



CHANGI COVE
A BOUTIQUE CONFERENCE CENTRE & HOTEL



Celebrate Love, simply at Changi Cove

CHINESE / WESTERN

2026





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AUDITORIUM

Capacity 80 to 220 persons

The Auditorium is 4,000 square feet, pillar-less space featuring two-storey high full-length glass windows that show off views of the hotel's lush greenery.





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WEDDING RECEPTION AT AUDITORIUM

Year 2026 - Chinese Banquet *(Min.80 persons | Max. 220 persons)*

Chinese Set	Weekday & Weekend Lunch Package <i>(Monday - Sunday)</i>	Weekday Dinner Package <i>(Monday - Thursday)</i>	Weekend Dinner Package <i>(Friday - Sunday, Eve of Public Holiday & Public Holiday)</i>
Price	S\$1,088.00++ per table of 10 persons		S\$1,238.00++ per table of 10 persons

Year 2026 Western Banquet *(Min.80 persons | Max. 220 persons)*

Western Set	Lunch Package <i>(Monday - Sunday, Eve of Public Holiday & Public Holiday)</i>	Dinner Package <i>(Monday - Sunday, Eve of Public Holiday & Public Holiday)</i>
Price	S\$148.00++ per person	S\$178.00++ per person

TERMS & CONDITIONS

- Valid for weddings held by 31st December 2026
- Number of persons per table/group based on Hotel's assigned floorplan
- Additional dietary requirements will be charged on per person basis (minimum applies)
- All prices are quoted in Singapore dollars and is subjected to 10% service charge and thereafter prevailing taxes



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PACKAGE DETAILS:

*(Lunch applicable from Monday - Sunday / Weekday dinner applicable from Monday - Thursday)
(Weekend dinner applicable from Friday - Sunday)*

CURATED CULINARY & DINING EXPERIENCE:

- Selection of Chef Signature Chinese Set Menu OR Western Set Menu
- Complimentary food tasting for up to 10 persons *(applicable on Thursday & Friday)*
- Free flow of Soft Drinks & Chinese Tea throughout reception *(Coffee/Tea for Western Set Menu)*
- Choice of One (1) complimentary 30-litre Barrel of Local Draft Beer OR
One (1) complimentary bottle of house pour wine per confirmed table of 10 persons
- One (1) bottle of Champagne for toasting ceremony
- Waiver of corkage charge for first 15 bottles of duty paid hard liquor, wine & champagne

THE VENUE:

- Exclusive use of the Auditorium for a maximum of 4 hours
(Lunch: 11.00am - 3.00pm / Dinner: 6.00pm - 10.00pm)
- Elegant wedding model cake for the cake cutting ceremony
- Beautifully curated floral decor arrangements for the stage, march-in aisles, and dining tables
- Complimentary usage of LCD projector, screen & microphones

WEDDING PRIVILEGES:

- Complimentary use of the Bridal Chamber for touch-ups and gown changes before the second march-in
(Lunch: 12.00pm - 3.00pm / Dinner: 6.00pm - 9.00pm)
- Complimentary two (2) night stay at Deluxe room with breakfast for two persons
- Complimentary day use room upgrade to one (1) night stay
- S\$80.00nett dining credit for your delightful experience at The White Olive Cafe
- Choice of wedding invitation cards based on 70% of your confirmed attendance (including standard printing)
- Wedding guest signature book & complimentary use of token box for your reception table
- Complimentary unique wedding favors for guests
- Complimentary parking for 30% of your guaranteed attendance (subject to availability)
- Complimentary one (1) VIP car park lot for your bridal car at hotel's entrance
- *Complimentary one (1) way 45-seater coach
- Complimentary use of cascading fairy lights

OPTIONAL ITEMS:

- Long tables with Tiffany Chair dining at additional S\$20.00++ per person, including individual plating for all dishes
- Coach Transfer can be arranged at a special rate
- Corkage fee for duty-paid hard liquor & wine is at S\$25.00++ per bottle
- Special guestroom rates for your wedding guests

TERMS & CONDITIONS

- *Peak hour charges may apply. Surcharge for locations in Sentosa, Tuas and Jurong Islands



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Chinese Banquet Set Weekday Lunch/Dinner, Weekend Lunch Menu

Changi Cove 5 Fortune Platter

*Prawn Meat Omelette, Vegetable Spring Roll, Marinated Jelly Fish,
Wok-Fried Chicken with Cashew Nut & Prawn Salad*

SOUP

(Selection of one)

- ☐ Sze Chuan Sweet & Sour Soup with Prawn Meat Cubes
- ☐ Sweet Corn and Crabmeat Soup

FISH

(Selection of one)

- ☐ Nyonya Assam Steamed Seabass
- ☐ Steamed Seabass in Soy Sauce with Crispy Fried Radish

POULTRY

(Selection of one)

- ☐ Golden Sand Buttermilk Roasted Chicken
- ☐ Garlic Roasted Chicken with Prawn Crackers

VEGETABLE

(Selection of one)

- ☐ Braised Trio Mushroom with Local Chinese Spinach
- ☐ Braised Flower Mushroom with Broccoli Florets

NOODLE / RICE

(Selection of one)

