



AN ICONIC SG60 CELEBRATION:

DINE, DANCE & CELEBRATE, STEPS FROM JEWEL AT CROWNE PLAZA CHANGI AIRPORT

This August, mark Singapore's 60th birthday with a memorable Dinner & Dance celebration! Select from an elegant 8-course Chinese menu or international buffet menu, plus, corkage waiver*. Let the celebrations begin!

For event enquiries, please contact us at
meetings.cPCA@ihg.com or visit our website:
changiairport.crowneplaza.com


CROWNE PLAZA®
AN IHG HOTEL
CHANGI AIRPORT



RATES & PACKAGES

CHINESE SET MENU

\$600++

Per table of 10 persons
(minimum 3 tables)

BUFFET MENU

\$60++

Per person
(minimum 30 persons)



TANTALISING CUISINE

Delight in an exquisite 8-course Chinese menu or a lavish international buffet.

JOYOUS CELEBRATIONS

Complimentary centrepieces for all dining tables.

Free flow of soft drinks and mixers throughout your event.

Complimentary usage of rostrum with microphone, LCD projector and motorised screen.

Complimentary parking coupons up to 20% of guaranteed attendance.

Corkage waiver for all brought in duty paid and sealed hard liquor.

Terms and Conditions Apply.

Rates are applicable for new bookings made and event must be held between 1 to 31 August 2025.
Management reserves the right to make the changes of the packages and menus without prior notice.

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*

红烧五宝羹

Five-Treasure Superior Soup

港式清蒸金目鲈

Hong Kong Style Steamed Seabass

金牌烧鸡

Crispy Roasted Chicken

芥末酱虾球

Deep-Fried Prawns with Wasabi Mayonnaise

碧绿蚝皇扒百灵菇

Braised Bai Ling Mushrooms with Garden Greens in Oyster Sauce

草菇干烧伊面

Braised Ee-Fu Noodles with Straw Mushrooms

杨枝甘露

Chilled Mango Sago with Pomelo

BUFFET MENU

APPETISERS AND SALAD

Farm-Fresh Organic Garden Salad

*Cucumber, Cherry Tomatoes, Onions, Capsicum, Beans, Corn,
Olives, Capers, Parmesan Cheese and Croutons*

Served with Thousand Island and Lemon Vinaigrette Dressing

Asian Spiced Marinated Chicken

Greek-Style Salad with Feta Cheese

Grilled Asparagus with Lemon and Extra Virgin Olive Oil

SOUP

Cream of Mushroom

Served with Bread Rolls

HOT

Stir-Fried Honey Chicken with Pickled Ginger

Glazed Ocean Catch Seafood au Gratin

Sautéed Broccoli with Garlic Butter Sauce

Pacific Seabass Fillet with Leeks in Caper Sauce

Olive Fragrant Rice

DESSERT

Blueberry Chocolate Cake

Mango Mousse Shooter

Signature Tiramisu

Sliced Seasonal Fruits

COFFEE & TEA