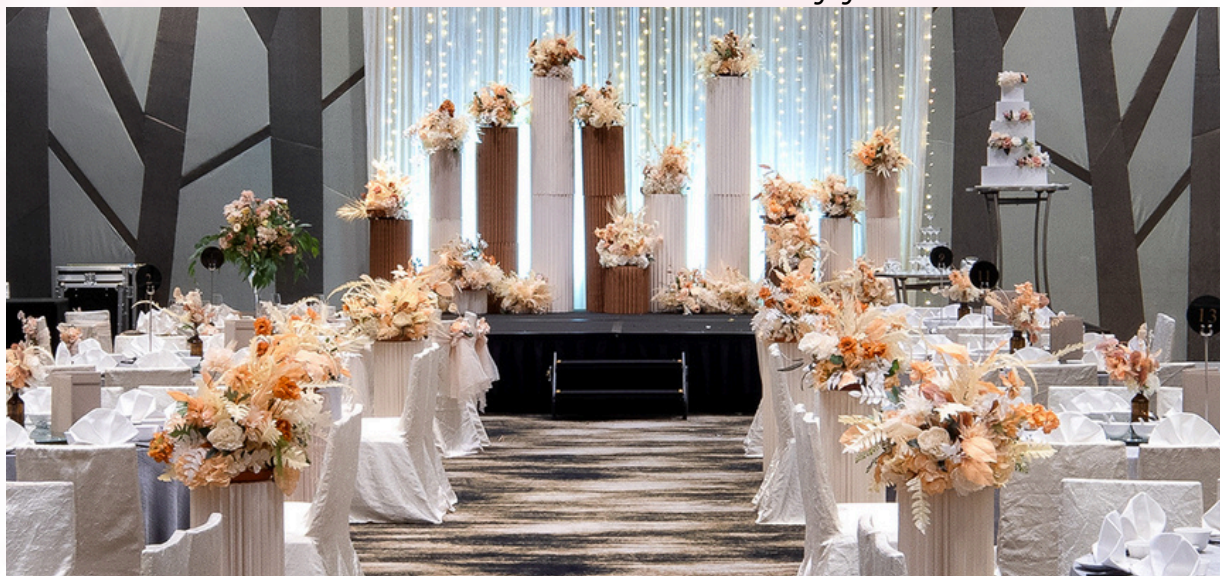


Let Love Take Flight

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



WEDDING PACKAGES PRICE LIST 2026

1 JAN - 21 SEP 2026

22 SEP - 31 DEC 2026

CAMELLIA

LUNCH & DINNER PACKAGE

	CHINESE SET per table	BUFFET per guest	CHINESE SET per table	BUFFET per guest
Chinese Set & International Buffet	S\$1,788 ⁺⁺	S\$178.80 ⁺⁺	S\$1,888 ⁺⁺	S\$188.80 ⁺⁺

CHENGAL

LUNCH PACKAGE

	CHINESE SET per table	BUFFET per guest	CHINESE SET per table	BUFFET per guest
Chinese Set & International Buffet	S\$1,718 ⁺⁺	S\$171.80 ⁺⁺	S\$1,788 ⁺⁺	S\$178.80 ⁺⁺

DINNER PACKAGE

	CHINESE SET per table	BUFFET per guest	CHINESE SET per table	BUFFET per guest
Chinese Set & International Buffet				
Monday to Friday	S\$1,698 ⁺⁺	S\$169.80 ⁺⁺	S\$1,768 ⁺⁺	S\$176.80 ⁺⁺
Saturday, Sunday, Eve and Public Holiday	S\$1,768 ⁺⁺	S\$176.80 ⁺⁺	S\$1,868 ⁺⁺	S\$186.80 ⁺⁺

WESTERN SET (4 Course)

(Package and menu available upon request)

Monday to Sunday	S\$198.00 ⁺⁺ per guest	S\$198.00 ⁺⁺ 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

Prices are subject to 10% service charge and prevailing government taxes. Packages are subjected to change without prior notice.
A surcharge of S\$60.00⁺⁺ per table of 10 applies for eve of and on public holidays.

