



YOUR WESTIN WEDDING



2023 Wedding Dinner 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



WEDDING DINNER PACKAGE

7-course Chinese Set Menu

Mondays to Thursdays

S\$1,538.00++ per table of ten guests

(Minimum 18 tables of 10 guests each)

Inclusions

- Exclusive use of the Grand Ballroom and Foyer
- Selection of an exquisite 7-course Chinese Set specially crafted by our Chinese Culinary Chef
- Free-flow of Tiger Beer, soft drinks, chilled juices, and Chinese tea for up to 4 hours
- One complimentary bottle of house wine for every guaranteed table of 10 persons each
- Complimentary one-night stay in our Bridal Suite with breakfast for two and welcome amenities
- 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*
- 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
- Wedding guest book and red packet box
- Carpark coupons based on 30% 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 from Mondays to Fridays after 6PM, and Saturdays and Sundays per entry. The final minimum attendance will be reviewed 3 months prior to the wedding date based on the latest safe management measures for wedding receptions and will be capped at 160 persons. The hotel reserves the right to revise the rates and contents of the package without prior notice.

WEDDING LUNCH MENU

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