



Everlasting Bliss


VILLAGE HOTEL KATONG | VILLAGE HOTEL CHANGI

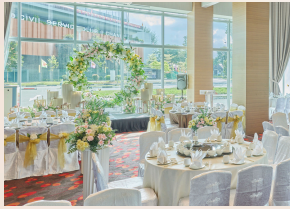
PERIOD	LUNCH (Per table of 10 persons)	DINNER (Per table of 10 persons)
01 January - 30 September 2025	SGD 1,580++ (SGD 1,894.42 nett)	SGD 1,680++ (SGD 2,014.32 nett)
01 October - 31 December 2025	SGD 1,680++ (SGD 2,014.32 nett)	SGD1,780++ (SGD2,134.22 nett)
01 January - 30 September 2026	SGD 1,688++ (SGD 2,039.91 nett)	SGD 1,788 ++ (SGD 2,143.81 nett)

Village Hotel Katong/ Village Hotel Changi

Nett Rates are inclusive of 10% service charge and prevailing government taxes

TERMS & CONDITIONS:

- Minimum 30 guaranteed persons required
 - Nett rates are inclusive of a 10% service charge and relevant government taxes.
 - An additional surcharge of SGD8++ per person will apply to bookings made on the Eve of Public Holidays and Public Holidays.
 - The Hotel reserves the right to amend the package contents without prior notice.
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QUAD BALLROOM

Minimum 50 persons
Maximum 80 persons



SQUARE BALLROOM

Minimum 150 persons
Maximum 250 persons



SAFFRON BALLROOM

Minimum 80 persons
Maximum 150 persons



ALFRESCO

Rental of outdoor solemnisation venue
at SGD800++:

Two (02) hours of venue usage
Setup of maximum 40 chairs
Decorations



Poolside Solemnisation
Village Hotel Changi

Year 2024/2025
SGD1,288.00++ (SGD1,544.31 nett)

Package Inclusions

Venue Usage:
10:00 AM to 12:00 PM (Lunch) or 5:00 PM to 7:00 PM (Dinner)

Basic Sound System Comprising two (02) Wireless
Handheld Microphones
Setup of one (01) Solemnisation Table and Banquet Chairs
Provision of 25 Banquet Chairs in Theatre-Style Seating
Floral Decorations

Package Inclusions

DINING

Indulge in an exquisite 8-course Chinese menu
meticulously crafted by our chef

Enjoy a complimentary food tasting experience for a table
accommodating ten guests (only for wedding with 80 people or more)

Valid from Monday to Thursday, excluding public holidays and the days before public holidays.

BEVERAGE

One (01) bottle of house pour wine per confirmed table of ten (10) persons

Free flow of Chinese tea and soft drinks

One (01) barrel of beer (only for wedding with 80 people or more)

WEDDING DECORATIONS

Decorative arch on stage

Floral arrangements for two (02) VIP tables and reception table

Centerpieces for guest tables

Multi-tier wedding cake model

Elegant champagne pyramid with a champagne bottle,
featuring bubble effects for the wedding march-in*

COMPLIMENTARY INCLUSIONS

One (01) night stay in the bridal suite for two (02) with breakfast

Complimentary day-use room from 2 pm to 6 pm

(available for dinner package only)*

Exclusively designed wedding invitation cards based on 70% of
confirmed attendance (printing not included)*

Guestbook and money box

Selection of wedding favors 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)

**Applicable for bookings with a minimum guarantee of 60 persons only.*

Chinese Lunch Set Menu

VILLAGE HOTEL KATONG

COLD COMBINATION PLATTER

Chilled Salad Prawn, Deep Fried Crispy Seafood Ngoh Hiang,
Chicken Money Bag, Crispy Safood 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 and 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 and Mushrooms

DESSERT - CHOICE OF ONE (01) ITEM

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

Chinese Dinner Set Menu

VILLAGE HOTEL KATONG

COLD COMBINATION PLATTER

Chilled Salad Prawn, Thai-Style Marinated Top Shell, Crispy Seafood Bean Curd 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 and Celery

VEGETABLE - CHOICE OF ONE (01) ITEM

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

NOODLE/RICE - CHOICE OF ONE (01) ITEM

Braised Ee Fu Noodles with Chive and Mushrooms
Seafood Fried Rice in X.O Sauce
Golden Fried Rice with Crabmeat, Egg White and Conpoy

DESSERT - CHOICE OF ONE (01) ITEM

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

Chinese Lunch Set Menu

VILLAGE HOTEL CHANGI

COLD COMBINATION (CHOICE OF 5 ITEMS)

Fruity Yuzu Salad Prawn
Bean curd 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 1 ITEM)

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

FISH (CHOICE OF 1 ITEM)

(Steam or Fried)
Soon Hock / Barramundi
(Thai / Hong Kong / Nyonya / Teochew Style)

POULTRY (CHOICE OF 1 ITEM)

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

SEAFOOD (CHOICE OF 1 ITEM)

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

VEGETABLE (CHOICE OF 1 ITEM)

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

NOODLE OR RICE (CHOICE OF 1 ITEM)

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

DESSERT (CHOICE OF 1 ITEM)

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

Chinese Dinner Set Menu

VILLAGE HOTEL CHANGI

COLD COMBINATION (CHOICE OF 5 ITEMS)

Fruity Yuzu Salad Prawn
Bean curd 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 1 ITEM)

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

FISH (CHOICE OF 1 ITEM)

(Steam or Fried)
Soon Hock / Barramundi
(Thai / Hong Kong / Nyonya / Teochew Style)

POULTRY (CHOICE OF 1 ITEM)

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

SEAFOOD (CHOICE OF 1 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 1 ITEM)

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

NOODLE OR RICE (CHOICE OF 1 ITEM)

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

DESSERT (CHOICE OF 1 ITEM)

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