CLOUD 9
WEDDINGS

# OUR VENUE

Nestled amongst lush greenery on the top level of this architectural marvel, Cloud9 Piazza sets the stage for your timeless union against the panoramic backdrop of the breathtaking Rain Vortex.

# PROCESS

### VENUE TOUR

Experience our picturesque venue that effortlessly encapsulates the essence of your big day.

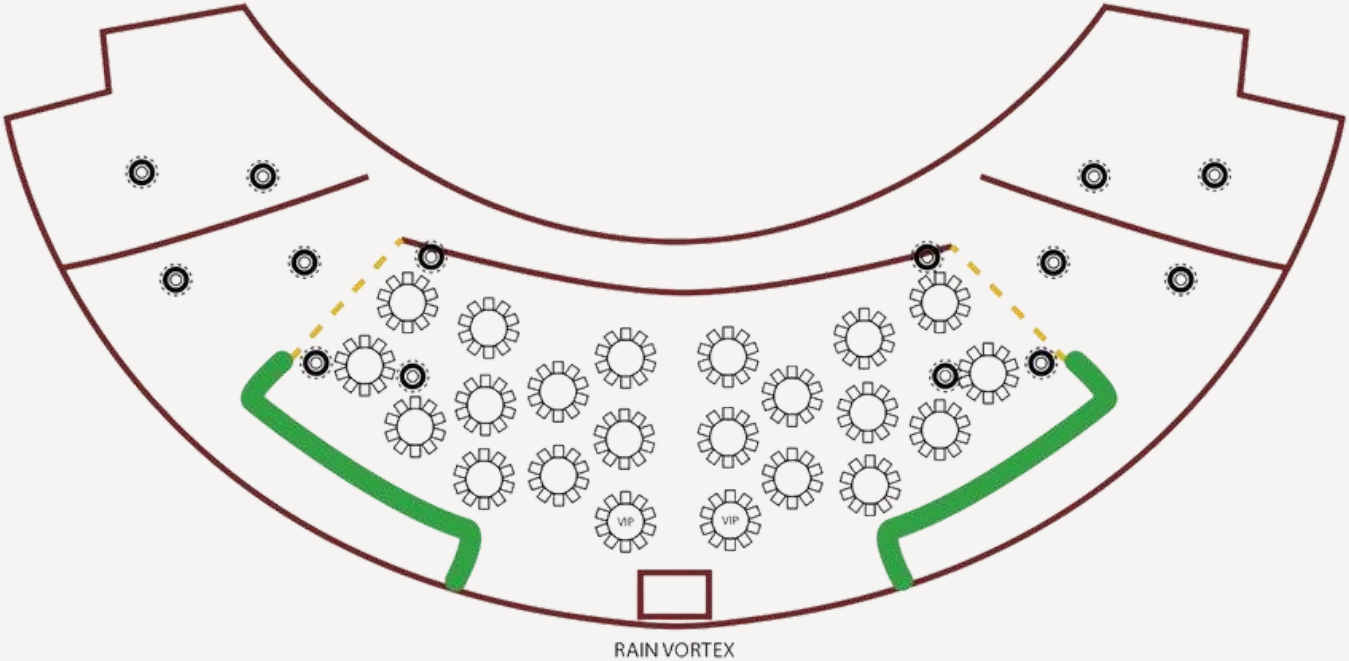
### CONSULTATION

Connect with our passionate venue professionals on orchestrating your dream matrimonial celebrations to life.

### THEME AND DECOR

Our tasteful themes endeavour to echo your unique personalities and amplify your celebrations.

# VENUE LAYOUT



# OUR PACKAGES

From
$ 228++
per pax

Min. 120pax

- Specially curated Chinese or Western menu
- Free flow soft drinks and Chinese tea
- One 30-litre barrel of beer
- Champagne toasting ceremony
- Choice of wedding theme with table floral arrangements (2 VIPs and all guest tables) and table linen
- Exquisitely designed floral arch
- Use of sound system
- Menu cards for all tables
- Wedding favours for all guests
- Complimentary parking for 20% of guaranteed attendance
- Complimentary bridal car parking
- Complimentary use of a dedicated waiting room for 4 hours
- Menu tasting for up to 6 guests

savour.

