

Eternal Vows

Village Hotel Changi | Village Hotel Katong

Eternal Vows

CHINESE WEDDING

Village Hotel Changi | Village Hotel Katong

| PERIOD | LUNCH (Per table of 10 persons) | DINNER (Per table of 10 persons) |
|-----------------------------------|------------------------------------|-------------------------------------|
| 01 April - 31 December 2025 | SGD1,198++ (SGD1,436.40 NETT) | SGD1,298++ (SGD1,556.30 NETT) |
| 01 January - 30 September 2026 | SGD1,298++ (SGD1,556.30 NETT) | SGD1,398++ (SGD1,676.02 NETT) |



Scan for menu

Terms & Conditions:

- A minimum guarantee of 50 persons is required.
- NETT rates are inclusive of a 10% service charge and prevailing government taxes.
- An additional charge of SGD10++ per person is applicable for bookings made on the eve of public holiday, public holidays, and October 2026 onwards.
- The Hotel reserves the right to amend the package contents without prior notice.

Package Inclusions



DINING

- 8-course Chinese Menu
- Complimentary food tasting session for a table of 10 guests (with minimum 80 guests, valid from Mon - Thurs, excluding eve of PH & PH)

BEVERAGE

- One (01) bottle of house wine per confirmed table of 10 persons
- Free flow of Chinese tea and soft drinks
- One (01) barrel of beer (with minimum 80 guests)

WEDDING DECORATIONS

- Decorative arch on stage
- Floral arrangements for two (02) VIP tables and reception table
- Centerpieces for guest tables
- Six (06) pedestal floral stands (with minimum 80 guests)
- Multi-tier wedding cake model
- Elegant champagne pyramid with champagne bottles and bubble effect for march in



COMPLIMENTARY INCLUSIONS

- One (01) night stay in the bridal suite with breakfast for two (02)
- Complimentary day-use room from 2pm-6pm (for dinner package only)
- Exclusive wedding invitation cards based on 70% of confirmed attendance (printing not included)
- Guestbook and money box
- Selection of wedding favours for guests
- Access to audio and visual equipment
- VIP parking at the hotel entrance for the bridal car
- Parking passes for 20% of confirmed attendees (subject to availability)

Chinese Lunch

Village Hotel Katong

COLD COMBINATION PLATTER

Chilled Salad Prawn, Deep Fried Crispy Seafood Nghoh Hiang, Chicken Money Bag, Crispy Seafood Beancurd Roll, Vietnamese Spring Roll

SOUP - CHOICE OF ONE (01) ITEM

- Braised Fish Maw with Conpoy and Mushrooms
- Braised Crabmeat with Shredded Chicken Soup

FISH - CHOICE OF ONE (01) ITEM

- Seabass
- Barramundi

Cooking Style:

Steam Traditional Style, Steam Hong Kong Style, Steam Minced Ginger, Steam Chilli Bean Sauce, Steam Teochew Style, Steam Osmanthus Sauce, Deep Fried Spicy Thai Mango, Deep Fried Pineapple Assam Sauce

POULTRY - CHOICE OF ONE (01) ITEM

- Traditional Roasted Chicken with Five Spice
- Eight Treasure Chicken

SEAFOOD - CHOICE OF ONE (01) ITEM

- Wok Fried Crispy Cereal Tiger Prawns
- Poached Prawns with Chinese Herbs

VEGETABLE - CHOICE OF ONE (01) ITEM

- Deep Fried Yam Ring with Mixed Vegetables & Cashew Nuts
- Braised Spinach with Bailing Mushrooms

NOODLE/RICE - CHOICE OF ONE (01) ITEM

- Hor Yip Fan (Lotus Leaf Wrapped Rice)
- Braised Ee Fu Noodles with Chives & Mushrooms

DESSERT - CHOICE OF ONE (01) ITEM

- Glutinous Rice Ball in Brown Sugar with Lemon Grass Soup
- Chilled Mango Puree with Pomelo & Pearl Sago



Chinese Dinner

Village Hotel Katong

COLD COMBINATION PLATTER

Chilled Salad Prawn, Thai-Style Marinated Top Shell, Crispy Seafood Beancurd Roll, Vietnamese Spring Roll, Smoked Duck with Mango Dressing



SOUP - CHOICE OF ONE (01) ITEM

- Braised Fish Maw with Shredded Chicken
- Double Boiled Superior Herbal Chicken Soup
- Braised Four Treasure Soup (Conpoy, Bamboo Shoot, Black Fungus, Crabmeat)

FISH - CHOICE OF ONE (01) ITEM

- Seabass
- Red Snapper
- Pearl Garoupa

Cooking Style:

Steam Traditional Style, Steam Hong Kong Style, Steam Minced Ginger, Steam Chilli Bean Sauce, Steam Teochew Style, Steam Osmanthus Sauce, Deep Fried Spicy Thai Mango, Deep Fried Pineapple Assam Sauce

