

# W SINGAPORE

SENTOSA COVE



## W CELEBRATIONS GREAT ROOM - WEDDING LUNCH

Minimum required attendance 20 tables | 200 persons

Maximum 48 tables | 480 persons

### LOVE REMIXED

Chinese 6-Course Plated Menu

SGD198++ per person

Western 4-Course Plated Menu

SGD198++ per person

Showtime Buffet Edition

SGD228++ per person

*Prices are in Singapore dollars, subject to 10% service charge and prevailing goods and services tax.  
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## PACKAGE INCLUSION

- Bottomless flow of fizz
- 1 barrel of 30 litres beer
- 1 bottle of hand-picked wine from the hotel's finest selection for every 10 adults
- 1 bottle of champagne for celebratory toast
- Private menu preview for up to 10 persons applicable for Chinese & Western menu (on Tuesday to Thursday, excluding Public Holiday)

## THEMATIC ACCENTS

- Six thematic floral stands along the aisle for your bridal march-in, accompanied with elegant floral decoration to accentuate the dining tables and wedding venue
- Customized floral centrepieces designed by one of the prestigious florists, uniquely matching the color theme of your wedding; complemented by a selection of fine table linens

## ESSENTIALS

- An elegantly designed model wedding cake for your cake-cutting ceremony
- A selection of tastefully-designed invitation cards for up to 60% of your guaranteed attendance
- Stylish W wedding favors for all guests with a choice of up to two items for alternate seats
- W guest's signature book
- Car passes for 20% of your guaranteed guests' attendance with special VIP lot at the Hotel Porte Cochere
- Complimentary use of the giant LED screen (14m x 5m), a perfect visual canvas as your wedding backdrop and highlighting your cherished wedding memories
- Complimentary admission into the island resort for all guests on the day of event

## BRIDAL ROOM

- Welcome champagne and chocolate
- Unwind with 1 night stay in Fabulous Room with W signature bath bomb
- Indulge in nibbles with a SGD120++ in room dining credit throughout your stay
- Wake up to breakfast between the sheets the next morning



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## LOVE REMIXED CHINESE 6-COURSE PLATED MENU 1

### W TEMPTATIONS

蒜泥黑猪卷, 鲜虾鲜果沙律, 子姜烟熏鸭, 泰式八爪鱼, 脆皮海鲜卷  
Chilled Kurobuta Pork with Home-made Garlic Dressing  
Chilled Prawn Salad with Tossed Fresh Fruits  
Smoked Duck Breast with Pickled Ginger  
Young Octopus in Thai Sauce  
Crispy-fried Seafood Roll

### LIQUID

汤鲍干贝炖鱼鳔花菇  
Double-boiled Baby Abalone  
Dried Scallops, Fish Maw, Flower Shitake in Superior Broth

### THE OCEAN

香蒸剁椒鲜海鲈  
Steamed Sea Bass  
Hunan Chilli, Salted Black Beans and Ginger

### THE FARM

香蒜焗烤鸡  
Grilled Crispy Garlic Chicken  
Prawn Crackers

### STAPLES

家乡韭黄, 肉丝焖伊府面  
Braised Ee-fu Noodles  
Yellow Chives, Straw Mushroom and Shredded Pork

### SWEET ENDINGS

鲜果香茅冻  
Chilled Lemongrass Jelly  
Mint and Diced Fruits

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## LOVE REMIXED CHINESE 6-COURSE PLATED MENU 2

### W TEMPTATIONS

蒜泥黑猪卷, 子姜烟熏鸭, 巧手拌海蜇, 脆皮海鲜卷, 加州寿司卷  
Chilled Kurobuta Pork with Home-made Garlic Dressing  
Chilled Smoked Duck Breast with Pickled Ginger  
Sesame Pickled Jelly Fish Salad  
Crispy-fried Seafood Roll  
California Maki Roll

### LIQUID

鲍鱼虫草花炖海参  
Double-boiled Baby Abalone  
Sea Cucumber, Wolfberries and Cordyceps Flowers in Superior Broth

### THE OCEAN

古法蒸红鲷鱼  
Steamed Red Snapper  
Traditional Style

### THE LAND

松露鲜菇扒自制豆腐  
Slow-braised Mushrooms  
Fried Home-made Tofu, Truffle and Wolfberries

### STAPLES

生炒腊味荷香饭  
Wrapped Lotus Leaf Glutinous Rice  
Stir-fried Preserved Meat

### SWEET ENDINGS

香烤芒果柚子  
Mango and Pomelo Salad  
Torched Orange Sabayon

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## LOVE REMIXED CHINESE 6-COURSE PLATED MENU 3

### W TEMPTATIONS

子姜烟熏鸭, 柠椒鲍贝, 特酱上汤冷灼鲜虾, 巧手拌海蜇, 泰式八爪鱼  
Smoked Duck Breast with Pickled Ginger  
Pacific Clams with Lemon Pepper Sauce  
Superior Stock Poached Prawns  
Sesame Pickled Jellyfish Salad  
Young Octopus in Thai Sauce

### LIQUID

黄焖鸭汤佐带子明虾饺  
Superior Duck Broth  
Scallops and Prawn Dumplings

### THE OCEAN

港式蒸海斑  
Steamed Garoupa  
Hong Kong Style

### THE FARM

香蒜焗烤鸡  
Grilled Crispy Garlic Chicken  
Prawn Crackers

### STAPLES

W 招牌叉烧蛋白野米饭  
Signature Fried Wild Rice  
Pork Char Siew, Fresh Prawns, Spring Onions and Egg White

