

# Let Love Take Flight

Beautiful spaces and bespoke service combined to create a celebration that is truly yours



## WEDDING PACKAGES PRICE LIST 2025

1 JAN - 21 SEP 2025

22 SEP - 31 DEC 2025

### CAMELLIA

#### LUNCH & DINNER PACKAGE

	CHINESE SET per table	BUFFET per guest	CHINESE SET per table	BUFFET per guest
Chinese Set & International Buffet	S\$1688 <sup>++</sup>	S\$168. <sup>80++</sup>	S\$1788 <sup>++</sup>	S\$178. <sup>80++</sup>

### CHENGAL

#### LUNCH PACKAGE

	CHINESE SET per table	BUFFET per guest	CHINESE SET per table	BUFFET per guest
Chinese Set & International Buffet	S\$1618 <sup>++</sup>	S\$161. <sup>80++</sup>	S\$1688 <sup>++</sup>	S\$168. <sup>80++</sup>

#### DINNER PACKAGE

	CHINESE SET per table	BUFFET per guest	CHINESE SET per table	BUFFET per guest
Chinese Set & International Buffet				
Monday to Friday	S\$1,618 <sup>++</sup>	S\$161. <sup>80++</sup>	S\$1,688 <sup>++</sup>	S\$168. <sup>80++</sup>
Saturday, Sunday, Eve and Public Holidays	S\$1,688 <sup>++</sup>	S\$168. <sup>80++</sup>	S\$1,788 <sup>++</sup>	S\$178. <sup>80++</sup>

### WESTERN SET (4 Course)

(Package and menu available upon request)

Monday to Sunday	S\$188. <sup>00++</sup> per guest	S\$188. <sup>00++</sup> per guest
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Minimum number of tables (of 10 persons each) apply for all packages:

- Lunch: 18 tables
- Dinner on Monday to Friday: 20 tables
- Dinner on Saturday, Sunday, Eve and Public Holidays: 23 tables

# Wedding Lunch Package 2025

Celebrate this special occasion with our following wedding privileges:



## DINING

A scrumptious 8-course Chinese menu prepared by our culinary team  
Complimentary pre-event tasting of selected set menu for up to ten (10) guests for Chinese Cuisine  
Applicable on weekdays, excluding Eve of & Public Holidays

## BEVERAGES

Free-flow of soft drinks, mixers and Chinese tea during lunch for up to four (04) hours  
Complimentary twelve (12) bottles of house wine, additional bottles can be arranged at a special price  
Corkage of \$18 nett per bottle on additional bottles of sealed and duty-paid wine or champagne brought to the event  
Corkage waived for sealed & duty-paid spirits  
A complimentary bottle of sparkling wine for your toasting ceremony

## DECORATIONS

Elegantly-decorated model wedding cake for cake-cutting ceremony  
Creative wedding floral decoration themes  
Unique wedding favours for all guests  
Exquisite guest book and red packet box  
Complimentary usage of two (02) LCD projectors & screens  
Choice of specially designed invitation cards for up to 70% of confirmed attendance  
(Excludes printing fees and accessories)  
Complimentary car park coupons based on 20% of the confirmed attendance  
One (01) VIP parking lot at the hotel entrance for the bridal car

## PRIVATE ENJOYMENT

Complimentary wedding cake for your private celebration  
Enjoy a one-night stay in our luxurious bridal suite with specially curated welcome amenities  
A hearty International Buffet Breakfast for 02 the next morning  
S\$50 Nett in-room dining credits to be utilised during your stay

All packages require a minimum of 18 tables. Menus are subjected to revision without prior notice.

# Wedding Lunch Menu

MON - SUN

## 五福临门拼盘

DELUXE COLD AND HOT 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 明虾饺

## SOUP 汤品

Ocean-catch Seafood and Crabmeat Pumpkin Soup 蟹肉海鲜南瓜羹
Shredded Spinach Bean Curd with Crabmeat Soup 蟹肉豆腐菠菜羹
Braised Fish Maw Soup with Crabmeat, Chicken, and Bamboo Pith 竹笙蟹肉花胶鸡丝羹
Double-boiled Sakura Chicken with Cordyceps Flower and Hairy Gourd 虫草花节瓜嫩樱花鸡

## SEAFOOD 海鲜类

Sea Prawn Tossed in Salt and Pepper 古早咸香椒盐炒虾球
Sea Prawn with Cereal 香喷麦片虾
Sea Prawn with Lychee Mayonnaise and Tobiko 荔枝茸鱼子虾球

## FISH 鱼类

Local-farmed Barramundi 本地养殖金目鲈

COOKING STYLE:

Superior Soya Sauce / Chinese Olive / Minced Ginger / Deep-fried / Superior Soy with Fried Garlic and Shallot  
豉油王蒸 / 橄榄菜蒸 / 姜茸蒸 / 油浸 / 蒜香干葱豉油王蒸

## POULTRY 肉类

Steamed Emperor Chicken in Chinese Herb 药膳蒸鸡
Crispy Chicken with Prawn Cracker 火红炸子鸡
Steamed Emperor Sakura Chicken Stuffed with Chestnut and Chinese Herbs 板栗皇帝樱花鸡

