

# Wedding Lunch Package 2017 / 2018



Celebrate this special occasion with our following wedding privileges:

## **DINING**

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

## **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

## **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 16 tables of 10 guests each / 160 guests  
Menus are subjected to revision



# Lunch 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*

# 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
- 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

# 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 Yakiniiku 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