POULTRY - CHOICE OF ONE (01) ITEM

- Eight Treasure Chicken
- Roasted Crispy Duck
- Eight Treasure Braised Duck

SEAFOOD - CHOICE OF ONE (01) ITEM

- Pan-fried Tiger Prawns in Cantonese Style
- Sauteed Tiger Prawns with Canadian Scallops, Sweet Pea & Celery

VEGETABLE - CHOICE OF ONE (01) ITEM

- Broccoli with Mushrooms & Sliced Abalone
- Braised Seasonal Vegetables with Baby Abalone & Mushrooms
- Braised Sea Cucumber & Fish Maw with Seasonal Vegetables in Abalone Sauce

NOODLE/RICE - CHOICE OF ONE (01) ITEM

- Braised Ee Fu Noodles with Chive & Mushrooms
- Seafood Fried Rice in XO Sauce
- Golden Fried Rice with Crabmeat, Egg White & Conpoy

DESSERT - CHOICE OF ONE (01) ITEM

- Traditional Warm Yam Paste with Gingko Nuts & Coconut Cream
- Chilled Mango Puree with Pomelo & Pearl Sago
- Osmanthus & Peach Gum Jelly



Chinese Lunch

Village Hotel Changi



COLD COMBINATION - CHOICE OF FIVE (05) ITEMS

- Fruity Yuzu Salad Prawn
- Beancurd Prawn Roll
- Steam Cabbage Roll with Conpoy Sauce
- Vietnamese Spring Roll
- Marinated Jellyfish with Chef's Special Sauce
- Chicken Money Bag
- Smoked Chicken with Goma Sauce
- Chicken Ngoh Hiang Ball
- Marinated Baby Octopus
- Chicken Siew Mai with Salted Egg Filling

SOUP - CHOICE OF ONE (01) ITEM

- Braised Fish Maw Soup with Crabmeat
- Double-Boiled Free-Range Chicken soup with Dried Oyster & Mushroom

FISH - CHOICE OF ONE (01) ITEM (STEAM OR FRIED)

- Soon Hock
- Barramundi

Cooking Style: Thai, Hong Kong, Nyonya, Teochew Style

POULTRY - CHOICE OF ONE (01) ITEM

- Five Spice Roasted Chicken with Prawn Cracker
- Steam Emperor Chicken with Chinese Herbal, Hon Shimeji, Goji Berries, Red Date



SEAFOOD - CHOICE OF ONE (01) ITEM

- Golden Crispy Cereal Tiger Prawn with Seaweed
- Wok Fried Tiger Prawn with Three-Flavour Sauce (Spicy, Sweet & Sour)

VEGETABLE - CHOICE OF ONE (01) ITEM

- Braised Spinach with Bailing Mushrooms & Goji Berries
- Broccoli with Braised Mushroom & Prawn

NOODLE OR RICE - CHOICE OF ONE (01) ITEM

- Truffle Crab Meat Fried Rice with Prawn
- Braised Ee Fu Noodle with Trio Mushroom & Chive

DESSERT - CHOICE OF ONE (01) ITEM

- Chilled Pomelo Mango Sago with Lychee Pop
- Yam Paste with Gingko Nuts

Chinese Dinner

Village Hotel Changi



COLD COMBINATION - CHOICE OF FIVE (05) ITEMS

- Fruity Yuzu Salad Prawn
- Beancurd Prawn Roll
- Steam Cabbage Roll with Conpoy Sauce
- Vietnamese Spring Roll
- Marinated Jellyfish with Chef's Special Sauce
- Chicken Money Bag
- Smoked Chicken with Goma Sauce
- Chicken Ngho Hiang Ball
- Marinated Baby Octopus
- Chicken Siew Mai with Salted Egg Filling

SOUP - CHOICE OF ONE (01) ITEM

- Braised Fish Maw Soup with Crabmeat
- Double-Boiled Free-Range Chicken soup with Dried Oyster & Mushroom

FISH - CHOICE OF ONE (01) ITEM (STEAM OR FRIED)

- Soon Hock
- Barramundi

Cooking Style: Thai, Hong Kong, Nyonya, Teochew Style

POULTRY - CHOICE OF ONE (01) ITEM

- Five Spice Roasted Chicken with Prawn Cracker
- Steam Emperor Chicken with Chinese Herbal, Hon Shimeji, Goji Berries, Red Date

SEAFOOD - CHOICE OF ONE (01) ITEM

- Golden Crispy Cereal Tiger Prawn with Seaweed
- Wok Fried Tiger Prawn with Three-Flavour Sauce (Spicy, Sweet & Sour)
- Fusion of both choices above

VEGETABLE - CHOICE OF ONE (01) ITEM

- Braised Spinach with Bailing Mushrooms & Goji Berries
- Broccoli with Braised Mushroom & Prawn

NOODLE/RICE - CHOICE OF ONE (01) ITEM

- Truffle Crab Meat Fried Rice with Prawn
- Braised Ee Fu Noodle with Trio Mushroom & Chive

DESSERT - CHOICE OF ONE (01) ITEM

- Chilled Pomelo Mango Sago with Lychee Pop
- Yam Paste with Gingko Nuts