



## YOUR WESTIN WEDDING



### *2023 Wedding Lunch Package*

Celebrate your blissful union with an unforgettable 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](mailto:weddings.singapore@westin.com)



## WEDDING LUNCH PACKAGE

7-course Chinese Set Menu  
Mondays to Sundays  
S\$1,538.00++ per table of 10 guests  
(Minimum 22 tables of 10 guests each)

### *Inclusions*

- Exclusive usage of Grand Ballroom and Foyer
- Selection of an exquisite 7-course Chinese Set Menu specially crafted by our Chinese Culinary Chef
- Free-flow Tiger Beer, soft drinks, chilled juices, and Chinese tea for up to 4 hours
- Complimentary one-night stay in our Bridal Suite with breakfast for two and welcome amenities
- Complimentary one-night stay in our Deluxe Room with breakfast for two
- S\$80 nett Food & Beverage credits to spend during your stay
- Specially designed stage decoration with fresh wedding floral decorations at the reception area, as well as VIP and 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 for up to 10 guests based on your selected menu\*
- 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
- Wedding guest book and red packet box
- Carpark coupons based on 20% of the guaranteed attendance\*
- Corkage waiver for hard liquor (sealed and duty paid)
- One VIP carpark lot at the hotel driveway for the Bridal car on your wedding day

### *Enjoy a choice of one additional experience for weddings with minimum of 22 tables of 10 guests each*

- One complimentary bottle of house wine for every guaranteed table of 10 persons each
- Additional one-night stay in our Bridal Suite, inclusive of breakfast for two
- Choice of one of the following for cocktail reception (for up to an hour)
  - Dessert Bar
  - Mojito Bar / Gin Bar
  - Peking Duck Station

\*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 from Mondays to Fridays after 6PM, and Saturdays and Sundays per entry. The hotel reserves the right to revise the rates and contents of the package without prior notice.

# WEDDING LUNCH MENU

Mondays to 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