

Let Love Take Flight

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



WEDDING PACKAGES PRICE LIST 2024

1 JAN - 2 SEP 2024

3 SEP - 31 DEC 2024

LUNCH PACKAGE

Chinese Set & International Buffet

CHINESE SET
per table

BUFFET
per guest

S\$1408⁺⁺

S\$140.⁸⁰⁺⁺

CHINESE SET
per table

BUFFET
per guest

S\$1458⁺⁺

S\$145.⁸⁰⁺⁺

DINNER PACKAGE

Chinese Set & International Buffet

Monday to Thursday

Friday

Saturday, Sunday, Eve and Public Holidays

CHINESE SET
per table

BUFFET
per guest

S\$1,338⁺⁺

S\$133.⁸⁰⁺⁺

S\$1,438⁺⁺

S\$143.⁸⁰⁺⁺

S\$1,508⁺⁺

S\$150.⁸⁰⁺⁺

CHINESE SET
per table

BUFFET
per guest

S\$1,338⁺⁺

S\$133.⁸⁰⁺⁺

S\$1,438⁺⁺

S\$143.⁸⁰⁺⁺

S\$1,588⁺⁺

S\$158.⁸⁰⁺⁺

WESTERN SET (4 Course)

(Package and menu available upon request)

Monday to Sunday

S\$168.⁰⁰⁺⁺ per guest

S\$168.⁰⁰⁺⁺ per guest

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 2024

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 明虾餃

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 2024

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 - THURS

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

FRI - 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 桃胶龙眼冬瓜瓜
Chilled Mango Sago with Pomelo 杨枝甘露
Yam Paste with Caramelised Gingko Nut 潮式芋泥