

# Wedding Dinner Packages 2017 / 2018

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Celebrate this special occasion with our following wedding privileges:

## DINING

A scrumptious 8-course Chinese or Contemporary Cuisine

A pre-event tasting of selected set menu for up to ten (10) guests for Chinese Cuisine with our compliments

\* Applicable on weekdays, excluding Eve & Public Holidays

## BEVERAGE

Unlimited soft drinks, mixers & Chinese tea during dinner for up to four (4) hours

Complimentary one (1) 30 litre barrel of beer

Complimentary one (1) bottle of house wine for every confirmed table

Additional bottles can be arranged at a 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

## 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

## 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 **or**

a hearty International Buffet Breakfast at Azur Restaurant

S\$50 nett credit on all in-room dining during your stay

All packages require a minimum of 23 tables of 10 guests each / 230 guests

Menus are subjected to revision

# Weekend Dinner Contemporary Menu

五福临门拼盘

Deluxe Cold and Hot Combination Platter (select 5 items)

- |  |   |
|--|---|
| <input type="checkbox"/> <i>Otak Maki with Chicken Floss</i> 鸣啱寿司  | <input type="checkbox"/> <i>Vegetarian Spring Roll</i> 素春卷    |
| <input type="checkbox"/> <i>Marinated Jellyfish</i> 爽脆海蜇           | <input type="checkbox"/> <i>Deep Fried Prawn Dumpling</i> 明虾饺 |
| <input type="checkbox"/> <i>Marinated Mini Octopus</i> 日式墨鱼仔       | <input type="checkbox"/> <i>Prawn Salad</i> 鲜虾沙律              |
| <input type="checkbox"/> <i>Smoked Duck Salad with Melon</i> 熏鸭拌蜜瓜 | <input type="checkbox"/> <i>Honey Glazed BBQ Pork</i> 蜜汁叉烧    |

竹笙鱼鳔汤

*Prawn Bisque with Bamboo Pith and Fish Maw*



板栗皇帝鸡

*Steamed Emperor Chicken Stuffed with Chestnut and Chinese Herbs*



飘香金虾球

*Wok Fried Prawns with Nori Potato Flakes*



清蒸石斑鱼

*Steamed Garoupa in Superior Soya Sauce*



鲍贝扒菠菜

*Braised Bai Ling Mushrooms with Pacific Clam and Spinach*



一品荷叶饭

*X.O. Fried Rice with Egg White and Scallop Floss wrapped in Lotus Leaf*



精致靚甜点

*Dessert Buffet*

*Double Boiled Pear with Almond and Snow Fungus*

*Earl Grey Crème Brûlée*

*Sticky Dates Pudding*

*Valrhona Chocolate Swiss Roll*

*Tiramisu*

*Assorted Fresh Fruits Bar*

# Weekend Dinner 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

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|---|---|---|
| <input type="checkbox"/> Crispy Spiced Beancurd 金砖豆腐    | <input type="checkbox"/> Vegetarian Spring Roll 素春卷 | <input type="checkbox"/> Pan Fried Vegetarian Dumpling 煎素粉果 |
| <input type="checkbox"/> Marinated Jellyfish 爽脆海蜇       | <input type="checkbox"/> Baked Chicken Pie 局鸡批      | <input type="checkbox"/> BBQ Pork in Honey Sauce 蜜汁叉烧       |
| <input type="checkbox"/> Dough Fritter with Shrimp 百花油条 | <input type="checkbox"/> Roasted Pork 脆皮烧肉          | <input type="checkbox"/> Soya Sauce Chicken 豉油皇鸡            |
| <input type="checkbox"/> Marinated Baby Octopus 墨鱼仔     | <input type="checkbox"/> Deep Fried Yam Puff 蜂巢炸芋角  | <input type="checkbox"/> Crispy Duck 挂炉烧鸭                   |

## SOUP

- Double Boiled Chicken Soup with Fresh Ginseng 鲜人参炖鸡汤
- Braised Scallop with Sea Cucumber Thick Soup 红烧海参瑶柱羹

## SEAFOOD

- Sautéed Seafood with Trio Bell Pepper and Cashew Nuts 锦绣炒海鲜盏
- Sautéed Prawns with Celery 西芹炒虾球
- Deep Fried Prawns with Salted Egg Yolk 黄金虾球

## FISH

- Steamed Soon Hock in Superior Soya Sauce 清蒸笋壳鱼
- 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 Seasonal Vegetable with Mushrooms and Dried Scallop 瑶柱北菇扒时蔬  
(Choice of vegetable : Spinach / White Cabbage / Tientsin Cabbage / Pak Choy) (菠菜/白菜/津白/小白菜)
- Braised Stuffed Cabbage Roll with Oyster Sauce 蚝皇津菜包

## POULTRY

- Roasted Crispy Chicken 金牌烧鸡
- Roasted Crispy Duck 挂炉烧鸭

## NOODLES / RICE

- Fried Rice with Diced Seafood wrapped in Lotus Leaf 海鲜荷叶饭
- Stewed "Mee Pok" Noodles with Ling Zhi Mushrooms 灵芝菇焖面卜

## DESSERT

- Sweetened Cream of Red Bean with Glutinous Rice Dumplings 百年好合红豆沙汤圆
- Sweetened Mashed Taro with Gingko Nuts 福果芋泥

# Weekday Dinner Contemporary Menu

五福临门拼盘

Deluxe Cold and Hot Combination Platter (select 5 items)

- |  |   |
|--|---|
| <input type="checkbox"/> <i>California Sushi</i> 加州寿司              | <input type="checkbox"/> <i>Vegetarian Spring Roll</i> 素春卷    |
| <input type="checkbox"/> <i>Marinated Jellyfish</i> 爽脆海蜇           | <input type="checkbox"/> <i>Deep Fried Prawn Dumpling</i> 明虾饺 |
| <input type="checkbox"/> <i>Marinated Mini Octopus</i> 日式墨鱼仔       | <input type="checkbox"/> <i>Prawn Salad</i> 鲜虾沙律              |
| <input type="checkbox"/> <i>Smoked Duck Salad with Melon</i> 熏鸭拌蜜瓜 | <input type="checkbox"/> <i>Mushroom Quiche</i> 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*

# Weekday Dinner 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
- BBQ Pork 蜜汁叉烧
- Dough Fritter with Shrimp 百花油条
- Roasted Pork 脆皮烧肉
- Soya Sauce Chicken 豉油鸡
- Marinated Baby Octopus 墨鱼仔
- 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