



Solemnization Buffet Package

VILLAGE HOTEL KATONG | VILLAGE HOTEL CHANGI

Period	Lunch (per person)	Dinner (per person)
01 January - 30 September 2025	\$133.00++ (\$159.47 nett)	\$143.00++ (\$171.46 nett)
01 October - 31 December 2025	\$143.00++ (\$171.46 nett)	\$153.00++ (\$183.45 nett)
01 January - 30 September 2026	\$153.00++ (\$183.45 nett)	\$158++ (\$189.44 nett)

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

TERMS & CONDITIONS

- A minimum guarantee of 30 persons is required
- Nett rates are inclusive of 10% service charge and prevailing government taxes
- Additional surcharge of \$8++ per person applicable for booking held on the eve of public holiday and public holiday
- The hotel reserves the right to change or amend the package without prior notice



Package Inclusions

Dining

Sumptuous Buffet Menu

Beverage

Free flow of coffee, tea & soft drinks
One (01) bottle of wine for every 10 paying guest

Wedding Decorations

Choice of thematic solemnisation decoration
Multi-tier model wedding cake
Elegant Champagne pyramid and a bottle of
Champagne* on stage

Additional Perks

One (01) night stay in bridal suite with
breakfast for two (02) persons
Exclusively designed wedding invitation cards based on 70% of
confirmed attendance (printing not included)*
Complimentary guestbook and money box
Choice of wedding favours for your guests
Use of audio & visual equipment
VIP parking lot at hotel's entrance for bridal car
Parking passes for 20% of confirmed attendance
(subject to availability)

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



Buffet Solemnisation Menu

VILLAGE HOTEL KATONG

LUNCH - 12 ITEMS

CHOICE OF 03 APPETIZER, 01 SOUP,
04 HOT ITEMS:

[MAXIMUM OF 01 ITEM FROM EACH CATEGORY BELOW] POULTRY,
BEEF, MUTTON/LAMB, AND VEGETABLES
01 RICE/NOODLE & 03 DESSERTS

DINNER - 14 ITEMS

CHOICE OF 03 APPETIZER, 01 SOUP,
05 HOT ITEMS:

[MAXIMUM OF 01 ITEM FROM EACH CATEGORY BELOW] POULTRY,
BEEF, MUTTON/LAMB, SEAFOOD AND VEGETABLES 02
RICE/NOODLE & 03 DESSERTS

APPETIZER

CHOICE OF THREE (03) ITEMS

- APPLE & CHEESE SALAD WITH WALNUT
 - TUNA NICOISE SALAD
- CHERRY TOMATO & MOZZARELLA BALLS
 - CITRUS SEAFOOD SALAD
- SALMON FLAKES WITH SESAME DRESSING
- THAI BEEF SALAD WITH SHREDDED YOUNG MANGO
 - SMOKED DUCK WITH SOYA FRENCH BEANS
- POACHED CHICKEN WITH GINGER CILANTRO DRESSING ▫
ROASTED MIXED VEGETABLE WITH BALSAMIC GLAZE
 - MIXED MESCLUN SALAD

SOUP

CHOICE OF ONE (01) ITEM

- MUSHROOM SOUP
- CLAM CHOWDER SOUP
 - PUMPKIN SOUP
- CAULIFLOWER VELOUTE
 - HOT & SOUR SOUP
- MIXED CHINESE MUSHROOM SOUP ▫
CREAM OF TOMATO
 - BROCCOLI SOUP



Buffet Solemnisation Menu

LUNCH || FOUR (04) HOT ITEMS
DINNER || FIVE (05) HOT ITEMS
[CHOICE OF ONE (01) ITEM FROM EACH CATEGORY]

POULTRY

- AYAM MASAK MERAH
 - AYAM RENDANG
 - GONG BAO CHICKEN
- ROASTED CAJUN SPICED CHICKEN
 - AYAM PONTEH
- AYAM MASAK LEMAK CHILI PADI
 - CRISPY LEMON CHICKEN
 - NYONYA CHICKEN CURRY
- GRILLED CHICKEN BREAST WITH PINK PEPPERCORN AND GRAIN MUSTARD SAUCE
 - CHICKEN MASALA
- MOROCCAN CHICKEN CASSEROLE
 - SWEET & SOUR CHICKEN
- BRAISED CHICKEN WITH SESAME, CARROTS & DAIKON
 - BAKED TERIYAKI GLAZE CHICKEN
 - WOK FRIED GINGER CHICKEN
- BAKED CHICKEN WITH TOMATO & OLIVE GRAVY
- BAKED CHICKEN PICCATA WITH LEMON & CAPERS SAUCE

