



CROWNE PLAZA®

— BY IHG —

Changi Airport

A Night at the Palazzo

CHRISTMAS EVE DINNER

Gather your loved ones for a family-style Christmas feast, capturing the spirit of dining in an Italian palazzo, where generosity and joy are shared at the table.



24th December 2025, Wednesday

7pm to 10pm

Chengal Ballroom, Level 1



TABLE FOR 5

\$590++



TABLE FOR 6

\$648++



TABLE FOR 10

\$1,058++



BEVERAGE PACKAGE

Beer, Red Wine, White Wine,
Sparkling Wine and Selected Liquors





FOR 2 HOURS

\$48++ PER PAX



FOR 3 HOURS

\$68++ PER PAX



For more information, please contact our dedicated and experienced Catering & Events Sales Team at



MEETINGS.CPCA@IHG.COM

Terms & Conditions apply.



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STARTER PLATTER

Smoked Salmon with Pistachio Cream Cheese on Sour Dough (S)(N)(D)

Poached Prawn with Avocado Purée and Sea Water Foam (S)(N)

Smoked Duck Breast with Orange Gel (D)

Parma Ham with Melon and Balsamic Glaze (P)

Truffle Mushroom Arancini with Cranberry Aioli (V)(D)

Chestnut and Pancetta Polenta Chips (P)(D)

SHARED FAMILY-STYLE DISHES

ROASTED CHESTNUT CREAM SOUP (V)(D)

Creamy roasted Chestnut Soup finished with
crispy Sage and Mushroom Dust

ROASTED BARRAMUNDI (S)(P)(D)

Bacon and Parsley-crusted Barramundi
served with Champagne Cream Sauce

MAPLE-GLAZED PORK CHOP (P)(D)

Smoked and slow-cooked Pork Chop with a
hearty Cannellini Bean Stew and Winter Herbs

BRAISED BONE-IN BEEF SHORT RIB (A)(D)

Beef Short Rib Slow-cooked in Red Wine,
served with Truffle Mash



ROASTED WINTER VEGETABLES (V)

A medley of Brussels Sprouts, Butternut Squash, Chestnuts, and glazed Baby Carrots, finished with Herb Butter

ROAST TURKEY BALLOTINE (D)

Deboned and rolled Turkey with Chestnut and Sage Stuffing, served with Cranberry Relish and Giblet Sauce



FRUTTI DI MARE (S)

Penne Pasta, Calamari, Prawn, Black Mussel, Tomato, Basil, Parsley served with Tomato Sauce



DESSERT BUFFET

Strawberry Yule Log (E)(N)(D)

Alloramisù Yule Log (E)(N)(D)

Aurora Passion Yule Log (E)(N)(D)

Vanilla Raspberry Panna Cotta (N)(D)

Panettone (E)(N)(D)

Brioche Bread and Butter Pudding with Mixed Fruit (E)(N)(D)

Christmas Rich Fruit Cake (E)(N)(D)

German Marzipan Stollen (E)(N)(D)

Minced Fruit Pie (E)(N)(D)

Christmas Citrus Tart (E)(N)(D)

Chestnut Mont Blanc Tart (E)(N)(D)

Pistachio Raspberry Croquembuche (E)(N)(D)

Chocolate Bomboloni (E)(N)(D)

Assorted Christmas Cookies (E)(N)(D)

Assorted Christmas Praline (N)(D)

Assorted Christmas Macarons (E)(N)(D)

