



# There's always a reason to celebrate babies

Whether it's a Baby Shower or a Full Month celebration, these joyous occasions are meant to be shared with the special people in your life. Just sit back while we make it happen, with our Baby Celebration Package.

**CROWNE PLAZA®**

— BY IHG —

Changi Airport

# BABY CELEBRATION PACKAGE

## \$65++

HIGH TEA RECEPTION MENU

*(minimum 30 persons)*

## \$75++

BUFFET LUNCH MENU

*(minimum 30 persons)*



## Package Inclusions

- Choice of High Tea menu or Buffet Lunch menu prepared by our culinary team
- Free flow soft drinks throughout the event
- Complimentary 1kg Birthday Cake or Celebration Cake
- Complimentary Red Eggs
- Exclusive event space with nature-inspired ambiance
- Elegant floral centrepiece for each table
- Complimentary use of audiovisual equipment
- Complimentary car park coupons for up to 20% of guaranteed attendance

Enjoy additional perks with a minimum attendance of 80 persons:

Complimentary one-night stay in Standard King Room (room only)

Complimentary five bottles of house wine

Be rewarded with 20,000 IHG One Rewards points

For event or meeting enquiries, please contact us at [meetings.cPCA@ihg.com](mailto:meetings.cPCA@ihg.com).

*\*Terms and conditions apply.*

*Images for illustration purposes only.*

# High Tea Reception Menu

*No Pork, No Lard*

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*Minimum of 30 persons*

## Savoury Cold

Oriental Tuna Sandwiches

Salmon Sushi Shoyu Aburi

Vietnamese Rice Paper Wrap with Smoked Turkey and Mango

## Savoury Hot

Crispy Chicken Wings

Pyramid Samosa

Steamed Chicken Siew Mai

Fried Otah You Tiao

Fried Singapore Carrot Cake with Sweet Turnip

## Sweet

Portuguese Egg Tarts

Almond Longan Shooters

Pandan Kaya Cake

Ang Ku Kueh

Coffee and Tea

# Buffet Lunch Menu

*No Pork, No Lard*

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*Minimum of 30 persons*

## Salad

Green Garden Salad

*(with Assorted Condiments and Dressings)*

## Appetisers

Thai Glass Noodle Salad with Prawns and Asian Spices

Grilled Asparagus with Lemon and Extra Virgin Olive Oil

## Soup

Cream of Mushroom

Served with Bread Rolls

## Mains

Baked Chicken with Smoked Tomato Sauce

Stir-fried Beef with Kimchi and Udon Noodles

Sautéed Broccoli with Garlic and Superior Sauce

Pacific Seabass Fillet with Leeks in Caper Sauce

Vegetarian Fried Rice

## Desserts

Mango and Passion Fruit Cake

Ang Ku Kueh

Chocolate Eclairs

Sliced Seasonal Fruits

## Coffee and Tea

*\*Menu is subject to change without prior notice.*