# OUR MENU

Delight your guests with an array of exquisite menus, tailored to satisfy and impress every palate.

# OUR CATERERS

Jumbo Catering

Rasel Catering

Purple Sage

Conrad Singapore

# OUR CATERERS

Amici Events and Catering

Three Embers

Lavish

# MENU A

Min 120pax, $228++

**Jumbo Combination Platter**
Chilled Shredded Roast Duck Salad, Seafood Bacon Roll
Tossed with Salad Cream, Shelled Prawns Fried with Cereal

**Fish Maw Braised with Crab Meat**

**Speciality Mocha-Rubbed Ribs with Fresh Mango Salsa**
or
**Broccoli Stir Fried with Scallops**

**Cod Fish with Preserved Radish**

**Chilli Crab Meat Sauce with Sliced Fried 'Mantou'**

**Cheng Teng with Peach Resin**

# 6 COURSE CHINESE

Min 120pax, $250++

**Cold Dish Platter**
Prawn Cocktail with Wasabi Aioli | Marinated Jellyfish | Black Fungus | Cucumber Relish

**Sze Chuan Hot and Sour Soup with Scallops**

**Roasted Chicken**
Crispy Garlic | Puffed Prawn Crackers
or
**Steamed Grouper**
Stir Fried White Bak Choi | Crispy Cordyceps | Dried Tangerine Peel Sauce | Braised Noodles

**Stir Fried Broccoli and Carrot with Bai Ling**

**'XO' Fried Organic Rice**
Prawns | Chinese Sausages | Asparagus

**Osmanthus Jelly**
Chinese Pears and Goji Berries in Chilled Snow Fungus Soup

# 4 COURSE WESTERN

Min 120pax, $250++

**Assorted Bread Rolls**

**Marinated Jumbo Lump Crab Salad**
Granny Smith Apples | Avocado | Tobiko Wasabi Aioli

**Pumpkin Bisque with Butternut Squash**
Charred Baby Corn | Herb Oil

**Corn-fed Chicken Roulade**
Truffle Mash Potatoes | Petit Root Vegetables Tartlet | Roasted Red Vine Tomatoes | Brown Butter Chicken Jus
or
**Pan Seared Norwegian Salmon**
Potato Dauphinoise | Mushroom Ragout | Confit Tomato Herbs Emulsion

**Vanilla Pannacotta**
Speculoos Crumble | Berries Compote | Fleur

# 5 COURSE CHINESE

Min 120pax, $252++

PURPLE SAGE

**Cold Starter**
Drunken Chicken | Marinated Baby Octopus | XO Capellini | Seaweed Salad
or
**Golden Treasure Thick Soup**
Conpoy | Mushrooms | Fish Maw

**Steamed Barramundi Fillet**
Broccolini | Mushrooms | Vine Tomato | Ginger Milk Broth

**Wok Fried Kam Heong Tiger Prawns**
Charred Asparagus | Almond Flakes | Tobiko

**Smoked Duck Ee Fu Noodles**
Mushrooms | Dragon Chives | Truffle Oil

**Orh Nee Tart**
Gingko Nut | Yam Paste | Vanilla Tartlet

# 4 COURSE WESTERN

Min 120pax, $252++

PURPLE SAGE

**Bread Basket**
Assorted Bread Rolls with Artisanal Butter

**Variation of Norwegian Trout**
Cured Trout | Smoked Trout Rillette | Trout Roe | Petit Cress Salad
or
**Jumbo Lump Crab Louie**
Crispy Crab Croquette | Wasabi Panna Cotta | Compressed Cucumber | Apple Vinaigrette

**Potato & Leek**
Infused Cream | Brown Butter Croutons | Herb Oil
or
**Cream of Trio Mushrooms**
Truffle Oil | Garlic Croutons | Chives

