

Eternal Vows

Village Hotel Changi | Village Hotel Katong

Eternal Vows

CHINESE WEDDING

Village Hotel Changi | Village Hotel Katong

YEAR	LUNCH (Per table of 10 persons)	DINNER (Per table of 10 persons)
2025	SGD1,198++ (SGD1,436.40 NETT)	SGD1,298++ (SGD1,556.30 NETT)
2026	SGD1,298++ (SGD1,556.30 NETT)	SGD1,398++ (SGD1,676.02 NETT)



Scan for menu

Terms and Conditions

- Rates are subject to 10% service charge and prevailing government taxes.
- An additional charge of SGD12 NETT per person is applicable for bookings on Eve, Public Holidays, and from 2027 onwards unless otherwise stated.
- To secure the venue and enjoy the above perks, a non-refundable deposit of 30% based on the minimum guarantee (for events above 120 guests), or a flat rate of SGD3000 NETT is required.
- The Hotel reserves the right to amend the package contents without prior notice.

Package Inclusions

Village Hotel Katong
Saffron Ballroom



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

Village Hotel Changi
Square Ballroom



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)

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 - CHOICE OF FIVE (05) ITEMS

- Smoked Duck with Pineapple Salsa Marinade
- Seafood Money Bag
- Prawn and Fruit Cocktail Salad Tobiko
- Vietnamese Spring Roll
- Scrambled Egg with Crab Meat and Osmanthus
- Jellyfish with Japanese Sesame Sauce
- Traditional Teochew-Style Chicken Roll Seasoned with Aromatic Five Spices
- Chilled Chicken with Spring Onion and Ginger Paste

SOUP - CHOICE OF ONE (01) ITEM

- Double-Boiled Sakura Chicken With Fish Maw, Japanese Dried Scallop, and Cordyceps Militaris
- Double-Boiled Chicken With Korean Ginseng Flower Mushroom, Dried Scallop, and Red Dates
- Shredded Chicken Fish Maw Soup

POULTRY - CHOICE OF ONE (01) ITEM

- Roasted Chicken with Almond, Golden Garlic, and Prawn Crackers
- Crispy Roasted Chicken in Sze Chuan Mala Sauce

FISH - CHOICE OF ONE (01) ITEM

- Steamed Whole Garoupa with Superior Soya Sauce
- Steamed Barramundi with Shallot Oil and Soya Sauce

SEAFOOD - CHOICE OF ONE (01) ITEM

- Pan-fried Prawns with Roasted Oat and Almond Flakes
- Wok-Fried Prawn with Butter Milk Pumpkin and Bonito Flakes

VEGETABLE - CHOICE OF ONE (01) ITEM

- Braised Baby Abalone and Mushrooms with Black Truffle Sauce and Seasonal Vegetables
- Broccoli Topped with Crabmeat, Roe, and Scrambled Egg White

NOODLE/RICE - CHOICE OF ONE (01) ITEM

- Stewed Ee-Fu Noodles with French Smoked Duck and Rainbow Vegetables
- Chao Zhou Fried Noodle With Seafood, Hon Shimeji, and Shredded Chicken

DESSERT - CHOICE OF ONE (01) ITEM

- Chilled Cream of Mango with Sago and Pomelo
- Chilled Lemongrass Jelly with Aloe Vera, Peach Resin, and Calamansi
- Yam paste with Gingko Nut and Coconut Cream



Chinese Dinner

Village Hotel Katong



COLD COMBINATION PLATTER - CHOICE OF FIVE (05) ITEMS

- Roasted Sesame Jellyfish with Baby Abalone
- Smoked Duck with Pineapple Salsa Marinade
- Seafood Money Bag
- Prawn and Fruit Cocktail Salad Tobiko
- Vietnamese Spring Roll
- Scrambled Egg with Crab Meat and Osmanthus
- Jellyfish with Japanese Sesame Sauce
- Traditional Teochew-Style Chicken Roll Seasoned with Aromatic Five Spices
- Chilled Chicken with Spring Onion and Ginger Paste

SOUP - CHOICE OF ONE (01) ITEM

- Sea Treasure Soup with Fish Maw, Sea Cucumber, and Crabmeat
- Double-Boiled Sakura Chicken with Fish Maw, Japanese Dried Scallop, and Cordyceps Militaris
- Chicken with Korean Ginseng Flower Mushroom, Dried Scallop, and Red Dates
- Shredded Chicken Fish Maw Soup

POULTRY - CHOICE OF ONE (01) ITEM

- Roasted Chicken with Almond, Golden Garlic, and Prawn Crackers
- Crispy Roasted Chicken in Sze Chuan Mala Sauce
- Roasted Duck with Angelica Roots

FISH - CHOICE OF ONE (01) ITEM

- Steamed Whole Garoupa with Superior Soya Sauce
- Steamed Barramundi with Shallot Oil and Soya Sauce
- Baked Halibut Glazed with Sake and Soy

SEAFOOD - CHOICE OF ONE (01) ITEM

- Pan-fried Prawns with Roasted Oat and Almond Flakes
- Wok-Fried Prawn with Butter Milk Pumpkin and Bonito Flakes
- Fried Prawns with Homemade mayonnaise Tossed with Golden Flakes

VEGETABLE - CHOICE OF ONE (01) ITEM

- Braised Baby Abalone and Mushrooms with Black Truffle Sauce and Seasonal Vegetables
- Broccoli Topped with Crabmeat, Roe, and Scrambled Egg White
- Braised Sea Cucumber with Black Mushroom

NOODLE/RICE - CHOICE OF ONE (01) ITEM

- Stewed Ee-Fu Noodles with French Smoked Duck, and Rainbow Vegetables
- Steamed Lotus Leaf Glutinous Rice with Chicken Sausage, Dried Scallop, and Chestnut
- Chao Zhou Fried Noodle With Seafood, Hon Shimeji, and Shredded Chicken

DESSERT - CHOICE OF ONE (01) ITEM

- Chilled Cream of Mango with Sago and Pomelo
- Chilled Lemongrass Jelly with Aloe Vera, Peach Resin, and Calamansi
- Yam paste with Gingko Nut and Coconut Cream



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

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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 Nghoh 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
- Grouper

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

POULTRY - CHOICE OF ONE (01) ITEM

- Five Spice Roasted Chicken with Prawn Cracker
- Roasted Crispy Duck with Dang Gui Sauce

SEAFOOD - CHOICE OF ONE (01) ITEM

- Two-Style Prawn
- Golden Crispy Cereal Prawn and Three-Flavour Sauce Prawn (Spicy, Sweet & Sour)
- Stir-fried Canada Scallop with Asparagus, Hon Shimeji with XO Sauce

VEGETABLE - CHOICE OF ONE (01) ITEM

- Braised Spinach with Bailing Mushrooms & Goji Berries
- Broccoli with Braised Mushroom & Baby Abalone

NOODLE/RICE - CHOICE OF ONE (01) ITEM

- Lotus Leaf Rice with Eight Treasures
- Braised Ee Fu Noodle with Trio Mushroom & Chives

DESSERT - CHOICE OF ONE (01) ITEM

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