

Solemnisation & Micro Wedding Package 2020

Valid from now till 31 December 2020

Minimum 30 guests / Maximum 50

A lifetime of bliss begins with a beautiful wedding. Make your ceremony an intimate affair, surrounded by your nearest and dearest in a stunning setting. Relax and bask in the glow of wedded bliss while we focus on the intimate details for your big day. Escape to the tropics with a rainforest-themed wedding. There are special, safe ways to say 'I do' and let Crowne Plaza Changi Airport make your dream wedding come true.

DINING

Choice of 8-Course Chinese Set Menu or 4-Course Western/ Local Fusion Set Menu

BEVERAGE

Unlimited soft drinks during event for up to four (4) hours

A complimentary bottle of sparkling wine for your celebration (no yum seng)

One (1) bottle of house red or white wine every 10 confirmed guests

Corkage waived for sealed & duty paid wine and hard liquor

PRIVATE ENJOYMENT

One night stay in Premium room with choice of breakfast set served in room

One complimentary wedding cake for your intimate celebration

DECORATIONS

Elegant centrepiece for all dining tables

Romantic fresh floral decorations for solemnisation table

Complimentary use of ring pillow & signature pens

Choice of unique wedding gift for all guests

Audio system with two (2) microphones, projector and screen

Complimentary car park coupons based on 20% of the confirmed attendance

One (1) VIP parking lot at the hotel entrance for bridal car

Optional add-on

Fairly light backdrop at \$280++ (complimentary for 50 pax booking)

2 aisle stands with fresh flowers at \$150++ per set

House red or white wine at S\$38++ per bottle

Tiger beer at S\$10++ per glass

Please contact us at +65 6823 5338 or email weddings.cPCA@ihg.com for enquiries.

8-course Chinese Menu

\$128.00 ++ per guest

Deluxe Cold and Hot Combination Platter

爽脆海蜇, 素春卷, 脆皮烧肉, 墨鱼仔, 百花油条

Marinated Jellyfish, Vegetarian Spring Roll, Roast Pork, Marinated Octopus, Dough Fritters with Shrimp



SOUP

鲜人参炖鸡汤

Double Boiled Chicken Soup with Fresh Ginseng

OR

红烧海参瑶柱羹

Braised Dried Scallops with Sea Cucumber Thick Soup



SEAFOOD

黄金虾球

Deep Fried Prawns with Salted Egg Yolk

OR

锦绣炒海鲜盏

Sautéed Seafood with Trio Bell Pepper and Cashew Nuts



POULTRY

挂炉烧鸭

Crispy Roast Duck

OR

脆皮烧鸡

Crispy Roast Chicken



FISH

清蒸石斑鱼

Steamed Garoupa in Superior Soya Sauce



VEGETABLES

北菇扒菠菜

Braised Spinach with Chinese Mushrooms



RICE / NOODLES

鲜菇干烧伊面

Braised Ee Fu Noodles with Fresh Mushrooms

OR

海鲜荷叶饭

Lotus Leaf Fried Rice with Diced Seafood



DESSERT (CHILLED / HOT)

蜜瓜西米露

Sweetened Honeydew Sago

OR

百年好合红豆沙汤圆

Sweetened Cream of Red Bean with Glutinous Rice Dumplings

4 Course Western Set Menu

\$118.00 ++ per guest

Appetizer

Aburi Salmon with Organic Quinoa Salad

Marinated Fresh Salmon / Coriander Cress l Tomato l Kalamata Olive l Balsamic Reduction



Soup

Truffle Mushroom Soup

Caramelised Onion l Sautéed Mushroom Puree l Truffle Milk Foam



Main Course

Chargrilled Duck Breast

Pistachio l Ratatouille l Balsamic Reduction

OR

Chicken Leg Confit

Apricot l Mashed Potato l Poached greens l Chicken Jus



Dessert

Basque Cheese cake

Caramelised Banana l Berries

Coffee / Tea

Pralines

**Preselection of main course is required 7 days prior to the event date*

4 Course Local Fusion Set Menu

\$118.00 ++ per guest

Appetizer

*"Singapore Style" Chilli Crab Cake
Mantou Tuile l Shaved Cucumber l Apple Slaw*



Soup

*Ocean Seafood Soup
Crispy Scallop l Seafood Terrine*



Main Course

*12 hours Slow Cooked Beef Short Ribs
Black Pepper Sauce l Wok Fried Greens / Crisp Somen*

OR

*"Lor Mai Gai" Chicken Roulade
Salted Egg Sauce l Stuffed Organic Glutinous Rice l Poached Greens*



Dessert

*Peranakan Kaya Cake
Layered Cake with Pandan, Gula Melaka and Coconut*

*Coffee / Tea
Pralines*

**Preselection of main course is required 7 days prior to the event date*

Solemnization Package 2020

Dreaming of a romantic wedding by the poolside? Say 'I do' by the picturesque outdoor pool overlooking the lush landscaped garden. Delight your guests with delicious bento meals and desserts they could enjoy in the comfort of home.

\$1,288.00 ++ for 20 guests



PACKAGE INCLUDES

- ♥ *Choice of delicious bento and dessert for your guests to enjoy in the comfort of home. Additional bento can be arrange at \$20.00 ++ per set.*
- ♥ *One kilogram Tiramisu for the newly wed*
- ♥ *A bottle of sparkling wine for toasting ceremony or takeaway*
- ♥ *House red or white wine at a special takeaway price of S\$38.00 ++ per bottle*
- ♥ *Usage of Poolside or garden for solemnisation ceremony and indoor function space as back-up for rainy weather*
- ♥ *Provision of audio system with 2 microphones*
- ♥ *An exquisitely dressed solemnisation table with fresh floral decoration for your signing ceremony and exchanging of wedding vows*
- ♥ *Complimentary usage of ring pillow & signature pen*
- ♥ *A pair of flora stands for decoration*
- ♥ *Complimentary car park coupons based on 20% of the confirmed attendance*
- ♥ *One (1) VIP parking lot at the hotel entrance for the bridal car*

*Package is capped at maximum 20 guests and available from now till 31 December 2020
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Choice of bento

Each bento comes with dessert of the day



All-Day Breakfast Set with Scrambled Eggs, Chicken Sausages, Butter Croissant, Baked Beans, Sautéed Greens.



Baked Chicken Thigh with Gluten-free Pasta, Seasonal Vegetables, Burnt Onion Sauce, House-made Bread



Butter Chicken with Basmati Rice, Curry Vegetables, Papadum, Chutney



Coq Au Vin – Casserole Merlot Glazed Chicken with Mashed Potatoes, Seasonal Vegetables and House-made Bread



Fisherman's Catch Seafood Marinara, Pasta ai Fungi, Seasonal Vegetables, House-made Bread



Grandma's Chicken Stew with Mushrooms and Potatoes, Fragrant Shallot Rice, Seasonal Vegetables, Fried Egg Omelette



Hainanese Chicken Rice with Poached Chicken, Seasonal Vegetables, Achar, Chilli Sauce



Malay Village Style Beef Rendang, Seasonal Vegetables, Coconut Lemak Rice, Achar



Nasi Lemak, Fried Chicken Wings, Fried Egg, Achar, Sambal Onion



Pan-seared Barramundi Fillet, Seasonal Vegetables, Herb Roasted Potatoes with Creamy Dill Sauce, House-made Bread