



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

8-course Chinese Set Menu

1 January to 31 August 2022

Fridays to Sundays

S\$1,698.80++ per table of 10 guests

(Minimum 10 tables)

Inclusions

- Selection of an exquisite 8-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 throughout the reception
- One 30-litre barrel of Tiger Beer
- Two-night stay in our Bridal Suite, inclusive of breakfast for two and welcome amenities
- Complimentary day-use Deluxe Room for your wedding entourage (subject to availability)
- Specially designed stage decoration with fresh wedding floral decorations at the reception area, VIP, and individual guest tables
- 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 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
- Carpark coupons based on 25% of the guaranteed attendance*
- One VIP carpark lot at the hotel driveway 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.

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S\$1,698.80++ per table of 10 guests

(Minimum 10 tables)

Enjoy these additional upgrades for weddings with 150 guests or more

- One complimentary bottle of house wine for every 10 guaranteed guests
- Corkage waiver for wine and hard liquor (sealed and duty paid)
- Food tasting session for 10 persons*
- Choice of two complimentary welcome canapés during cocktail reception
- S\$120 nett Food & Beverage credit to be utilized during your stay
- Additional one-night stay in our Deluxe Room, inclusive of buffet breakfast for two
- Carpark coupons for up to 30% of the guaranteed attendance*

Enjoy these additional upgrades for weddings with 250 guests or more

- Free-flow Tiger Beer for up to three hours
- S\$180 nett Food & Beverage credit to be utilized during your stay
- One-night Wedding Anniversary stay voucher in our Deluxe Room, inclusive of breakfast for two
- 2-hour Heavenly Moments Ritual for two at the Heavenly Spa by Westin™

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WEDDING DINNER MENU

1 January to 31 August 2022
Fridays to Sundays



Lobster Fruit Salad with Yuzu Mayo and Roasted Almonds

Select two items

- COLD: Marinated Jellyfish with Sesame Oil
 Japanese Surf Clams with Sweet Chili Sauce
 Baby Octopus Salad with Pomelo

- HOT: Deep-fried Dragon Noodle Prawn Roll with Wasabi Mayo
 Crispy Mango Prawn Roll
 Roasted Suckling Pig Skin

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, Dried Scallops, Red Dates, Fish Maw, Quail Eggs
- Canton-braised Three Treasures Soup with Fish Maw, Dried Scallops, Crab Meat, Golden Mushrooms

Meat

- Wuxi Style Braised Pork Ribs with Red Fermented Rice and Shao Xing Wine
- Cantonese Roasted Duck with Chinese Herbs and Rose Wine
- Oven-roasted Spring Chicken with Sesame Seeds, served with Corn Chips

Fish

- Hong Kong Style Steamed Red Grouper with Leek and Coriander
- Steamed Cod Fish with Duo Garlic, Spring Onion, Coriander
- Oven-baked Cod Fish with Miso Sauce

Seafood

- Deep-fried Crispy Soft Shell Crab with Golden Cereal
- Stir-fried Prawns in two styles: Salted Egg Yolk Sauce and Hot Bean Paste with US Asparagus and Capsicum
- Stewed Duo Tiger Prawns in Singapore Chili Crab Sauce, served with Mini Mantou

Vegetables

- Ten-head Abalone, Sea Cucumber, and Baby Nai Bai with Oyster Sauce
- Six-head Abalone, Flower Mushrooms, and Spinach with Abalone Sauce
- Sea Cucumber, Scallops, Bailing Mushrooms, and Broccoli with Wolfberry Sauce

Rice / Noodles

- Wok-braised Hong Kong Ee Fu Noodles with a Touch of Truffle Oil
- Steamed Fried Rice with Preserved Sausage and Dried Scallops in Lotus Leaf
- Wok-fried Vermicelli Mee Sua with XO Sauce and Crab Meat

Dessert

- Chilled Lime and Lemon Grass Jelly with Mango Sorbet
- Double-boiled Hasma with Sea Coconut, Lily Bulbs, Lotus Seeds, and Red Dates
- Lychee Cream Cake with Rose Jelly and Fresh Raspberries