

Wedding Lunch Packages

Celebrate this special occasion with our following wedding privileges:

DINING

- A scrumptious 8-course Chinese or 7-course Contemporary Cuisine or International Buffet by our culinary team

DECORATIONS

- Elegantly designed model wedding cake for cake cutting ceremony
- One complimentary wedding cake for your private celebration
 - Creative floral decoration themes
 - Unique wedding gift for all guests
- An exquisite guest signature book and red packets box
- Complimentary usage of two (2) LCD projectors & screens
 - Choice of specially designed invitation cards for up to 70% of your confirmed attendance (excluding printing & accessories)
- Complimentary car park coupons based on 20% of the confirmed attendance
 - One (1) VIP parking lot at the hotel entrance for the bridal car

BEVERAGE

- Unlimited soft drinks, mixers & Chinese tea during lunch for up to four (4) hours
- Complimentary twelve (12) bottles of house wine
- Additional bottles can be arranged at special price
- Corkage of \$18 nett per bottle will be charged on additional bottles of sealed & duty paid wine or champagne brought into the event
- Corkage waived for sealed & duty paid spirits
- A complimentary bottle of sparkling wine for your toasting ceremony



PRIVATE ENJOYMENT

- Enjoy one (1) overnight stay in our luxurious bridal suite with welcome amenities
- Choice of breakfast set served in the bridal suite the following morning ora hearty International Buffet Breakfast at Azur Restaurant
- S\$50 nett credit on all in-room dining during your stay



Lunch Contemporary Menu

五福临门拼盘

Deluxe Cold and Hot Combination Platter (select 5 items)

California Sushi 加州寿司

Marinated Jellyfish 爽脆海蜇

Marinated Mini Octopus 日式墨鱼仔

Smoked Duck Salad with Melon 熏鸭拌蜜瓜

Vegetarian Spring Roll 素春卷

Deep Fried Prawn Dumpling 明虾饺

Prawn Salad 鲜虾沙律

Mushroom Quiche 法式蘑菇挞

海鲜瑶柱羹

Assorted Seafood and Dried Scallop Soup

烧鸡核桃霜

Roasted Chicken with Walnut Glace and Lobster Crackers

法式金目鲈

Steamed Sea Bass with Vegetables in White Wine Stock

北菇扒兰花

Braised Chinese Mushrooms with Broccoli

蒜香蟹肉面

Capellini with Mud Crab Aglio Olio

精致靓甜点

Dessert Buffet

Warm Glutinous Rice Dumplings in Pandan Ginger Soup

Mango Pudding with Pomelo

Peach and Almond Strudel

Valrhona Chocolate Swiss Roll

Tiramisu

Assorted Fresh Fruits Bar



Lunch Chinese Menu

Jointly presented by Crowne Plaza Changi Airport and Imperial Treasure

APPETIZER (Please select any five (5) items)
御宝五福临门 Imperial Treasure Combination Platter

Crispy Spiced Beancurd 金砖豆腐
Vegetarian Spring Roll 素春卷
Roasted Pork 脆皮烧肉
Dough Fritter with Shrimp 百花油条

BBQ Pork 蜜汁叉烧
Soya Sauce Chicken 豉油皇鸡
Marinated Baby Octopus 墨鱼仔
Deep Fried Yam Puff 蜂巢炸芋角

SOUP

Double Boiled Chicken Soup with Cabbage 菜胆浓鸡汤
Braised Seafood and Bamboo Pith Soup 红烧竹笙海鲜羹

SEAFOOD

Deep Fried Prawns with Mayonnaise 沙律汁虾球
Sautéed Prawns with Shallot Sauce and Preserved Olive 榄角干葱炒虾球
Sautéed Shrimp and Squid with Seasonal Vegetables 碧绿炒花枝虾仁

FISH

Steamed Sea Bass in Superior Soya Sauce 清蒸金目鲈
Steamed Garoupa in Superior Soya Sauce 清蒸石斑鱼
Cooking Style : Diced Chilli & Black Bean Sauce / Black Bean Sauce / Minced Garlic /
Minced Ginger / Deep Fried (剁椒豆酱蒸/豉汁蒸/蒜茸蒸/姜茸蒸/油浸)

VEGETABLES

Braised Broccoli with Chinese Mushrooms 北菇扒西兰花
Braised Stuffed Cabbage Roll with Oyster Sauce 蚝皇津菜包

POULTRY

Roasted Crispy Chicken 脆皮烧鸡
Roasted Chicken with Taro Sauce 南乳吊烧鸡
Roasted Crispy Duck 挂炉烧鸭

NOODLES / RICE

Stewed Rice Vermicelli with Assorted Mushrooms 什菌焖米粉
Braised Ee Fu Noodles with Fresh Mushrooms 鲜菇干烧伊面

DESSERT

Sweetened Cream of Red Bean with Glutinous Rice Dumplings 百年好合红豆沙汤圆
Sweetened Honeydew Sago 蜜瓜西米露





Lunch Buffet Menu

COMPOUND SALAD AND PLATTERS

Assorted Butchery Delicacies with Pickled Vegetables

Roasted Duck and Melon Salad in Hoisin Dressing

Soba Noodles with Shimeji Mushrooms

The Garden Lettuces

(Assorted Vegetable Crudités / Cherry Tomatoes / Capsicum and Croutons

Balsamic Vinaigrette / Thousand Island / Caesar Dressing)

THE SOUP KETTLE

Crab Bisque with Corn Tortilla and Herb Sour Cream Freshly Baked Bakery

Bread Basket

Served with Portion Butter and Herb Cream Cheese

MAIN DISHES

Steamed Fillet of Fish with Coriander and Soy Sauce

Baked Seafood Thermidor with Tomatoes and Mozzarella Cheese

Five Spice Roasted Chicken with Ginger and Mustard Dip

Wok Seared Australian Beef in Yakiniku Style

Sautéed Seasonal Vegetables

Stir Fry Egg Noodles with Shrimp

Pilaf Rice with Garden Peas and Toasted Almonds

DESSERT

Almond and Banana Clafoutis with Amaretto Sabayon

Assorted Mini French Pastries

Jasmine Tea Infused Crème Brûlée

Seasonal Fresh Cut Fruits Platter

Freshly brewed coffee & tea

