



Wedding Reception at The Auditorium

Chinese Banquet (Lunch or Dinner)

Monday to Sunday, including Public Holidays

Bliss Package S\$1,088.00++ per table of 10 persons

Romance Package S\$1,238.00++ per table of 10 persons

Eternity Package S\$1,368.00++ per table of 10 persons

Western Set (Lunch or Dinner)

Monday to Sunday, including Public Holidays

Elegant Package S\$123.80++ per person
Everlasting Package S\$136.80++ per person

Wedding Reception at The Auditorium (2025)

Chinese Banquet (Lunch or Dinner)

Monday to Sunday, including Public Holidays

Bliss Package S\$1,118.00++ per table of 10 persons

Romance Package S\$1,258.00++ per table of 10 persons

Eternity Package S\$1,388.00++ per table of 10 persons

Western Set (Lunch or Dinner)

Monday to Sunday, including Public Holidays

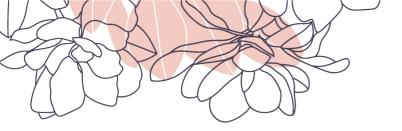
Elegant Package S\$126.80++ per person
Everlasting Package S\$139.80++ per person

Terms & Conditions

- Valid for weddings held by 31 December 2025
- Minimum guarantee of 130 persons
- Number of persons per table/group based on Hotel's assigned floorplan
- Maximum of 220 persons
- Additional dietary requirements will be charged on per person basis (minimum applies)
- All prices quoted in Singapore dollars & subject to 10% service charge & thereafter prevailing taxes.







Wedding Reception at The Auditorium

Curated Culinary & Dining Experience

- o Selection of Chef Signature Chinese Banquet OR Western Set Menu
- o One bottle of Champagne for toasting ceremony
- Free flow of Soft Drinks & Chinese Tea (Coffee/Tea for Western Set) throughout reception
- o One complimentary 30-litre Barrel of Local Draft Beer OR
- o One complimentary bottle of our House Wine per 10 persons

The Venue

- o Exclusive use of the Auditorium for a maximum of 4 hours
- o Lunch: 11.00am to 3.00pm | Dinner: 6.00pm to 10.00pm
- o Complimentary usage of LCD projector, screen & microphone
- o Floral dining centerpieces with bridal table enhancement
- o Floral décor along aisle and onstage

Wedding Privileges

- o One night stay at Deluxe room with breakfast for two persons
- o One Standard day use room for family and friends
- o S\$80.00nett dining credit for purchases at The White Olive Café
- Selection of Wedding Invitation Cards for 70% of confirmed attendance (excluding printing)
- Wedding Guest Signature Book & complimentary use of Gift Box
- o Unique Wedding Favours for guests
- o Complimentary parking for 30% of confirmed attendance (subject to availability)
- Priority parking for 01 bridal car
- o Complimentary food tasting session for up to 10 persons

Optional

- Long tables with Tiffany Chair dining can be arranged at additional \$\$40.00++ per person including individual plating for all dishes
- Special Coach Transfer rates available
- o Special room rates available for your wedding guests
- o Corkage fee for duty-paid and sealed hard liquor is at S\$50.00++ per bottle (1000ml)
- Corkage fee for duty-paid and sealed wine is at \$\$30.00++ per bottle (750ml)







രു രു Chinese Banquet - Bliss Menu മെ

Changi Cove 5 Fortune Platter

(Prawn Meat Omelet, Vegetable Spring Roll, Marinated Jelly Fish, Wok Fried Chicken with Cashew Nut & Prawn Salad)

CS.

Sze Chuan Sweet & Sour Soup with Prawn Meat Cubes

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Cereal Prawns

CS.

Nyonya Assam Steam Seabass

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Oriental Roast Chicken with Prawn Crackers

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Braised Chinese Spinach & Mushrooms

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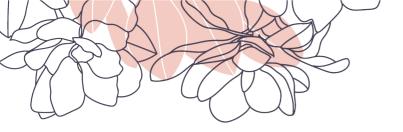
Steam Mini Glutinous Chicken Rice wrap in Lotus Leaf

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Chilled Mango Sago & Pomelo







രു രൂ Chinese Banquet - Romance Menu മ

Changi Cove 5 Fortune Platter

(Prawn Meat Omelet, Vegetable Spring Roll, Marinated Jelly Fish, Wok Fried Chicken with Cashew Nut & Prawn Salad)

CS.

