



CHANGI COVE

A BOUTIQUE CONFERENCE CENTRE & HOTEL

The page is decorated with various floral illustrations in blue and purple. In the top right, there is a large, detailed flower. In the bottom left, there is a large, detailed flower. Several smaller flowers are scattered throughout the page, including one in the top left, one in the middle left, one in the middle right, one in the bottom left, and one in the bottom right. The background has a light purple and blue watercolor-like texture.

# *Indian Wedding Package*

# Wedding Reception at The Auditorium

## Indian Set/Buffer (Lunch or Dinner)

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### Monday to Sunday, including Public Holidays

S\$1128.00++ per table of 10 persons

S\$111.00++ per person

### Curated Culinary & Dining Experience

- ☐ Selection of Indian Set Menu from our official Indian Cuisine Caterer, Curry & Tandoor
- ☐ One bottle of Champagne for toasting ceremony
- ☐ Free flow of Soft Drinks, Coffee and Tea throughout reception

### The Venue

- ☐ Exclusive use of the Auditorium for a maximum of 4 hours
- ☐ Lunch: 11.00am to 3.00pm | Dinner: 6.00pm to 10.00pm
- ☐ Complimentary usage of LCD projector, screen & microphone

### Wedding Privileges

- ☐ One night stay at Deluxe room with breakfast for two persons
- ☐ One Standard day use room for family and friends
- ☐ 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 and complimentary use of Gift Box
- ☐ Unique Wedding Favours for guests
- ☐ Complimentary parking for 30% of confirmed attendance (subject to availability)
- ☐ Priority parking for 01 bridal car
- ☐ Complimentary food tasting session for up to 8 persons

### Optional

- ☐ Long tables with Tiffany Chair dining can be arranged at additional S\$40.00++ per person including individual plating for all dishes
- ☐ Special Coach Transfer rates available
- ☐ Special room rates available for your wedding guests

### Terms & Conditions

- ☐ Valid for weddings held by 31<sup>st</sup> 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 and subject to 10% service charge and thereafter prevailing taxes.



CHANGI COVE  
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## ☞ ☞ North Indian Set/Buffer Menu ☞ ☞

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### APPETISER

Tandoori Chicken  
Samosa

### MAIN

Assorted Naan (Plain, Butter & Garlic)  
Jeera Rice  
Mixed Vegetable Jalfrezi  
Yellow Dhall Tadka  
Butter Chicken  
Fish Masala  
Mutton Rogan Josh

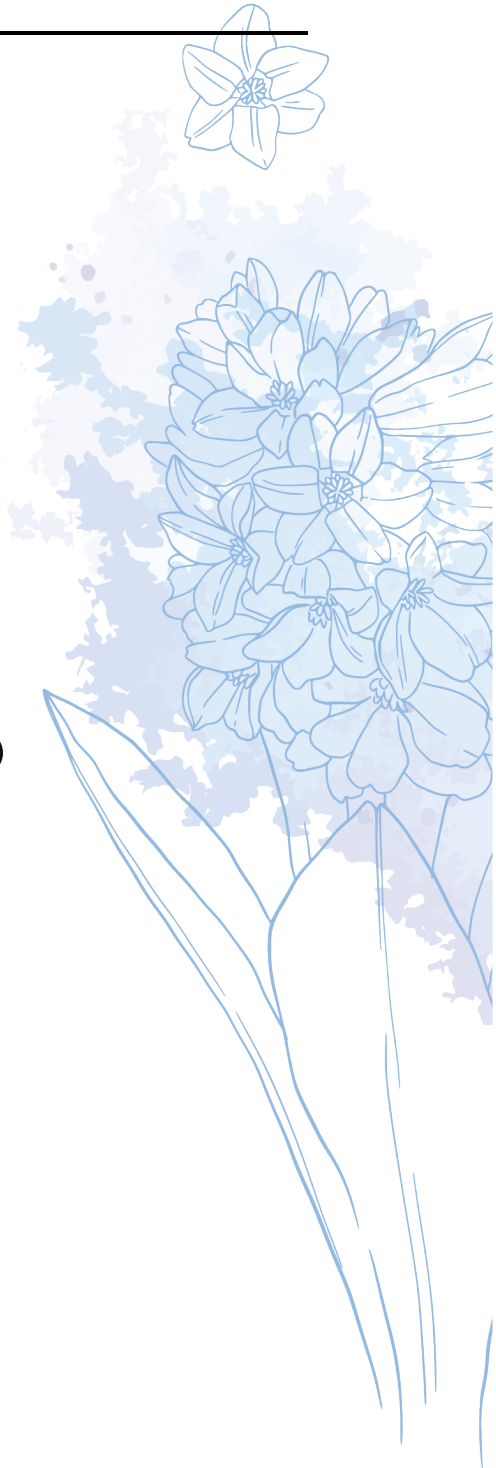
### CONDIMENTS

(will be served with Appetisers & Mains)

