



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

8-course Chinese Set Menu

Fridays, Sundays, and Public Holidays
S\$1,698.00++ per table of 10 guests
(Minimum 25 tables of 10 guests each)

Saturdays and Eve of Public Holidays
S\$1,738.00++ per table of 10 guests
(Minimum 25 tables of 10 guests each)

Inclusions

- Exclusive use of the Grand Ballroom and Foyer
- Selection of an exquisite 8-course Chinese Set specially crafted by our Chinese Culinary Chef
- Free-flow soft drinks, chilled juices, and Chinese tea for up to 4 hours
- One complimentary 30-litre barrel of Tiger Beer
- One complimentary bottle of house wine for every guaranteed table of 10 persons each
- Complimentary two-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\$180 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*
- 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*
- 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 two additional experiences for weddings with minimum of 25 tables of 10 guests each

- One complimentary bottle of house wine for every guaranteed table of 10 persons each
- One complimentary 30-litre barrel of Tiger Beer
- One-night Wedding Anniversary 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 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 DINNER MENU

Saturdays and Eve of Public Holidays



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, and 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

WEDDING DINNER MENU

Fridays, Sundays, and Public Holidays



Lobster Fruit Salad with Yuzu Mayo and Roasted Almonds

OR

Combination Platter
(Select five items)

- COLD: Marinated Jellyfish with Sesame Oil
 Japanese Surf Clams with Sweet Chili Sauce
 Prawn Salad with Sour Plum Sauce
 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 Belly

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 Sea Cucumber, Fish Maw, Dried Scallops, Golden Mushrooms

Meat

- Wok-glazed Pork Belly Ribs with Coffee Sauce
 Cantonese Roasted Duck with Chinese Herbs and Rose Wine
 Steamed Sakura Chicken with Treasure of Forest and a touch of Truffle Oil wrapped in Lotus Leaf

Fish

- Hong Kong Style Steamed Soon Hock with Leek and Coriander
 Steamed Tiger Grouper with Duo Garlic, Spring Onions, and Coriander
 Deep-fried Red Mullet Fillet with Sweet and Sour Lychee Sauce and Pine Nuts

Seafood

- Poached Duo Prawns with Chinese Herbs and Shao Xing Wine
 Wok-fried Duo Butterfly Prawns with Golden Egg Yolk Sauce
 Stewed Slipper Lobster in Singapore Chili Crab Sauce, served with Mini Mantou

Vegetables

- Ten-head Abalone, Winter Mushroom, and Baby Nai Bai with Abalone Sauce
 Sea Cucumber, Bailing Mushrooms, and Spinach with Oyster Sauce
 Wok-fried Scallops, Oyster Mushrooms, and Broccoli with XO Sauce

Rice | Noodles

- Wok-braised Hong Kong Ee Fu Noodles with a Touch of Truffle Oil
 Canton Wok Egg Yolk Fried Rice with Crab Meat, Dried Scallops, and Fish Roe
 Wok-fried Fish Paste Noodles with Crab Meat and Black Pepper Sauce

Dessert

- Chilled Cream of Mango Sago, Pomelo, and Aloe Vera
 Double-boiled Snow Lotus Seeds with Red Dates, Lily Bulbs, and White Fungus
 Chocolate Crunchy with Cherry Compote and Valrhona Coulis