Sweet Corn & Crabmeat Soup

Slow Cooked Herbal Prawns

Steam Red Snapper with Crispy Radish

Garlic Roast Chicken with Prawn Crackers

Braised Flower Mushroom with Broccoli Florets

Wok Fried Ee Fu Noodles with Chicken & Mushroom

Warm Red Bean Soup with Glutinous Rice Ball







രു രു Chinese Banquet - Eternity Menu മ്മെ

1st Course

Changi Cove 5 Fortune Platter

(Prawn Meat Omelet, Vegetable Spring Roll, Marinated Jelly Fish, Wok Fried Chicken with Cashew Nut & Prawn Salad)

Premium Upgrade:

- Roast Pork at an additional \$\$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)

2nd Course (Select one (01) item)

- o Slow Braised Imperial Treasure Crabmeat Soup
- o Double Boiled Fish Maw & Swimmer Crabmeat Soup
- o 5-Hrs Double Boiled Chicken with Chinese Herb Broth

3rd Course (Select one (01) item)

- Salted Egg Prawns
- o Crispy Butter Prawns with Curry Leaves
- o Pan Seared Red Leg Prawn with Superior Soya Sauce

4th Course (Select one (01) item)

- Steamed Soon Hock in "Teo Chew" Style
- o Steamed Red Grouper in "Hong Kong" Style
- o Steamed Red Grouper in "Assam Nyonya" Style







5th Course (Select one (01) item)

- Oriental Roast Duck with Plum Sauce
- o Golden Sand Butter Milk Roast Chicken
- o Golden Roast Chicken Infused with Angelica Root

6th Course (Select one (01) item)

- o Wok-fried Nai Pai Chye with Bai Ling Mushroom
- o Braised Trio Mushroom with Local Chinese Spinach
- o Braised Flower Mushroom with Chinese Long Cabbage

7th Course (Select one (01) item)

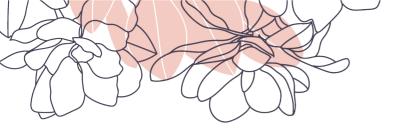
- o Wok-fried Seafood Egg White Fried Rice
- o Thai Pineapple Fried Rice with Chicken Floss
- o Wok-fried Longevity Seafood Egg Noodles (Shang Mian)

8th Course (Select one (01) item)

- o Peach Gum Dessert
- o Yam Paste with Golden Pumpkin Cubes
- o Double Boiled Sweet Soup with Lotus Seed, Lily Bulb & Glutinous Rice Ball







രു രു Western Set - Elegant Menu മാമ

APPETISER (Select one (01) item)

- o Salmon Carpaccio with Hand Picked Greens in Yuzu Ponzu Sauce & Bread Croutons
 - Smoked Duck and Mandarin Orange Segment with Japanese Roasted Sesame
 Dressing

SOUP (Select one (01) item)

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

MAINS (Select up to two (02) items)

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

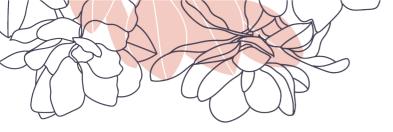
DESSERT (Select one (01) item)

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

Freshly Brewed Coffee and Artisan Tea Selection







രു രു Western Set - Everlasting Menu മ മ

APPETISER (Select one (01) item)

- o Pan Seared US Scallop Medallion with Markisa Puree & Lumpfish Tobiko
- o Chilled Jumbo Lump Crab Timbale with Asian Mango Salad & Garlic Toast

SOUP (Select one (01) item)

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

MAINS (Select up to two (02) items)

- o Crispy Duck Confit on Truffle Mash & Balsamic Berries Reduction
- o 60° C Poached Salmon on Baked Buttered US Asparagus with Béarnaise Sauce
- Pan Roasted Beef Fillet on Smoked Applewood Potato Puree & Red Wine Reduction

DESSERT (Select one (01) item)

- o Earl Grey Raspberry Mousse
- o Chocolate Demi Sphere Cake Feuilletine

Freshly Brewed Coffee and Artisan Tea Selection



