



YOUR WESTIN WEDDING



Wedding Dinner 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 DINNER PACKAGE

7-course Chinese Set Menu
1 September to 31 December 2022
Mondays to Thursdays
S\$1,488++ per table of 10 guests
(Minimum 15 tables)

Inclusions

- Selection of an exquisite 7-course Chinese Set Menu specially crafted by our Chinese Culinary Chef
- Exclusive usage of the Grand Ballroom and Foyer
- Free-flow chilled juices, soft drinks, and Chinese tea for up to four hours
- One 30-litre barrel of Tiger Beer
- One-night stay in our Bridal Suite with access to the Westin Club Lounge, inclusive of buffet breakfast for two and welcome amenities
- Fresh wedding floral decorations at reception area and individual guest tables
- Artificial wedding floral decorations on stage
- Wedding wishing tree and tags for guests to sign well wishes
- Five-tier display wedding cake for the cake cutting ceremony and a real wedding cake to be enjoyed in your bridal suite
- A bottle of champagne for toasting
- Food tasting session for 10 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
- Carpark coupons based on 20% of the guaranteed attendance*
- One VIP carpark lot at the hotel driveway for the Bridal car on your wedding day
- **Choose one:** Choice of two complimentary welcome canapés for one hour during cocktail reception OR one complimentary bottle of house wine for every 10 guaranteed guests

*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 DINNER MENU

1 September to 31 December 2022
Mondays to Thursdays



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