### SWEET ENDINGS

香芋南瓜露  
Yam Paste  
Topped with Pumpkin

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## LOVE REMIXED WESTERN 4-COURSE PLATED MENU 1

### PRELUDE

Freshly Baked Bread Roll Selection  
Salted Butter, Balsamic Vinegar and Olive Oil

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Crab Meat Remoulade  
Tobiko, Tomatoes, Capsicum & Fennel Slaw

### LIQUID

Smoked Duck Chowder  
Yukon Gold Potato, Chive

### MAKING IT BIG

Roasted Iberico Pork Tenderloin Bulgogi  
Stewed Daikon, Charred Capsicum, Brown Onion Emulsion

### SWEET ENDINGS

Passion Ivory Dome  
Passion Ivory Chocolate Mousse,  
Almond Sand, Mango Passion Coulis

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## LOVE REMIXED WESTERN 4-COURSE PLATED MENU 2

### PRELUDE

Freshly Baked Bread Roll Selection  
Salted Butter, Balsamic Vinegar and Olive Oil

\*\*\*

Crispy Amadai  
Torched Iberico Ham, Hazelnut Crushed, Shaved Cabbage

### LIQUID

Crab Bisque  
Baby Octopus Fritter

### MAKING IT BIG

Roasted Chicken Supreme  
Sautéed Mushroom, Tarragon Sauce

### SWEET ENDINGS

Strawberry Semifreddo  
Chocolate Soil, Raspberry Coulis, Dehydrated Strawberry Meringue

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## LOVE REMIXED SHOWTIME BUFFET EDITION 1

### THE DELI

Selection of Freshly Baked Bread, Grissini and Lavosh with Butter  
House Made Antipasti Selection (V)  
Chilled Prawn Tails, Brandy Cocktails (D, SF, A)

### COMPOSED SALADS

German Style Potato Salad, Bacon, Crème Fraîche and Mustard (D)  
Cumin-roasted Lamb and Pumpkin Salad, Pine Nuts (N)  
Grilled Beef Salad, Shallots, Tomato and Chilli  
Thai Seafood and Glass Noodle Salad (SF)  
Composed Salads come with Mixed Gourmet Leaves,  
Selection of Dressings and Condiments

### LIQUID LUXURY

Roasted Cauliflower Bisque, Crisp Croutons (D, G)  
House Baked Bread, Loaves and Rolls,  
Butters and Dips (G)

### CHEF ON SHOW

Baked Seabass, Spicy Seafood Sauce (SF)

\*continue\*



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## GRAND OCCASION

Peshwari Panner Tika, Tandoori Cottage Cheese with Peshwari Spices (D, V)

Chicken Fricassee, White Wine and Button Mushrooms (D, A)

Wok-fried Wagyu Beef, Ginger and Spring Onion (G)

Wok-fried Kai Lan, Abalone Mushroom (V, G)

Meen Curry, South Indian Fish Curry (SF, D)

Pineapple Fried Rice, Chicken Floss (G)

## SWEET ENDINGS

Forest Berry Crumble, Vanilla Custard

Chocolate Coffee Long Cake

Deconstructed Cheesecake

Seasonal Fruit Flan

Sweets come with Local Seasonal Cut Fruits

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## LOVE REMIXED SHOWTIME BUFFET EDITION 2

### THE DELI

Selection of Freshly Baked Bread, Grissini and Lavosh with Butter

Chicken Terrine, Croutons and Peach Relish (D, G)

Marinated Chilled Squid Marinara (D)

### COMPOSED SALADS

German Style Potato Salad, Bacon, Crème Fraîche and Mustard (D)

Spicy Papaya Salad, Dried Shrimp and Grilled Chicken (SF)

Roasted Tomato and Mozzarella, Basil Pesto (N, D)

Spicy Tiger Prawn, Pomelo and Mint Salad (SF)

Composed Salads come with Mixed Gourmet Leaves,

Selection of Dressings and Condiments

### LIQUID LUXURY

Mushroom Velouté, Truffle Cream (D, G)

House Baked Bread, Loaves and Rolls,

Butters and Dips (G)

### CHEF ON SHOW

Salt-crusted Salmon, Dill Oil, Lemon Capers Sauce (SF)

\*continue\*

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## GRAND OCCASION

Tandoori Prawn Curry Patta, Curry Leaf Infused Prawn (D, SF)

Pot-roasted Spring Lamb, Tomatoes and Black Olives

Stir-fried Ee-Fu Noodle, Crabmeat and Asparagus (SF, G)

Wok-fried Kai Lan, Abalone Mushroom (V, G)

Nyonya Curry, Chicken and Potato

Truffle Scented Mashed Potatoes (D, G)

## SWEET ENDINGS

Chocolate Coffee Long Cake

Strawberry Pain de Genes

Oreo Cookie Cheesecake

Peach and Almond Tart

Sweets come with Local Seasonal Cut Fruits

For more information and enquiries, please contact our Wedding Event Team  
+65 6808 7257 | [ido.singapore@whotels.com](mailto:ido.singapore@whotels.com)

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