- ☐ Steamed Mini Glutinous Chicken Rice in Lotus Leaf
- ☐ Wok-Fried Ee Fu Noodles with Chicken and Mushroom

DESSERT

(Selection of one)

- ☐ Chilled Mango Sago and Pomelo
- ☐ Warm Red Bean Soup with Glutinous Rice Ball

OPTIONAL

(An additional course at special rate of S\$60.00++ per table of 10 persons)

- ☐ Pan-Seared Prawn with Superior Soya Sauce
- ☐ Slow-Cooked Herbal Prawn

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



CHANGI COVE
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Chinese Banquet Set Weekend Dinner Menu

Changi Cove 5 Fortune Platter

*Prawn Meat Omelette, Vegetable Spring Roll, Marinated Jelly Fish,
Wok-Fried Chicken with Cashew Nut & Prawn Salad*

Premium Upgrade

- ☐ Roasted Pork at an additional S\$28.00++ per table of 10 persons
(Replacement of one item in Fortune Platter)
- ☐ Whole Roasted Suckling Pig at additional S\$238.00++ per table of 10 persons
(Replacement of Fortune Platter)

SOUP

(Selection of one)

- ☐ Slow Braised Imperial Treasure Crabmeat Soup
- ☐ Double Boiled Fish Maw and Swimmer Crabmeat Soup
- ☐ Double Boiled Black Chicken with Tea Tree Mushroom & Dried Scallop

SEAFOOD

(Selection of one)

- ☐ Salted Egg Prawns
- ☐ Crispy Butter Prawns with Curry Leaves
- ☐ Slow-cooked Herbal Prawns

FISH

(Selection of one)

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

POULTRY

(Selection of one)

- ☐ Golden Roasted Chicken Infused with Angelica Root
- ☐ Roasted Chicken with Chicken Liver Pâté and Golden Mushroom
 - ☐ Oriental Roasted Duck with Plum Sauce

VEGETABLE

(Selection of one)

- ☐ Braised Flower Mushroom with Chinese Long Cabbage
- ☐ Wok-fried Nai Pai Chye with Bai Ling Mushroom and Baby Abalone
 - ☐ XO Scallop with Asparagus



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Chinese Banquet Set Weekend Dinner Menu

NOODLE / RICE

(Selection of one)

- ☐ Wok-fried Longevity Seafood Egg Noodles (Shang Mian)
 - ☐ Thai Pineapple Fried Rice with Chicken Floss
 - ☐ Eight Treasure Glutinous Rice

DESSERT

(Selection of one)

- ☐ Yam Paste with Golden Pumpkin Purée and Ginkgo Nuts
- ☐ Warm Peach Gum with Longan, White Fungus and Chinese Red Dates
- ☐ Double-Boiled Sweet Soup with Lotus Seeds, Lily Bulbs and Glutinous Rice Balls

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Western Set Lunch Menu

APPETISER

(Selection of one)

- ☐ Saku Tuna Tataki with Peperonata and Garlic Aioli
- ☐ Smoked Duck and Mandarin Orange Segment with Japanese Roasted Sesame Dressing

SOUP - SERVED WITH BREAD ROLL & BUTTER

(Selection of one)

- ☐ Cream of Tomato Soup Dill Cream (V)
- ☐ Truffle Scented Cream of Mushroom Soup (V)

MAINS

(Selection up to two)

- ☐ Chicken Roulade on Garlic Mash Sautéed Vegetables and Light Curry Cream Sauce
- ☐ 12-hour Braised Boneless Beef Short Ribs with Truffle Potato Purée and Baby Carrot
- ☐ Baked Fish Barramundi with Vegetable Ratatouille on Mash with Citrus Miso Emulsion

DESSERT

(Selection of one)

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

Freshly Brewed Coffee and Artisan Tea Selection

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Western Set Dinner Menu

APPETISER

(Selection of one)

- ☐ Skin Seared Smoked Duck Breast with Rock Melon and Arugula
- ☐ Pan-Seared US Scallop Medallions with Markisa Purée and Melba Toast
- ☐ Chilled Jumbo Lump Crab Timbale with Asian Mango Salsa and Garlic Toast

SOUP - SERVED WITH BREAD ROLL & BUTTER

(Selection of one)

- ☐ Lobster Bisque with Roasted Pepper and Chilli Oil
- ☐ Cream of Pumpkin with Pistachio Crumbs (V)
- ☐ Green Pea Veloute with Turkey Bacon

MAINS

(Selection up to two)

- ☐ Pan-Roasted Beef Fillet on Smoked Applewood Potato Purée with Red Wine Reduction
- ☐ Poached Salmon on Baked Buttered US Asparagus with Bearnaise Sauce
- ☐ Crispy Duck Confit on Truffle Mash and Balsamic Berries Reduction

DESSERT

(Selection of one)

- ☐ Caramel Chocolate Whipped Ganache with Apricot Compote and Vanilla Sauce
- ☐ Coconut Parfait with Pineapple Compote, Pistachio Soil and Mango Sauce
- ☐ Manjari Chocolate Dome served with Raspberry Sauce and Apricot Compote

Freshly Brewed Coffee and Artisan Tea Selection

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