



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®

— BY IHG —

Changi Airport

BIRTHDAY CELEBRATION PACKAGE

\$800++

PER TABLE OF 10 PERSONS
(minimum 2 tables)

\$80++

PER PERSON
(minimum 30 persons)



Package Inclusions

- Choice of 8-course Chinese set menu or International Buffet menu prepared by our culinary team
- Free flow soft drinks throughout the event
- Complimentary 1kg Birthday Cake
- Exclusive event space with nature-inspired ambiance
- Corkage waiver for sealed and duty paid hard liquors
- 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.

**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 Rolls, Korean-Style Marinated Mini Octopus,
Tea-Smoked Duck Breast, Marinated Jellyfish*

红烧蟹肉魚鰾羹

Braised Fish Maw Soup with Crab Meat

港式清蒸石斑鱼

Hong Kong-Style Steamed Garoupa

椒盐烧鸡

Crispy Roast Chicken with Spiced Salt

黄金虾球

Deep-Fried Prawns with Salted Egg Yolk

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 Noodles with Assorted Mushrooms

杨枝甘露

Chilled Mango Sago with Pomelo

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

Buffet Menu

Appetiser and Salad

Farm-Fresh Organic Garden Salad

Capsicum, Beans, Corn, Olives, Capers, Parmesan Cheese, Croutons

Thousand Island and Lemon Vinaigrette Dressings

Asian-Spiced 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

Stir-fried Beef with Kimchi and Udon Noodles

Seafood Au Gratin

Sautéed Broccoli with Garlic Butter Sauce

Pacific Seabass Fillet with Leeks in Caper Sauce

Braised Ee Fu Noodles with Assorted Mushrooms

Dessert

Blueberry Chocolate Cake

Hot Cheng Tng

Mango Mousse Shooters

Signature Tiramisu

Sliced Seasonal Fruits

Coffee and Tea

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