

CROWNE PLAZA®
BY IHG
Changi Airport

Malay Wedding Packages 2027

For weddings held by 31 December 2027

Camellia ROOM	S$50.00++ *per guest* Minimum 250 guests	Chengal BALLROOM	S$55.00++ *per guest* Minimum 500 guests

Food & Beverage

- Halal-Certified Cuisine, prepared in-house by our Chef and dedicated culinary team.
- Food tasting for six persons to finalise your wedding menu selections.
- Free flow of soft drinks, coffee and tea throughout the event.

Luxurious Suite Stay

- Enjoy a one-night stay in our charming bridal suite with special welcome amenities.
- A sumptuous breakfast buffet for two.

Decorations & Inclusions

- Elegantly-decorated model wedding cake for cake-cutting ceremony
- A stunning pelamin to celebrate your beautiful love story.
- Stylish floral arrangements on every guest table to enhance the ambiance.
- Specially curated flowers adorning the couple's table, adding a touch of romance.
- Complimentary use of projectors and screens, complete with a built-in sound system.
- Complimentary car park passes (valid for 6 hours) based on 10% of guaranteed attendance.
- A dedicated VIP parking space will be reserved for the bridal car.

For enquiries, contact us at weddings.cpca@ihg.com

Terms and conditions apply.
All prices are subject to 10% service charge and prevailing government taxes.



Halal Cuisine

Crowne Plaza Changi Airport offers Halal food prepared at our MUIS Halal Certified Central Kitchen, Jewel Box Kitchen.





Malay Wedding Menu

Select 1 item each from the Rice, Chicken, Meat, Pickles, Vegetable selection,
4 items from Dessert and 2 items from Beverages

Rice Selection

Please select one from the following:

Nasi Briyani – Fragrant basmati rice cooked with spices and ghee
Nasi Minyak – Spiced butter rice with raisins and pandan aroma
Nasi Hujan Panas – Rainbow rice with a delicate spice finish
Nasi Tomato – Tomato rice with cloves, cinnamon, and onions
Nasi Jagung – Sweet corn rice with butter and pandan
Nasi Pandan – Fragrant pandan-flavoured green rice
Nasi Putih – Soft and fluffy steamed white rice

Chicken Selection

Please select one from the following:

Ayam Masak Merah – Chicken braised in sweet-spicy tomato sauce
Ayam Lemak Cili Padi – Chicken cooked in spicy coconut turmeric gravy
Ayam Goreng Berempah – Deep-fried chicken marinated in Malay spices
Ayam Kurma – Chicken stewed in mild kurma curry with onions

Meat Selection

Please select one from the following:

Daging Rendang – Traditional slow-cooked beef in coconut and spices
Daging Masak Hitam – Beef braised in dark soy-based spiced gravy
Kambing Kurma – Mutton stewed in creamy kurma curry
Kambing Briyani – Spiced mutton served with rich biryani gravy
Sambal Goreng Pengantin – Traditional malay wedding-style spicy mixed vegetables, tofu, tempeh and beef cooked in aromatic sambal

Achar or Pickles Selection

Please select one from the following:

Acar Timun & Nenas – Pickled cucumber and pineapple with peanuts
Acar Jelatah – Cucumber and onion pickles in vinegar
Acar Rampai – Shredded vegetables with turmeric and vinegar
Acar Buah – Sweet and spicy mixed fruit pickles

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Malay Wedding Menu

Select 1 item each from the Rice, Chicken, Meat, Pickles, Vegetable selection,
4 items from Dessert and 2 items from Beverages

Vegetable Selection

Please select one from the following:

Dalca Sayur – Lentil curry with vegetables
Sayur Lodeh – Mixed vegetables in coconut milk
Kacang Panjang Goreng Belacan – Stir-fried long beans with chilli shrimp paste
Kobis Masak Kunyit – Stir-fried cabbage with turmeric

Seafood Selection

Please select one from the following - **additional $5++ per person**

Sotong Masak Hitam – Squid braised in aromatic black ink sauce
Sotong Goreng Kunyit – Stir-fried squid with turmeric and onions
Ikan Bakar Berempah – Grilled fish fillet marinated in Malay spices
Sambal Udang – Prawns Cooked in Sambal Chilli

Dessert Selection

Please select any four from the following:

Kueh Apong
Traditional Kueh Lapis
Pandan Kueh Lapis
Green Kueh Salat
Kueh Dadar
Cream Puff
Ondeh Ondeh
Pandan Cake
Kueh Rainbow
Pandan Roll
Crème Brûlée
Chilled Mango Sago with Pomelo
Peanut Sesame Ball
Bean Paste Sesame Ball
Sliced Marble Cake
Sliced Butter Cake
Sliced Chocolate Cake
Burbur Pulut Hitam

Live Station Signature

★ Lamb Mandi ($2,500.00++ per event)

Live Station

★ $15.00++ per person

Takoyaki
Kueh Pie Tee
Laksa
Mee Soto
Mee Siam
Roti Prata
Grilled Satay
Ice Cream with Condiments
(Chocolate, Vanilla, Strawberry)

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