

Let Love Take Flight

A LOVE STORY TO REMEMBER AT CROWNE PLAZA CHANGI AIRPORT



Malay Wedding Packages 2025/2026

For weddings held by 31 December 2026

Camellia Room – \$60++ per guest (min. 250 guests)

Chengal Ballroom – \$48++ per guest (min. 500 guests)

FOOD & BEVERAGE

- Halal-Certified Cuisine, prepared in-house by our Chef and dedicated culinary team.
- Food Tasting for Six (6) Persons to finalise your wedding menu selections.
- Free flow of selected beverages.
- An elegant, freshly made two-tier wedding cake to enjoy with guests.

LUXURIOUS SUITE STAY

- Enjoy a one-night (1) stay in our charming Bridal Suite with special welcome amenities.
- A sumptuous breakfast buffet for two.

DECORATIONS & INCLUSIONS

- A stunning pelamin to celebrate your beautiful love story.
- Stylish floral arrangements on every guest table to enhance the ambiance.
- Specially curated flowers adorning the couple's table, adding a touch of romance.
- Complimentary use of projectors and screens, complete with a built-in sound system.
- Complimentary car park passes (valid for 6 hours) based on 10% of guaranteed attendance.
- A dedicated VIP parking space will be reserved for the bridal car.

For enquiries, contact us at weddings.cPCA@ihg.com

Terms and conditions apply.

All prices are subject to 10% service charge and prevailing government taxes.

Malay Wedding Menu

Select 1 item each from the Rice, Chicken, Meat, Pickles, Vegetable selection,
4 items from Dessert and 2 items from Beverages

RICE SELECTION

Please select one from the following

Nasi Briyani – Fragrant basmati rice cooked with spices and ghee

Nasi Minyak – Spiced butter rice with raisins and pandan aroma

Nasi Hujan Panas – Rainbow rice with a delicate spice finish

Nasi Tomato – Tomato rice with cloves, cinnamon, and onions

Nasi Jagung – Sweet corn rice with butter and pandan

Nasi Pandan – Fragrant pandan-flavoured green rice

Nasi Putih – Soft and fluffy steamed white rice

CHICKEN SELECTION

Please select one from the following

Ayam Masak Merah – Chicken braised in sweet-spicy tomato sauce

Ayam Lemak Cili Padi – Chicken cooked in spicy coconut turmeric gravy

Ayam Goreng Berempah – Deep-fried chicken marinated in Malay spices

Ayam Kurma – Chicken stewed in mild kurma curry with onions

MEAT SELECTION

Please select one from the following

Daging Rendang – Traditional slow-cooked beef in coconut and spices

Daging Masak Hitam – Beef braised in dark soy-based spiced gravy

Kambing Kurma – Mutton stewed in creamy kurma curry

Kambing Briyani – Spiced mutton served with rich biryani gravy

ACHAR OR PICKLES SELECTION

Please select one from the following

Acar Timun & Nenas – Pickled cucumber and pineapple with peanuts

Acar Jelatah – Cucumber and onion pickles in vinegar

Acar Rampai – Shredded vegetables with turmeric and vinegar

Acar Buah – Sweet and spicy mixed fruit pickles

VEGETABLE SELECTION

Please select one from the following

Dalca Sayur – Lentil curry with vegetables

Sayur Lodeh – Mixed vegetables in coconut milk

Kacang Panjang Goreng Belacan – Stir-fried long beans with chilli shrimp paste

Kobis Masak Kunyit – Stir-fried cabbage with turmeric

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SEAFOOD SELECTION:

Please select one from the following - **additional \$5++ per person**

Sotong Masak Hitam – Squid braised in aromatic black ink sauce

Sotong Goreng Kunyit – Stir-fried squid with turmeric and onions

Ikan Bakar Berempah – Grilled fish fillet marinated in Malay spices

DESSERTS SELECTION:

Please select any four from the following

Kueh Apong
Kueh Lapis
Green Kueh Salat
Yellow Kueh Salat
Nutella Tart

Pandan Biscoff Tart
Pandan Cake
Pandan Dip
Pandan Roll
Pineapple Cookies
Pumpkin Cake

Red Bean Lapis
Bean Paste Sesame Ball
Peanut Sesame Ball
Sliced Butter Cake
Sliced Chocolate Cake
Sliced Marble Cake

AIR BALANG

Please select any two from the following

Sirap Bandung - Sweet and creamy rose syrup with evaporated milk

Sirap Limau - Tangy rose syrup with freshly squeezed lime juice

Teh O Ais Limau - Refreshing iced black tea with zesty lime

Air Jagung - Sweet corn beverage made with creamed corn and milk - a nostalgic favourite

Air Biru Asam Boi - Refreshing blue lemonade infused with tangy sour plum

Air Nenas - Pineapple juice with fruity bits

Crowne Plaza Changi Airport offers Halal food prepared at our
MUIS Halal Certified Central Kitchen, Jewel Box Kitchen.

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