



Elevate Birthdays into unforgettable Celebrations

Embark on a timeless journey of celebration to celebrate the wisdom and grace of your loved ones as they mark another milestone, with our exclusive Birthday Celebration Package.


CROWNE PLAZA®
AN IHG HOTEL
CHANGI AIRPORT

BIRTHDAY CELEBRATION PACKAGE

\$900++

PER TABLE OF 10 PERSONS
(minimum 2 tables)

\$90++

PER PERSON PER DAY
(minimum 30 persons)



PACKAGE INCLUSIONS

- Choice of 8-course Chinese set menu or International buffet menu prepared by our culinary team
- Free-flow of soft drinks throughout the event
- Complimentary one (1) kg of Birthday Cake
- Complimentary usage of private function space
- Waiver of corkage for sealed and duty paid hard liquors
- Floral centrepiece for every table
- Complimentary usage of in-house sound system and AV equipment
- Complimentary parking coupon up to 20% of guaranteed attendance

For event or meeting enquiries, please contact us at meetings.cPCA@ihg.com

*Terms and conditions apply.
Images for illustration purposes only.

8-COURSE CHINESE SET MENU

Per Table of 10 Persons

皇冠假日拼盘

Crowne Plaza Cold Dish Combination Platter
Prawn Salad, Vegetable Spring Roll, Korean Marinated Mini
Octopus, Tea-Smoked Braised Duck Breast, Marinated Jelly Fish

红烧蟹肉魚鰾羹

Braised Fish Maw Soup with Crabmeat

港式清蒸石斑鱼

Steamed Garoupa in Hong Kong Style

椒盐烧鸡

Roasted Crispy Chicken with Spiced Salt

黄金虾球

Deep Fried Prawns with Salted Egg

碧绿蚝皇珍珠鲍北菇

Braised Baby Abalone and Chinese Mushroom with
Garden Greens in Oyster Sauce

野菌香焖伊面

Braised Ee-Fu Noodle with Assorted Wild Mushroom

杨枝甘露

Chilled Mango Sago with Pomelo

*Menu is subject to revision.

BUFFET MENU

APPETIZER AND SALAD

Farm-Fresh Organic Garden Salad

*Capsicums, Beans, Corns, Olives, Capers, Parmesan Cheese, Crouton, Thousand Island, Lemon Vinaigrette Dressings Asian Spices Marinated Chicken Salad
Grilled Asparagus with lemon and Extra Virgin Olive Oil*

SOUP

Cream of Mushroom

Served with Bread Rolls

MAIN

Stir Fried Honey Chicken with Pickled Ginger

Glazed Stir Fried Beef with Kimchi and Udon

Glazed Ocean Catch Seafood au Gratin

Sautéed Broccoli with Garlic Butter Sauce

Pacific Seabass Fillet with Leeks in Caper Sauce

Braised Ee Fu Noodle with Assorted Wild Mushrooms

DESSERT

Blueberry Chocolate Cake

Hot Chng Tng

Mango Mousse Shooter

Signature Tiramisu

Sliced Seasonal Fruits

COFFEE AND TEA

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