CHANGI COVE

A BOUTIQUE CONFERENCE CENTRE & HOTEL

Christmas PACKAGE

2025

PACKAGE INCLUSION

Curated Culinary & Dining Experience:

- Selection of Buffet at S$80.00++ per person *(minimum 50 persons)* ***OR***
  3 Course Christmas Set Lunch OR Dinner *(minimum 40 persons)*
- Confirm your company Christmas party before 1st November to enjoy 10% off *(minimum 80 persons)*
- Free flow of soft drinks, and Chinese tea/coffee and tea
- Waiver of corkage charge for first 20 bottles of duty paid hard liquor, wine & champagne

  Mixed nuts served during pre-cocktail reception

The Venue & Setup:

- Exclusive use of Function Room for a maximum of 4 hours *(Lunch: 11.00am - 3.00pm / Dinner: 6.00pm - 10.00pm)*
- Beautifully curated in-house centrepiece for each dining table
- Complimentary usage of LCD projector, screen & microphones

Package Privileges:

- *Complimentary 1-way 23-seater coach transfer
- Complimentary 1 night stay in Deluxe Room with breakfast for two
- Complimentary parking for 30% of your guranteed attendance

Terms & Conditions:

- Valid for events held from now till 31st December 2025
- Minimum gurantee of 40 persons
- Maximum of 220 persons
- Number of persons per table/group based on Hotel's assigned floorplan
- Additional dietary requirements will be charged on per person basis (minimum applies)
- *Peak hour charges may apply. Surcharge for locations in Sentosa,
  Tuas and Jurong Island
- All prices are quoted in Singapore dollars and is subjected to 10% service charge
  and thereafter prevailing taxes

CHRISTMAS SET MENU

STARTERS

Burrata with Medley Tomatoes , Balsamic Cream,
Basil and Citrus Olive Oil

MAIN COURSE

Smoked Turkey Breast with Onion Marmalade, Orange Sauce,
Brussel Sprout and Baby Carrots

OR

Oven Baked Salmon, Asparagus and Roasted Potato
with Chives Lemon Butter Sauce

OR

Braised Lamb Shank with Ratatouille
and Rosemary Potato Purée

DESSERT

Bread Butter Pudding with Assortment of Berries
in Butterscotch Sauce

NOTE: The hotel reserves the rights to amend or modify the menu without prior notice

CHRISTMAS BUFFET MENU

STARTERS

Garden Salad
(With 2 types of Sauces and 4 Side Condiments)

SOUP

Seafood Miso Chowder
(Served With Bread Rolls and Butter)

ACTION STATION

Oven Roast Turkey Breast
(Red Wine Jus, Cranberry Sauce, Mustard)

MAINS

Peruvian Fried Rice
Beef Bourguignon
Old School Grandma's Marmite Chicken
Fried Seabass with Dried Chilli and Assam
Roasted Cauliflower Flower and Haricot Beans

DESSERT

Warm Pumpkin Crumble
Mini Chocolate Brownies
Christmas Log Cake

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CHRISTMAS BUFFET MENU

STARTERS

Garlic Chilli Oil Cucumber and Walnut Salad (V)
Mix Green Salad with Condiments (V)

SOUP

Clam Chowder
(Served With Bread Rolls and Butter)

ACTION STATION

Oven Roast Turkey Breast
(Namban Sauce, Cranberry Sauce, Mustard)

MAINS

Fragrant Japanese Rich with Furikake (V)
Japanese Style Truffle Fried Egg Noodles with Hon Shimeiji
Baked Salmon Fillet with Soya Mirin Sauce
Japanese Chawanmushi with Baby Shrimp, Ginko Nuts and Dashi Angkake
Yasai Itamie (Japanese Stir Fried Assorted Vegetable) (V)

DESSERT

Bread and Butter Pudding with Matcha Custard Sauce
Christmas Log Cake
Fruits Tartlet (V)

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