



# *Timeless Union*

FOR THE LOVE OF A LIFETIME



VILLAGE HOTEL KATONG | VILLAGE HOTEL CHANGI

PERIOD	3-COURSE LUNCH (PER PERSON)	4-COURSE LUNCH/DINNER (PER PERSON)
01 OCTOBER – 31 DECEMBER 2024	SGD148++ (SGD177.45 NETT)	SGD153++ (SGD183.45 NETT)
01 JANUARY – 30 SEPTEMBER 2025	SGD158++ (SGD189.44 NETT)	SGD163++ (SGD195.44 NETT)
1 OCTOBER – 31 DECEMBER 2025	SGD168++ (SGD201.43 NETT)	SGD173++ (SGD207.43 NETT)

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

## PACKAGE INCLUSIONS

### DINING

Indulge in a 3-course or 4-course Western menu meticulously crafted by our chef  
 Enjoy a complimentary food tasting experience for a eight (08) guests  
 Applicable for a minimum guarantee of 120 people - valid from Monday to Thursday,  
 excluding eve of public holidays and public holidays.

### BEVERAGE

One (01) bottle of house pour wine for every 10 paying guests  
 Free flow of coffee, tea, and soft drinks  
 One (01) barrel of beer (with a minimum guarantee of 120 persons)

### 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 bottle of house champagne  
 Bubble effects for wedding march-in

### ADDITIONAL PERKS

One (01) night stay in the bridal suite for two (02) with breakfast  
 Complimentary day-use room from 2pm to 6pm  
 (available for dinner package only)  
 Guestbook and money box  
 Selection of wedding favours for guests  
 Use of audio and visual equipment  
 VIP parking at the hotel entrance for the bridal car  
 Parking passes for 20% of confirmed attendees (subject to availability)

#### Terms and Conditions

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



# Western

## 3-COURSE SET MENU

Choice of 01 Appetiser or 01 Soup, 01 Main Course, 01 Dessert

## 4-COURSE SET MENU

Choice of 01 Appetiser, 01 Soup, 01 Main Course, 01 Dessert

### APPETISER

Seared Prawn with Fennel and Orange Salad with Citrus Dressing

*or*

Smoked Chicken with Asparagus,  
Pomegranate Mango Salsa with Mesclun Salad

### SOUP

Cinnamon Infused Pumpkin Velouté with Smoked Salmon Crisp

*or*

Cappuccino de Truffe  
Puréed Wild Mushroom Soup with Truffle Cream and Parmesan Biscuit

### MAIN COURSE

Herbs Crusted Barramundi Fillet with Seasonal Greens,  
Pearl Barley Risotto and Citrus Beurre Blanc

*or*

Grilled Sun-dried Tomato Chicken Roulade Wrap with Turkey Bacon,  
served with Dauphinoise Potato and Glazed Shallot Jus

*or*

Braised Beef Cheek Served with Cheesy Pearl Barley Risotto, and  
Roasted Root Vegetables  
(additional top up of \$8++ per person)

### DESSERT

Chilled Iced Jelly with Passion Fruit and Mango Purée

*or*

Citrus Cheese Cake with Caramelized Berries

### COFFEE OR TEA



# Western Vegetarian

## 3-COURSE SET MENU

Choice of 01 Appetiser or 01 Soup, 01 Main Course, 01 Dessert

## 4-COURSE SET MENU

Choice of 01 Appetiser, 01 Soup, 01 Main Course, 01 Dessert

### APPETISER

Fennel and Orange Salad with Citrus Dressing  
or  
Char Grilled Asparagus,  
Pomegranate Mango Salsa with Mesclun Salad

### SOUP

Cinnamon Infused Pumpkin Velouté  
or  
Minestrone Soup

### MAIN COURSE

Grilled Plant-based Chicken Breast served with  
Roasted Potato and Sun-dried Tomato Pureé  
or  
Truffle Mushroom Risotto

### DESSERT

Chilled Iced Jelly with Passion Fruit and Mango Purée  
or  
Seasonal Fresh Cut Fruit

### COFFEE OR TEA