Papadum  
Mixed Raita  
Mint Sauce

### DESSERT

Gulab Jamun  
Rasmalai





## ☞ ☞ South Indian Set/Buffer Menu ☞ ☞

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### APPETISER

Vegetable Pakora  
Chicken 65

### MAIN

Briyani Rice  
Rasam  
Tahu Sambal  
Vegetable Dalcha  
Chicken Perratal Masala  
Fish Varuval  
Mutton Mysore

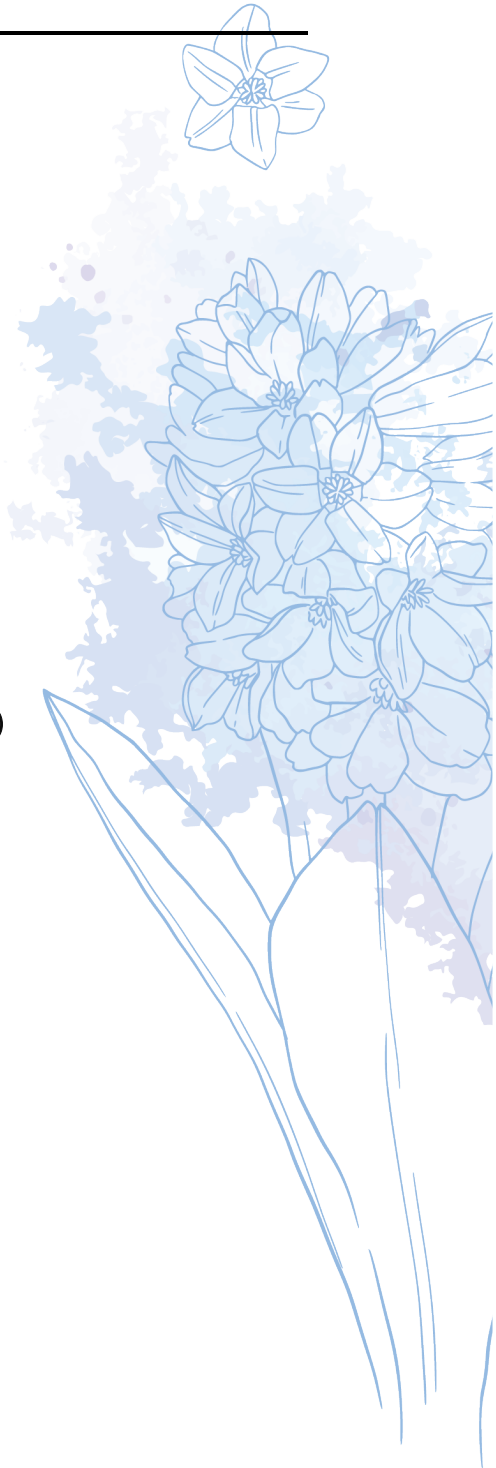
### CONDIMENTS

(will be served with Appetisers & Mains)

Papadum  
Cucumber Raita  
Mint sauce

### DESSERT

Semiya Payasam  
Kesari





## ☞ ☞ North Indian Vegetarian Set/Buffer Menu ☞ ☞

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### APPETISER

Hara Bhara Kebab  
Papdi Chaat

### MAIN

Assorted Naan (Plain, Butter & Garlic)  
Peas Pulao  
Paneer Butter Masala  
Achari Aloo Gobi  
Malai Kofta  
Bhindi Lach Pachi  
Dhall Makhni

### CONDIMENTS

(will be served with Appetisers & Mains)

Pappadum  
Boondi Raita  
Mint sauce

### DESSERT

Gajar ka Halwa  
Rasmalai





## ☞ ☞ South Indian Vegetarian Set/Buffer Menu ☞ ☞

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### APPETISER

Vegetable Pakora  
Gobi 65

### MAIN

Briyani Rice  
Brinjal Pachidy  
Malabar Avial  
Mock Mutton Masala  
Mixed Vegetable Korma  
Vegetable Dalcha  
Fried Bitter Gourd

### CONDIMENTS

(will be served with Appetisers & Mains)

Papadum  
Onion Raita  
Mint Sauce

### DESSERT

Rawa Kesari  
Pal Payassam