**Slow Cooked Chicken with Porcini Crumble**
Mash Potato | Mushrooms Ragout Vol-au-vent | Charred Asparagus | Chicken Jus
or
**Oven Baked Kuhlbarra Barramundi**
Mash Potato | Ratatouille Vol-au-vent | Charred Asparagus | Sundried Tomato Emulsion
or
**24hours Braised Angus Beef Cheek with Onion Marmalade**
Truffle Mash | King of Oyster Mushroom | Charred Asparagus | Red Wine Jus

**White Chocolate & Pear**
White Chocolate Mousse | Liquor Compress Pear | Brownie | Exotic Fruit Compote
or
**Flavours of Pina Colada**
Coconut Mousse | Thyme Financier | Pineapple Compote | Coconut Crunch | Rum Gel

# 4 COURSE FINE DINING

Min 120pax, $268++

AMICI

**Bread Basket**
Assorted Bread Rolls with Homemade Pesto & Paprika Butter

**Roasted Pumpkin Soup**
Fried Sage | Truffle Oil

**Vine Ripened Tomato Caprese**
Vine Tomato | Mozzarella Cheese | Sweet Basil infused with Olive Oil

**Sous Vide Chicken Steak with Trio Mushroom**
Kumera Puree | Melanage of Cauliflower | Greens | Homemade Apple Sauce
or
**Pan Seared Seabass with Citrus Crustaceans**
Kumera Puree | Melange of Cauliflower | Greens

**Assorted Pastries**
Summer Berries | Dark Chocolate Sauce

**Wedding Cake**

# 8 COURSE CHINESE

Min 120pax, $278++

LAVISH

**Oriental Platter**
Golden Scallop | Sesame Baby Octopus | Prawn Salad | Smoked Duck | Crab Meat Omelette

**Superior Broth with Eight Treasure**

**Wok Fried Snapper Fillet with Ginger & Superior Soya Sauce**

**Grilled Prawn with Chili Crab Sauce**

**Emperor Chicken with Chestnut & Mushroom**

**Broccoli with Bailing Mushroom**

**Steamed Fragrant Glutinous Rice with Chinese Sausage & Mushroom in Lotus Leave**

**Chilled Mango Puree with Pomelo**
Individually Plated

# 4 COURSE WESTERN

Min 120pax, $288++

LAVISH

**Ahi Tuna Tataki & Petite Leaves**
Citrus Grandis | Honey Mango | Makrut Lime | Grape Tomatoes

**Soup**
Razor Clams | Holland Leek | Kombu | Baby Potatoes | Microgreen

**Braised Short Ribs**
Fingerling Potatoes | Onion Marmalade | Hokkaido Corn | Buttered Nai Bai | Roasted Vining Tomato | Bone Marrow Jus
or
**Slow Cooked Salmon**
Saffron Risotto | Baby Vegetables | Pickled Slaw | Ikura | Ginger Emulsion
or
**Confit Chicken Leg**
Herbs & Orange Brining | Lily Bulb | Vegetables | Saffron & Lemongrass Broth

**Ispahan Rose & Lychee**
Raspberry Namelaka | Dulcey Pearls | Berries Compote

# WEDDING FAVOURS

Lovingly curated by our expert team, our assortment of unique wedding favours are pure delights that gesture appreciation for your beloved guests.

# WEDDING FAVOUR OPTIONS

Min 120 pax, from $2.50++

Option: Special Blended Tea

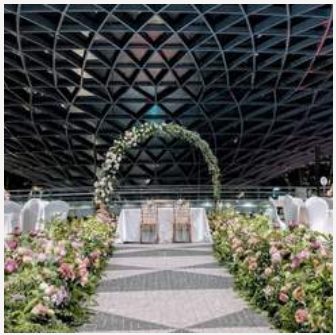
Options:
Mini Honey, Mini Jams

# WEDDING GALLERY

# PAST EVENTS

## LOVE TAKES FLIGHT AT CLOUD9 PIAZZA.

Savour the joy of your matrimonial bliss, as your dream celebrations unfold seamlessly where breathtaking landscape and mesmerising skies coincide.



# CONTACT

facebook.com/changiairport

@changiairport

www.changiairport.com

cloud9piazza@changiairport.com