grab Transport Voucher based on $20 \%$ of the confirmed attendance
- One (1) Dinner voucher for six persons at The White Olive for a Lucky draw
- One (1) night stay in our Deluxe Room with internet access and breakfast for two
- Door gifts for all guests
- One (1) way 23 -Seater Coach Transfer


## Optional:

- Top up S\$30.00++ per person to enjoy free flow of beer \&

Wine for 4 hours - 30 -Litre Barrel of Tiger Beer at special rate of S\$650.00++ per barrel

- House wine at a special rate of $S \$ 40.00++$ per bottle (Minimum 12 bottles purchased)


## International Weekday Buffet

## APPETIZER (Please select 01 items)

$\square$ Roasted Pumpkin and Walnut Salad
$\square$ Chicken and Mango Salad
$\square$ Light Curried Potato Salad
$\square$ Thai Vermicelli Salad
$\square$ Seafood Pasta Salad

SOUP (Served with Assorted Bread Rolls \& Butter) (Choice of 1 Item)
$\square$ Cream of Wild Mushroom
$\square$ Cream of Pumpkin Soup
$\square$ Cream of Tomato Soup
$\square$ Sweet Corn and Crabmeat Soup
$\square$ Sze Chuan Sweet \& Sour Soup with Prawn Meat Cubes

## POULTRY (Please select 01 item)

$\square$ Changi Coves Signature Curry Chicken
$\square$ Kong Pao Chicken
$\square$ Herb Roasted Chicken with Honey Mustard Sauce
$\square$ Boneless Chicken Leg with Tomato Basil Sauce

- Indian Butter Chicken

FISH \& SEAFOOD (Please select 01 item)
$\square$ Baked Fish Fillet with Pico De Gallo
$\square$ Fish Fillet with Tom Yam Cream Sauce
$\square$ Sweet and Sour Fish
$\square$ Salted Egg Prawn
$\square$ Seafood Mapo Tofu

## VEGETABLES (Please select 01 item)

Vegetable Moussaka
Broccoli with Egg White Sauce
Braised Spinach with wolfberries
Vegetable Curry
Roasted Root Vegetable

RICE \& NOODLES (Please select 01 items)

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 (Please select 01 item)

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 (Please select 02 items)
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

## International Weekend Buffet

APPETIZER (Please select 02 items)

- Roasted Pumpkin and Walnut Salad
- Chicken and Mango Salad
- Light Curried Potato Salad
- Thai Vermicelli Salad
- Seafood Pasta Salad


## SOUP (Served with Assorted Bread

## Rolls \& Butter) (Choice of 1 ltem)

- 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


## POULTRY (Please select 01 item)

- Changi Coves Signature Curry Chicken
- Kong Pao Chicken
- Herb Roasted Chicken with Honey Mustard Sauce
$\square$ Boneless Chicken Leg with Tomato Basil Sauce
- Indian Butter Chicken

FISH \& SEAFOOD (Please select 01 item)

- Baked Fish Fillet with Pico De Gallo
- Fish Fillet with Tom Yam Cream Sauce
- Sweet and Sour Fish
- Salted Egg Prawn
- Seafood Mapo Tofu


## VEGETABLES (Please select 01 item)

Vegetable Moussaka
Broccoli with Egg White Sauce
Braised Spinach with wolfberries
Vegetable Curry
Roasted Root Vegetable

RICE \& NOODLES (Please select 02 items)

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 (Please select 01 item)

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 (Please select 02 items)
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

## Weekday Chinese Set Menu

# Changi Cove 5 Fortune Platter <br> (Prawn Meat Omelet, Vegetable Spring Roll, Marinated Jelly Fish, Wok Fried Chicken with Cashew Nut and Prawn Salad) c8 <br> <br> Sze Chuan Sweet \& Sour Soup with Prawn Meat Cubes <br> <br> Sze Chuan Sweet \& Sour Soup with Prawn Meat Cubes as 

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## Cereal Prawns

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Nyonya Assam Steam Seabass $\infty$

Oriental Roast Chicken with Prawn Crackers
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Braised Chinese Spinach and Wolfberries $\boldsymbol{\otimes}$