## VEGETABLES 菜类

Stir-fried Broccoli with Braised King Top Shell and Conpoy 清炒西兰花红焖螺王头
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
Lotus Leaf Rice with Assortment Waxed-meat and Dried Shrimp 荷香腊味饭

## DESSERT 甜品

Chilled Mango Sago with Pomelo 杨枝甘露
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
Yam Paste with Caramelised Gingko Nut 潮式芋泥

# Wedding Dinner Package 2025

Celebrate this special occasion with our following wedding privileges:



## DINING

A scrumptious 8-course Chinese menu prepared by our culinary team  
Complimentary pre-event tasting of selected set menu for up to ten (10) guests for Chinese Cuisine  
Applicable on weekdays, excluding Eve of & Public Holidays

## BEVERAGES

Free-flow of soft drinks, mixers and Chinese tea during lunch for up to four (04) hours  
One (01) complimentary 30-litre barrel of beer  
One (01) complimentary bottle of house wine for every confirmed table  
Additional bottles can be arranged at a special price  
Corkage of \$18 nett per bottle on additional bottles of sealed and duty-paid wine or champagne brought to the event  
Corkage waived for sealed & duty-paid spirits  
A complimentary bottle of sparkling wine for your toasting ceremony

## DECORATIONS

Elegantly-decorated model wedding cake for cake-cutting ceremony  
Creative wedding floral decoration themes  
Unique wedding favours for all guests  
Exquisite guest book and red packet box  
Complimentary usage of two (02) LCD projectors & screens  
Choice of specially designed invitation cards for up to 70% of confirmed attendance  
(Excludes printing fees and accessories)  
Complimentary car park coupons based on 20% of the confirmed attendance  
One (01) VIP parking lot at the hotel entrance for the bridal car

## PRIVATE ENJOYMENT

Complimentary wedding cake for your private celebration  
Enjoy a one-night stay in our luxurious bridal suite with specially curated welcome amenities  
A hearty International Buffet Breakfast for 02 the next morning  
S\$50 Nett in-room dining credits to be utilised during your stay

All packages require a minimum of 23 tables on weekends, eve and public holidays. Minimum of 20 tables on weekdays.  
Menus are subjected to revision without prior notice.

# Weekday Dinner Menu

MON - FRI

## 五福临门拼盘

DELUXE COLD AND HOT COMBINATION PLATTER  
(SELECT 5 ITEMS)

Breaded Prawn in Thousand Island Dressing 面康炸虾拌千岛酱	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 明虾饺

## SOUP 汤品

Ocean-catch Seafood and Crabmeat Pumpkin Soup 蟹肉海鲜南瓜羹
Shredded Spinach Bean Curd with Crabmeat Soup 蟹肉豆腐菠菜羹
Braised Fish Maw Soup with Crabmeat, Chicken, and Bamboo Pith 竹笙蟹肉花胶鸡丝羹
Double-boiled Sakura Chicken with Cordyceps Flower and Hairy Gourd 虫草花节瓜嫩樱花鸡

## SEAFOOD 海鲜类

Sea Prawn Tossed in Salt and Pepper 古早咸香椒盐炒虾球
Sea Prawn with Cereal 香喷麦片虾
Sea Prawn with Lychee Mayonnaise and Tobiko 荔枝芋鱼子虾球

## FISH 鱼类

Local-farmed Barramundi 本地养殖金目鲈

COOKING STYLE:

Superior Soya Sauce / Chinese Olive / Minced Ginger / Deep-fried / Superior Soy with Fried Garlic and Shallot  
豉油王蒸 / 橄榄菜蒸 / 姜茸蒸 / 油浸 / 蒜香干葱豉油王蒸

## POULTRY 肉类

Steamed Emperor Chicken in Chinese Herb 药膳蒸鸡
Crispy Chicken with Prawn Cracker 火红炸子鸡
Steamed Emperor Sakura Chicken Stuffed with Chestnut and Chinese Herbs 板栗皇帝樱花鸡

## VEGETABLES 菜类

Stir-fried Broccoli with Braised King Top Shell and Conpoy 清炒西兰花红焖螺王头
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
Lotus Leaf Rice with Assortment Waxed-meat and Dried Shrimp 荷香腊味饭

## DESSERT 甜品

Chilled Mango Sago with Pomelo 杨枝甘露
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
Yam Paste with Caramelised Gingko Nut 潮式芋泥

# Weekend Dinner Menu

SAT - SUN, EVE & PUBLIC HOLIDAY

## 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 红油黑醋带子饺
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 明虾饺
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 鱼鳔蟹肉竹笋羹  
Ocean-catch Seafood, Shredded Abalone, and Dried Scallop Soup 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 Garoupa 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 Gingko Nut 潮式芋泥

# 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 鱼鳔蟹肉竹笋羹
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 Garoupa 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 野菌韭黄香烟伊面
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 Gingko Nut 潮式芋泥