Wedding Lunch Package 2026

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 面康炸虾拌千岛酱
Mango & Yam Roll 炸脆芒果芋泥卷
Prawn Salad 鲜虾沙律
Tea-smoked Braised Duck Breast 茶熏卢水鸭
California Roll 寿司卷
Marinated Jellyfish 爽脆海蜇

Steamed Scallop Dumpling with
Spicy Vinegar Sauce 红油黑醋带子饺
Chilled Marinated Mini Octopus 墨鱼仔
Charcoal Otah You Tiao 竹碳乌打油条
Honey-glazed BBQ Pork 蜜汁叉烧
Vegetarian Spring Roll 素春卷
Deep-fried Prawn Dumpling 明虾饺

SOUP 汤品

Ocean-catch Seafood and Crabmeat Pumpkin Soup 蟹肉海鲜金瓜羹
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 虫草花节瓜炖樱花鸡

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 2026

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.

Wedding 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
Mango & Yam Roll 炸脆芒果芋泥卷
Prawn Salad 鲜虾沙律
Tea-smoked Braised Duck Breast 茶熏卢水鸭
California Roll 寿司卷
Marinated Jellyfish 爽脆海蜇

Steamed Scallop Dumpling with
Spicy Vinegar Sauce 红油黑醋带子饺
Chilled Marinated Mini Octopus 墨鱼仔
Charcoal Otah You Tiao 竹碳乌打油条
Honey-glazed BBQ Pork 蜜汁叉烧
Vegetarian Spring Roll 素春卷
Deep-fried Prawn Dumpling 明虾饺

SOUP 汤品

Ocean-catch Seafood and Crabmeat Pumpkin Soup 蟹肉海鲜金瓜羹
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 虫草花节瓜炖樱花鸡

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 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 面康炸虾拌千岛酱
Mango & Yam Roll 炸脆芒果芋泥卷
Prawn Salad 鲜虾沙律
Tea-smoked Braised Duck Breast 茶熏卢水鸭
California Roll 寿司卷
Marinated Jellyfish 爽脆海蜇
Thai-style BBQ Pork 泰式烤肉

Steamed Scallop Dumpling with
Spicy Vinegar Sauce 红油黑醋带子饺
Chilled Marinated Mini Octopus 墨鱼仔
Charcoal Otah You Tiao 竹碳乌打油条
Honey-glazed BBQ Pork 蜜汁叉烧
Vegetarian Spring Roll 素春卷
Deep-fried Prawn Dumpling 明虾饺
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, Ham, and Flower Mushroom 玉兰火腿花菇蒸鸡
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 2026

Celebrate a wedding occasion with our scrumptious contemporary menu



DINING

A scrumptious 8-course Chinese menu prepared by our culinary team
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 lunch for up to four (04) 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-pocket box
Complimentary usage of LED Wall
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 面康炸虾拌千岛酱

Mango & Yam Roll 炸脆芒果芋泥卷

Prawn Salad 鲜虾沙律

Tea-smoked Braised Duck Breast 茶熏卢水鸭

California Roll 寿司卷

Marinated Jellyfish 爽脆海蜇

Thai-style BBQ Pork 泰式烤肉

Steamed Scallop Dumpling with

Spicy Vinegar Sauce 红油黑醋带子饺

Chilled Marinated Mini Octopus 墨鱼仔

Charcoal Otah You Tiao 竹碳乌打油条

Honey-glazed BBQ Pork 蜜汁叉烧

Vegetarian Spring Roll 素春卷

Deep-fried Prawn Dumpling 明虾饺

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 荔枝茸鱼子虾球

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, Ham, and Flower Mushroom 玉兰火腿花菇蒸鸡

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