



YOUR WESTIN WEDDING



Wedding Lunch Package

Celebrate your blissful union with an intimate-style wedding reception at The Westin Singapore. With personalized and intuitive services, The Westin Singapore helps you create memorable moments for your big day with attention to the finest detail.

Contact The Westin Wedding Specialists at 65.6922.6892
or email weddings.singapore@westin.com



WEDDING LUNCH PACKAGE

7-course Chinese Set Menu
Saturdays and Sundays
S\$148.80++ per person
(Minimum 50 guests)

Inclusions

- Selection of an exquisite 7-course Chinese Set Menu specially crafted by our Chinese Culinary Chef
- Exclusive usage of Ballroom 1 and Foyer
- Free-flow chilled juices, soft drinks, and Chinese tea throughout the reception
- Complimentary day-use of a dedicated function room as bridal changing room
- Specially designed stage decoration with fresh wedding floral decorations at the reception area and individual guest tables
- Five-tier display wedding cake for the cake cutting ceremony
- A bottle of champagne for toasting
- One complimentary bottle of house wine for every 10 guaranteed guests
- Carpark coupons based on 20% of the guaranteed attendance*
- Complimentary parking for the Bridal Car on your wedding day

*Terms and conditions apply. All rates quoted are subject to 10% service charge and 7% goods and services tax, unless otherwise stated. Surcharge may apply on auspicious dates. Food tasting session is applicable from Mondays to Fridays, excluding eve of and on public holidays. Subject to availability and the latest measures by the local authorities. Complimentary carpark coupons are valid on Saturdays and Sundays per entry. The hotel reserves the right to revise the rates and contents of the package without prior notice.

WEDDING LUNCH PACKAGE

7-course Chinese Set Menu
Saturdays and Sundays
S\$148.80++ per person
(Minimum 50 guests)

Enjoy these additional upgrades for weddings with 100 guests or more

- Exclusive usage of the Grand Ballroom and Foyer
- One 20-litre barrel of Tiger Beer
- Food tasting session for 6 persons*
- Personalized wedding invitation cards for up to 70% of the guaranteed attendance (printing excluded)
- Premium wedding favors for all guests with a choice of up to two items for alternate seats
- One red packet box
- One-night Wedding Anniversary stay voucher in our Executive Suite, inclusive of breakfast for two

Enjoy these additional upgrades for weddings with 150 guests or more

- Upgrade to one 30-litre barrel of Tiger Beer
- Corkage waiver for wine and hard liquor (sealed and duty paid)
- Choice of two complimentary welcome canapés during cocktail reception
- Carpark coupons for up to 30% of the guaranteed attendance*

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WEDDING LUNCH MENU

Saturdays and Sundays



Combination Platter

(Select four items)

- COLD:
- Marinated Jellyfish with Sesame Oil
 - Japanese Surf Clams with Sweet Chili Sauce
 - Prawn Fruit Salad with Yuzu Mayo
 - Baby Octopus Salad with Pomelo
 - Smoked Duck Breast with Mango Salsa
- HOT:
- Deep-fried Chicken Spring Roll 'Shi Liu Ji'
 - Smoky Wok-fried Crab Meat Omelet with Fish Roe
 - Seafood Bean Curd Roll
 - Crispy Mango Prawn Roll
 - BBQ Pork Bak Kwa

Select one option from each course below:

Soup

- Double-boiled Chicken Soup with Cordyceps Flower, Chinese Cabbage, Sea Conch, Dried Scallops, Quail Eggs, Wolfberries
- Double-boiled Black Bone Chicken Soup with Ginseng, Sea Whelk, Red Dates, Bamboo Pith, Quail Eggs
- Canton Braised Three Treasures Soup with Sea Cucumber, Dried Scallops, Crab Meat, Golden Mushrooms

Meat

- Oven-roasted Pork Belly Ribs with Spicy Sour Plum Sauce
- Deep-fried Crispy Deboned Duck and Golden Pork Floss
- Deep-fried Spring Chicken Marinated with Five Spices and Garlic, served with Corn Chips

Fish

- Hong Kong Style Steamed Black Grouper with Leek and Coriander
- Steamed Golden Snapper with Duo Garlic, Spring Onions, and Coriander
- Deep-fried Barramundi Fillet with Sweet and Sour Passion Fruit Sauce

Vegetables

- Ten-head Abalone, Winter Mushrooms, and Baby Bok Choy with Abalone Sauce
- Sea Cucumber, Bailing Mushrooms, and Spinach with Oyster Sauce
- Wok-fried Duo Butterfly Prawns and Broccoli with Yuzu Mayo

Rice / Noodles

- Wok-braised Hong Kong Ee Fu Noodles with a Touch of Truffle Oil
- Classic Cantonese Fried Rice wrapped in Lotus Leaf
- Wok-fried Shrimp Roe Noodles with Crab Meat and Crispy Dried Scallop Floss

Dessert

- Chilled Cream of Mango Sago, Pomelo, and Aloe Vera
- Teochew Style Steamed Sweet Yam Paste with Golden Pumpkin Puree
- Honey Tiramisu with Citrus and Coffee Coulis