

Let Love Take Flight

A LOVE STORY TO REMEMBER AT CROWNE PLAZA CHANGI AIRPORT



Wedding Packages 2025

For celebrations at Chengal Ballroom & Camellia Room.

Bookings and events held by 31 December 2025, with minimum 8 tables.

DINING

8-course Chinese set menu from SGD1,188.00 nett per table of 10 persons

FOR BEVERAGE

- Unlimited soft drinks, mixers and Chinese tea during the banquet for up to four (4) hours
- Complimentary one (1) bottle of sparkling wine for your toasting ceremony
- Complimentary one (1) bottle of house wine for every confirmed table of 10 persons
- Corkage waiver for all sealed and duty-paid spirits and wines

PRIVATE ENJOYMENT

- Enjoy one (1) night stay in our Premier Room with welcome amenities and
- Buffet breakfast for two (2) the following morning

DECORATIONS

- Elegantly designed wedding theme and centerpiece for all guest tables
- Delicately decorated model wedding cake
- An exquisite champagne tower
- Choice of wedding favours for all guests
- A charming guest signature book and red-pocket box
- Complimentary wedding invitation cards up to 70% of guaranteed attendance (excludes printing & accessories cost)
- Complimentary usage of projectors and screens with in-build basic sound system
- Complimentary car park passes based on 20% of guaranteed attendance
- One (1) VIP parking lot at the hotel entrance for the bridal car

All prices include 10% service charge and prevailing government taxes.

Chinese Wedding Menu

APPETISER (Please select any five (5) items)

Deluxe Cold and Hot Combination Platter (五福冷热拼盘)

Mala Maki with Chicken Floss 麻辣寿司

Korean Marinated Mini Octopus 韩式墨鱼仔

Vegetarian Spring Roll 素春卷

Prawn Salad 鲜虾沙律

Thai-style BBQ Pork 泰式烤肉

Deep Fried Duck Roll 香炸鸭

Korean Japchae 韩式凉拌粉丝

Tea Smoked Braised Duck Breast 茶熏卤水鸭

Deep-fried Prawn Dumpling 明虾饺

Honey Glazed BBQ Pork 蜜汁叉烧

Salted Egg Popcorn Chicken 咸蛋鸡块

Otah Yu Tiao 乌打油条

SOUP (汤类)

Braised Fish Maw Soup with Crabmeat and Shredded Chicken 鱼鳔蟹肉鸡丝羹

Double-boiled Shredded Winter Melon, Crabmeat and Seafood Soup 蟹肉海鲜冬瓜丝汤

SEAFOOD (海鲜类)

Sautéed Sea Prawns with Lychee Mayo and Tobiko 荔枝鱼子炒虾球

Traditional Stir-fried 'Har Lok' Prawn 古法炒虾碌

FISH (鱼类)

Steamed Locally-farmed Barramundi in Superior Soya Sauce 清蒸本地养殖金目鲈

Cooking Style : Nonya Sauce / Ginger / Deep-fried / Szechuan Mala / White Wine Sauce

娘惹蒸 / 姜茸蒸 / 油浸 / 川椒麻辣 / 西式

VEGETABLES (蔬菜类)

Assorted Wild Mushrooms and Broccoli with Golden Pumpkin Stock

黄金瓜上汤扒野菌西兰花

Stir-fried Broccoli with Braised King Top Shell and Conpoy 清炒西兰花红焖螺王头

POULTRY (家禽类)

Crispy Roasted Chicken with Prawn Cracker 金牌烧鸡

Steamed Chicken with Kai Lan, Yunnan Ham, and Flower Mushroom 玉兰火腿花菇蒸鸡

NOODLES / RICE (麵/饭类)

Braised Ee Fu Noodle with fresh Mushrooms and dried Scallop Sauce 金银菇上汤烩伊面

Homemade XO Sauce Crabmeat and Shrimp Roe Fried Rice 特制XO酱蟹肉虾子炒饭

DESSERT (甜品类)

Orh Nee with Caramelised Gingko Nut 潮式芋泥

Chilled Mango Sago with Pomelo 杨枝甘露

*The above package requires a minimum of 8 tables.

All prices include 10% service charge and prevailing government taxes.