

CROWNE PLAZA®
— BY IHG —
Changi Airport

Dinner & Dance Packages

*Celebrate in style and elegance at
the World's Best Airport Hotel.*

Delight in our impeccable service, exquisite culinary experiences and nature-inspired venues that set the stage for memorable celebrations. Leave the planning to us, and enjoy every moment with your guests.





RATES & PACKAGES

Chinese Set Menu

\$950++
per table of 10 persons
(minimum 3 tables)

Buffet Menu

\$95++
per person
(minimum 30 persons)

Tantalising Cuisine

Savour a sumptuous Chinese set menu or an International buffet, specially prepared by our culinary team.

Joyous Celebrations

Complimentary centrepiece on dining tables.

Free flow of soft drinks and mixers throughout your event.

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

Complimentary car park passes for 20% of guaranteed attendance.

Waiver of corkage for sealed, duty paid hard liquors.

Special Privileges

(Choose up to 3 perks with minimum 10 tables confirmed)

- A complimentary 30-litre barrel of beer.
- A complimentary one-night stay voucher in deluxe room with breakfast for two (valid for 3 months).
- A complimentary day use room for committee members.
- Complimentary 12 bottles of house wine.
- Complimentary four platters of canapés during pre-event reception.
- Special upgrade to complimentary car park passes for 30% of guaranteed attendance.

**Terms and conditions apply.*

Rates are valid for new bookings made and held by 31 October 2026.

All packages and menus are subject to change without prior notice.

8-Course Chinese Set Menu

Per Table of 10 Persons

皇冠假日拼盘

Crowne Plaza Cold Dish Platter

*Prawn Salad, Vegetable Spring Roll, Korean Marinated Mini Octopus,
Tea-Smoked Braised Duck Breast, Marinated Jelly Fish*

红烧五宝羹

Five Treasures Superior Soup

港式清蒸本地养殖石斑鱼

Hong Kong-Style Steamed Garoupa
(Locally farmed)

避风塘烧鸡

Roasted Chicken with Crispy Shallots
and Spicy Garlic Vinaigrette

芥末酱虾球

Deep Fried Prawns with Wasabi Mayonnaise

碧绿蚝皇扒百灵菇

Braised Bai Ling Mushroom with
Garden Greens in Oyster Sauce

扬州炒饭

Fragrant Fried Rice with Shrimps and Charsiew

杨枝甘露

Chilled Mango Sago with Pomelo

*Kindly note that the menu is subject to change.
All dishes are prepared without pork or lard.*

Buffet Menu

Appetiser and Salad

Organic Greens

*Cucumber, Cherry Tomato, Onions, Capsicums, Beans, Corns, Olives, Capers,
Parmesan Cheese, Crouton, Thousand Island, Lemon Vinaigrette Dressings*

Asian Spices Marinated Chicken Salad

Greek Style Salad with Feta Cheese

Grilled Asparagus with Lemon and Extra Virgin Olive Oil

Soup

Cream of Mushroom

Served with Bread Rolls

Main

Stir Fried Honey Chicken with Glazed Pickled Ginger

Stir Fried Beef with Kimchi and Udon Noodle

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

Cocoa Dusted Tiramisu

Sliced Seasonal Fruit

Coffee and Tea

Kindly note that the menu is subject to revision.