BEEF

- WOK FRIED BLACK PEPPER BEEF
 - BEEF RENDANG
 - BEEF KURMAH
- WOK FRIED BEEF WITH TRIO PEPPER
 - BEEF CURRY
 - BEEF MASALA
- MOROCCAN BEEF STEW
- BRAISE BEEF STEW WITH ROOT VEGETABLES

MUTTON/LAMB

- MUTTON MASALA
- MUTTON CURRY
- MUTTON RENDANG
- MUTTON KURMAH
- MUTTON DALCHA
- IRISH LAMB STEW
- WOK FRIED BLACK PEPPER LAMB
- BRAISED LAMB WITH ROOT VEGETABLES



Buffet Solemnisation Menu

SEAFOOD

- IKAN ASSAM PEDAS
- IKAN MASAK LEMAK NANAS
 - IKAN TIGA RASA
- STEAMED FISH WITH SOYA SAUCE
- BAKED FISH WITH LEMON CREAM SAUCE
- BLACK MUSSELS WITH GARLIC CREAM SAUCE □
- WOK FRIED GARLIC PRAWNS
 - SALTED EGG YOLK PRAWNS
 - WOK FRIED SAMBAL PRAWN
- STIR FRIED SAMBAL SOTONG WITH PETAI

VEGETABLE

- BRAISED BEANCURD WITH BEAN SAUCE
 - ROASTED POTATOES
 - RATATOUILLE
 - CAULIFLOWER GRATIN
 - NYONYA CHAP CHYE
 - SAYUR LEMAK LODEH
- BRAISED MUSHROOM WITH BROCCOLI
- WOK FRIED LONG BEAN WITH DRIED SHRIMP □
- ROASTED MIXED VEGETABLES

RICE/NOODLE

LUNCH || CHOICE OF ONE (01) ITEM
DINNER || CHOICE OF TWO (02) ITEMS

- CUMIN PILAF
- TOMATO PILAF
- BRIYANI RICE
- NASI GORENG KAMPUNG
 - MEE GORENG
- FRAGRANT STEAMED RICE
- BRAISED EE FU NOODLE
- GOLDEN FRIED RICE WITH CRISPY GARLIC FLAKES □
- GRATIN MAC & CHEESE
- WOK FRIED CHAR KUAY TEOW

DESSERT

CHOICE OF THREE (03) ITEMS

- ASSORTED CUPCAKES
- ASSORTED NYONYA KUEH
 - MINI CREAM PUFF
- STRAWBERRY MIRROR MOUSSE CAKE □
- MINI LEMON MERINGUE TART
 - TIRAMISU
- TRIPLE FRUIT MOUSSE
- MINI CHOCOLATE BROWNIES
 - PETITE CHEESECAKE



Buffet Solemnisation Menu

VILLAGE HOTEL CHANGI

LUNCH - 12 ITEMS

CHOICE OF 01 APPETIZER, 01 BITES, 01 SOUP,
04 HOT ITEMS:
[MAXIMUM OF 01 ITEM FROM EACH CATEGORY BELOW]
POULTRY, BEEF/MUTTON, SEAFOOD, VEGETABLES
02 RICE/NOODLE & 03 DESSERTS

DINNER - 14 ITEMS

CHOICE OF 02 APPETIZER, 01 BITES, 01 SOUP,
05 HOT ITEMS:
[MAXIMUM OF 01 ITEM FROM EACH CATEGORY BELOW UNLESS
OTHERWISE STATED]
POULTRY, BEEF/MUTTON, 02 SEAFOOD, VEGETABLES
02 RICE/NOODLE & 03 DESSERTS

APPETIZER

LUNCH || CHOICE OF ONE (01) ITEM
DINNER || CHOICE OF TWO (02) ITEMS

- GADO GADO
- GARDEN SALAD BOW
- ROJAK BUAH
- CHICKPEA WALDORF SALAD
- WALDORF SALAD
- CAESER SALAD
- GREEK STYLE SALAD
- THAI MANGO SALAD WITH PRAWN

SOUP

CHOICE OF ONE (01) ITEM

- SOTO AYAM
- TOM YAM CHICKEN SOUP
- HERBS TOMATO SOUP
- MUSHROOM SOUP
- CLAM CHOWDER
- ROASTED PUMPKIN SOUP
- CHICKEN CORN CREAM SOUP



