

Camellia Wedding Package 2025

Celebrate a wedding occasion with our scrumptious contemporary menu



DINING

8-course Chinese set at SGD1,688.00++ per table of 10 persons

A pre-event food tasting* of selected set menu for up to ten (10) guests for Chinese cuisine.

**Applicable only from Mondays to Thursdays, excluding eves of and public holidays.*

BEVERAGES

Unlimited soft drinks, mixers, and Chinese tea during the banquet for up to four (4) hours

A complimentary bottle of sparkling wine for your toasting ceremony

Complimentary one (1) barrel of beer (30-litre)

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

DECORATIONS

Creative wedding backdrop and centerpiece for all guest tables

Elegantly-decorated model wedding cake

Choice of unique wedding favours for all guests

Exquisite guest signature book and red-packet box

Complimentary usage of projectors and screens

Complimentary car park passes for up to 20% of guaranteed attendance

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

PRIVATE ENJOYMENT

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

One (1) complimentary wedding cake in your room for your private celebration

All packages require a minimum of 10 tables on weekends, eve and public holidays. Minimum of 10 tables on weekdays.
Menus are subjected to revision without prior notice.

8-Course Chinese Set Menu

皇冠假日拼盘

CROWNE PLAZA COLD DISH COMBINATION PLATTER
(SELECT 5 ITEMS)

Breaded Prawn in Thousand Island Dressing 西康炸虾拌千岛酱	Steamed Scallop Dumpling with Spicy Vinegar Sauce 红油黑醋带子餃
Mango & Yam Roll 炸脆芒果芋泥卷	Chilled Marinated Mini Octopus 墨鱼仔
Prawn Salad 鲜虾沙律	Charcoal Otah You Tiao 竹碳乌打油条
Tea-smoked Braised Duck Breast 茶熏卢水鸭	Honey-glazed BBQ Pork 蜜汁叉烧
California Roll 寿司卷	Vegetarian Spring Roll 素春卷
Marinated Jellyfish 爽脆海蜇	Deep-fried Prawn Dumpling 明虾餃
Thai-style BBQ Pork 泰式烤肉	Salted Egg Chicken Popcorn 咸蛋鸡块

SOUP 汤品

Double-boiled Shredded Winter Melon, Crabmeat, Conpoy Seafood Soup 蟹肉海鲜瑶柱汤
Braised Fish Maw Soup with Crabmeat and Bamboo Shoot 鱼膘蟹肉竹笋羹
Ocean Catch Seafood Soup with Shredded Abalone and Dried Scallop 海鲜鲍鱼丝干贝羹

SEAFOOD 海鲜类

Traditional Stir-fried 'Har Lok' Jumbo Prawn 古法炒大虾碌
Sea Prawn with Wasabi Mayonnaise Sauce 芥末酱拌虾球
Sea Prawn with Lychee Mayonnaise and Tobiko 荔枝鱼子虾球
Sea Prawn with Signature Chilli Crab Sauce served with Deep-fried Mantou 星洲辣椒蟹肉酱虾球配炸馒头

FISH 鱼类

Local-farmed Groupa 本地养殖海斑鱼
Local-farmed Barramundi 本地养殖金目鲈

COOKING STYLE:

Superior Soya Sauce / Chinese Olive / Minced Ginger / Deep-fried / Teochew-Style / Yellow Bean Crumb / Superior Soy with Fried Garlic and Shallot

豉油王蒸 / 橄榄菜蒸 / 姜茸蒸 / 油浸 / 潮州式蒸 / 豆酥豉油王蒸 / 蒜香干葱豉油王蒸

POULTRY 肉类

Crispy Chicken with Prawn Cracker 火红炸子鸡
Steamed Chicken with Kai Lan, Yunnan Ham, and Flower Mushroom 玉兰云南火腿花菇蒸鸡
Aged Soya Braised Duck in Traditional Sauce with Chinese Herbs 古法药材卤水鸭
Roasted Dang Gui Duck 至尊当归烤鸭

VEGETABLES 菜类

Stir-fried Broccoli with Braised King Top Shell and Conpoy 清炒西兰花红焖螺王头
Sous Vide Baby Abalone with Chinese Mushroom and Spinach 红烧十头鲍北菇扒菠菜
Golden Pumpkin Stock with Assortment Wild Mushroom, Broccoli and King Top Shell 黄金上汤扒野菌西兰花螺王头

NOODLES / RICE 饭面类

Stir-fried Kimchi Seafood Udon 泡菜海鲜爆炒乌冬面
Braised Ee-Fu Noodle with Assorted Wild Mushroom and Yellow Chives 野菌韭黄香焖伊面
Homemade XO Sauce Crabmeat and Shrimp Roe Fried Rice 特制XO酱蟹肉虾子炒饭
Angel Hair Pasta with Truffle and Wild Mushroom 松露野菌天使面

DESSERT 甜品

Red Bean Paste with Lotus Seed and Sesame Dumpling 莲子红豆沙芝麻汤圆
Chilled Peach Gum with Dry Longan and Winter Melon 桃胶龙眼冬瓜汤
Chilled Mango Sago with Pomelo 杨枝甘露
Yam Paste with Caramelised Ginkgo Nut 潮式芋泥