

# Solemnisation & Intimate

## WEDDING PACKAGE

**8-COURSE**  
CHINESE SET MENU

**\$1488++**

PER TABLE  
OF 10 PERSON

  
**CROWNE PLAZA**  
AN IHG HOTEL  
CHANGI AIRPORT

### BEVERAGE

- Unlimited flow of soft drink & chinese tea for up to four (04) hours during event.
- One (01) complimentary bottle of sparkling wine for your celebration.
- One (01) bottle of house red or white wine for every table of 10 guests.
- Waiver of corkage for sealed and duty paid wines and hard liquor.

### PACKAGE INCLUSION

- Elegant centerpiece for all dining tables.
- Romantic fresh floral decorations for solemnization table.
- Complimentary use of ring pillow and signature pens for solemnisation ceremony.
- Choice of unique wedding gifts for all guests.
- Usage of audio system, including projector, two microphones and screen.
- Complimentary car park coupons based on 20% of confirmed attendance.
- One (01) VIP parking lot at the hotel entrance for bridal car.

### PRIVATE ENJOYMENT

- One-night stay in Premier Room with hearty international breakfast for couple.
- Complimentary wedding cake for your intimate celebration.

### ADD ON (OPTIONAL)

- Two (02) aisle stands with fresh flowers at S\$180++ per set.
- House red or white wine at S\$48++ per bottle.
- Tiger Beer at S\$14++ per glass

Package is valid till 31 December 2023. There is a minimum requirement of 04 tables of 10 persons.  
Prices are subject to 10% service charge & prevailing government taxes. Package is subject to change without prior notice.

# Solemnisation Menu

LUNCH / DINNER

## APPETIZER

(SELECT 5 ITEMS)

### 五福临门拼盘

DELUXE COMBINATION PLATTER

Mala Maki with Chicken Floss 麻辣寿司

Marinated Jellyfish 爽脆海蜇

Korean Marinated Mini Octopus 韩式墨鱼仔

Tea-smoked Braised Duck Breast 茶熏卤水鸭

Vegetarian Spring Roll 素春卷

Deep-fried Prawn Dumpling 明虾饺

Prawn Salad 鲜虾沙律

Honey-glazed BBQ Pork 蜜汁叉烧

## SOUP 汤品

Braised Fish Maw Soup with Crab Meat, Chicken and Bamboo Pith 竹笙蟹肉花胶鸡丝羹

Ocean Catch Seafood Soup with Shredded Abalone and Dried Scallop 鲍鱼丝海鲜瑶柱羹

## FISH 鱼类

Steamed Garoupa in Superior Soya Sauce 清蒸石斑鱼

Steamed Barramundi in Superior Soya Sauce 清蒸金目鲈

COOKING STYLE:

Black Bean Sauce / Nonya Sauce / Ginger / Deep-fried

豉汁蒸 / 娘惹蒸 / 姜茸蒸 / 油浸

## POULTRY 肉类

Crispy Chicken with Lobster Crackers 金牌椒盐鸡

Steamed Emperor Sakura Chicken Stuffed with Chestnut and Chinese Herbs 板栗皇帝樱花鸡

## SEAFOOD 海鲜类

Sautéed Sea Prawns with Lychee Mayo and Tobiko 荔茸鱼子炒虾球

Sea Prawns with Signature Chilli Crab Sauce and Mantou 星洲辣椒蟹肉酱虾球

## VEGETABLES 菜类

Assorted Wild Mushrooms and Broccoli with Golden Pumpkin Stock 黄金瓜上汤扒野菌西兰花

Sous Vide Pacific Clams with Chinese Mushrooms and Spinach 红烧鲍贝北菇扒菠菜

## NOODLES / RICE 饭面类

Lotus Leaf Fried Rice with Wax Meat and Dried Shrimps 荷香腊肉饭

Braised Ee Fu Noodle with Fresh Mushrooms and Dried Scallop Sauce 金银菇上汤烩伊面

## DESSERT 甜品

Chilled Peach Gum with Dried Longan and Winter Melon 桃胶龙眼冬瓜汤

Mango and Pomelo Sago 杨枝甘露

\*Select one item per category