Buffet Solemnisation Menu

BITES

CHOICE OF ONE (01) ITEM

- BUTTERFLY WANTON
- BREADED SCALLOP
- HONEY PRAWN DUMPLING
- CHEESY CHICKEN MEAT
- COCKTAIL SAUSAGE WITH CHEESE DIP
 - CHICKEN SIEW MAI
 - HAR GAO
 - TEMPURA PRAWN
 - CHEESE STICK
- TORTILLA CHIPS WITH CHEESE
 - HONEY MID WING
- TUMERIC CHICKEN DRUMLET

LUNCH || FOUR (04) HOT ITEMS

DINNER || FIVE (05) HOT ITEMS

**[CHOICE OF ONE (01) ITEM FROM EACH CATEGORY
UNLESS STATED OTHERWISE]**

POULTRY

- CHICKEN PANGANG
 - AYAM PONGTEH
 - RENDANG CHICKEN
 - SAMBAL CHICKEN
- BLACK PEPPER CHICKEN
 - CHILLI CHICKEN
- CHICKEN MASAK MERAH
- BUAH KELUAK CHICKEN
 - AYAM KARI KAPITAM
 - GONG BAO CHICKEN
 - SALTED EGG CHICKEN
- GRILLED CHICKEN WITH MUSHROOM SAUCE
 - CHICKEN SHEPARD PIE
 - COUNTRY STYLE CHICKEN
- CHICKEN CURRY WITH POTATO

BEEF/MUTTON

- BEEF RENDANG
- BEEF CURRY WITH POTATO
- WOK FRIED PEPPER BEEF
- CLASSIC BEEF STEW BEEF CURRY WITH POTATO
- ROASTED SOUS VIDE BEEF
- BLACK PEPPER MUTTON
- RENDANG MUTTON



Buffet Solemnisation Menu

SEAFOOD

LUNCH || CHOICE OF ONE (01) ITEM

DINNER || CHOICE OF TWO (02) ITEMS

- ASAM PEDAS FISH
- LEMAK NENAS FISH
 - SAMBAL FISH
 - BLACK PEPPER FISH
 - SWEET AND SOUR FISH
- BAKED FISH FILLET WITH LEMON BUTTER SAUCE
 - THAI STYLE FRIED FISH
 - GOLDEN CEREAL PRAWN
 - BLACK PEPPER PRAWN
 - SAMBAL PRAWN
 - SWEET AND SOUR PRAWN
- UDANG MASAK LEMAK NENAS
 - SAMBAL SOTONG
 - SAMBAL CUTTLE FISH

VEGETABLE

- NYONYA CHAP CHYE
- KANG KONG GORENG
 - LEMAK LODEH
 - SAMBAL GORENG
- SAMBAL LADY'S FINGER
 - SAMBAL TERONG
 - TAHU GORENG
 - KAI LAN GORENG
 - RATATOUILLE
 - CAULIFLOWER GRATIN
- FOUR SEASON VEGETABLE
- ROASTED VEGETABLE MELODY
 - SAMBAL DHAL
 - ALOO GOBI
- BRAISED EGG BEANCURD WITH MUSHROOM



Buffet Solemnisation Menu

RICE/NOODLE

CHOICE OF TWO (02) ITEMS

- STEAMED RICE
- SAFFRON RICE
- NASI MINYAK
- NASI JAGUNG
- TOMATO RICE
- NASI BUNGA TELANG
- WALNUT PILAT RICE
- BUAH KELUAK FRIED RICE
- TOM YUM FRIED RICE
- LAKSA GORENG
- MEE SIAM GORENG
- HONG KONG NOODLE
- BASIED EE FU NOODLES WITH CHIVES AND MUSHROOMS

DESSERT

CHOICE OF THREE (03) ITEMS

- AGAR AGAR COCKTAIL
- CHOCOLATE BROWNIE
- KUEH KOSUI
- FRUIT TARTLET
- MINI MUFFINS
- TIRAMISU
- CHOCOLATE MOUSSE
- PULUT HITAM
- PETITE CHEESE CAKE
- CREAM PUFF
- CHOCOLATE CAKE
- CUT FRUITS
- JELLY WITH PEACH LYCHEE
- BINGKA UBI
- KUEH SALAT
- BLUEBERRY PANNA COTTA
- STRAWBERRY PANNA COTTA
- PASSIONFRUIT PANNA COTTA