Steam Mini Glutinous Chicken Rice wrap in Lotus Leaf $\infty$

Chilled Mango Sago and Pomelo ®

## Weekend Chinese Set Menu

## $1^{\text {st }}$ Course

## Changi Cove 5 Fortune Platter

(Prawn Meat Omelet, Black Pepper Smoked Duck, Japanese Scallop in Egg White Sauce, Coffee Pork Ribs and Golden Chicken Money Bag) 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 person (Replacement of Fortune Platter)
$2^{\text {nd }}$ Course (Select one (01) item)
- Sze Chuan Sweet and Sour Soup with Prawn Meat Cubes
- Double Boiled Fish Maw and Swimmer Crabmeat Soup
- Sweet Corn and Crabmeat Soup
$3^{\text {rd }}$ Course (Select one (01) item)
- Cereal Prawns
- Crispy Butter Prawns with Curry Leaves
- Slow Cooked Herbal Prawns


## $4^{\text {th }}$ Course (Select one (01) item)

- Nyonya Assam Steamed Barramundi
- Steamed Red Snapper with Crispy Radish - Steamed Red Snapper in "Hong Kong" Style (Upgrade Fish to Red Grouper or Soon Hock at additional S\$88.00++ per table of 10 persons)


## $5^{\text {th }}$ Course (Select one (01) item)

- Garlic Roast Chicken
- Golden Sand Butter Milk Roast Chicken
- Golden Roast Chicken Infused with Angelica Root

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6^{\text {th }} \text { Course (Select one (01) item) }
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- Braised Flower Mushroom with Broccoli Florets - Braised Chinese Spinach and Wolfberries
- Wok-fried Nai Pai Chye with Bai Ling Mushroom

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7^{\text {th }} \text { Course (Select one (01) item) }
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- Wok-fried Ee Fu Noodles with Chicken and Mushroom
- Thai Pineapple Fried Rice with Chicken Floss
- Steamed Mini Glutinous Chicken Rice wrap in Lotus Leaf

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8^{\text {th }} \text { Course (Select one (01) item) }
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- Yam Paste with Golden Pumpkin Cubes
- Chilled Mango Sago with Pomelo
- Warm Red Bean Soup with Glutinous Rice Ball


## Weekday Western Set Menu

## APPETISER (Select one (01) item)

- Salmon Carpaccio with Hand Pick Greens Mentaiko Emulsion and Bread Croutons
- Smoked Duck and Mandarin Orange Segment with Japanese Roasted Sesame Dressing

SOUP (Select one (01) item)

- Cream of Tomato Soup Dill Cream
- Truffle Scented Cream of Mushroom Soup


## MAINS (Select up to two (02) items)

- Chicken Roulade on Garlic Mash Sautéed Vegetables and Light Curry Cream Sauce
- Pan Roasted Beef on Potato Puree with Buttered Vegetables and Black Pepper Sauce
-- Baked Fish Barramundi with Vegetable Ratatouille on Mash with Citrus Miso Emulsion


## DESSERT (Select one (01) item)

- Pandan Gula Melaka Cake with Wild Berries and Chocolate Pearls - Warm Chocolate Brownies with Fresh Berries and Fresh Cream


## Freshly Brewed Coffee and Artisan Tea Selection

## Weekend Western Set Menu

APPETISER (Select one (01) item)

- Chilled Jumbo Lump Crab Timbale with Asian Mango Salsa and Garlic Toast
- Pan Seared US Scallop Medallion with Markisa Puree and Melba Toast


## SOUP (Select one (01) item)

- Lobster Bisque with Roasted Pepper and Chilli Oil
- Cream of Pumpkin with Pistachio Crumbs [V]


## MAINS (Select up to two (02) items)

- Pan Roasted Beef Fillet on Smoked Applewood Potato Puree and Red Wine Reduction
- $60^{\circ} \mathrm{C}$ Poached Salmon on Baked Buttered US Asparagus with Béarnaise Sauce
- Crispy Duck Confit on Truffle Mash and Balsamic Berries Reduction


## DESSERT (Select one (01) item)

- Dark and White Chocolate Mousse with Cherry and Raspberry Coulis - Italian Tiramisu with Wild Berries Compote

Freshly Brewed Coffee and Artisan Tea Selection

