CHANGI COVE
A BOUTIQUE CONFERENCE CENTRE & HOTEL

Lunar New Year

PACKAGE 2026

CHANGI COVE

351 CRANWELL ROAD
SINGAPORE 509866

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AUDITORIUM

Capacity 80 to 120 persons

Featuring two-storey high full-length glass windows, this pillar-less space offers views of the hotel's lush greenery.

CONSERVATORY

Capacity 40 to 70 persons

A glass-lined, newly refurbished space with views of Changi's heritage trees and a touch of gentle elegance.

Menu Selection	HARMONY 喜乐满堂新春宴 MENU A	PROSPERITY 福星高照 新春宴 MENU B
Price	S$688.00++ per table of 10 persons	S$888.00++ per table of 10 persons

Venue	The Conservatory *(Level 2)*	Auditorium *(Level 1)*	Meeting Room *(Level 2)*
Capacity	Min. 30 persons Max. 70 persons	Min. 80 persons Max. 220 persons	Min. 30 persons Max. 50 persons

PACKAGE INCLUSION

Curated Culinary & Dining Experience:

- 8-course Chinese Set Menu prepared by our culinary team
- Free flow of soft drinks, and Chinese tea throughout the event
- 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 the 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 Lunar New Year Gifts for all guests
- *Complimentary 1-way 23 seater coach
- Complimentary 1 night stay in Deluxe Room with breakfast for two
- Complimentary parking for 30% of your guaranteed attendance

Optional Items:

- 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$680.00++ per barrel
- House wine at a special rate of S$40.00++ per bottle *(minimum 12 bottles purchased)*

Terms & Conditions

- Valid for events held from 3rd February 2026 - 4th March 2026
- Minimum guarantee of 30 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

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

HARMONY
喜乐满堂新春宴

步步高升
Chef's Special Yu Sheng
(Yuzu Marmalade Dressing, Japanese Ginger Flower, Green Mango, Smoked Salmon)
烟熏三文鱼捞生
(日本姜花、青芒果、柚子酱)

福如东海
Seafood Imperial Soup with Fresh Mushroom
鲜菇海皇羹

喜气洋洋
Buttermilk Prawn with Golden Egg Thread
金丝奶油虾

年年有余
Steamed Barramundi with Cordyceps Flower and Wild Mushroom
虫草野菌蒸鱼

凤飞万里
Homemade Crispy Duck with Yam
金牌酥芋鸭

花开富贵
Stir-Fried Asparagus and Scallop in XO Sauce
XO酱炒芦笋带子

福寿连连
Golden Seafood Yee Fu Noodles in Abalone Sauce
海鲜鲍汁伊府面

红红火火
Dragon Fruit Ai-Yu Jelly
红龙果爱玉冻

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PROSPERITY
福星高照 新春宴

步步高升
Chef's Special Yu Sheng
(Yuzu Marmalade Dressing, Japanese Ginger Flower, Green Mango, Smoked Salmon)
烟熏三文鱼捞生
(日本姜花、青芒果、柚子酱)

大展宏图
Slow-Cooked Chicken Soup with Abalone, Dried Scallop, and Sea Cucumber
鲍鱼瑶柱海参炖鸡汤

欢欢喜喜
Crispy Prawn with Macadamia Nuts and Yuzu Mayonnaise
金果脆虾柚蛋黄酱

富贵有余
Steamed Red Grouper with Cordyceps Flower and Wild Mushroom
虫草野菌蒸鸿运斑

凤飞万里
Homemade Crispy Duck with Yam
金牌酥芋鸭

發財好市
Braised Treasure Wrapped in Cabbage Leaves
(Fish Maw, Shajing Oyster, Mushrooms, and Black Moss)
珍宝焖盆
(鱼鳔、沙井蚝、野菌与髮菜)

五谷丰收
Chinese Preserved Wax Duck Meat with Fragrant Glutinous Rice in Lotus Leaves
腊味香鸭荷叶糯米饭

甜甜如意
Slow-Cooked Peach Gum with Papaya and Snow Fungus
雪耳炖桃胶木瓜

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