



YOUR WESTIN WEDDING



2022 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 to Sundays, Eve of and Public Holidays

\$S1,698.00++ per table of 10 guests (Minimum 200 persons)

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 throughout the event
- One complimentary 30-litre barrel of Tiger Beer
- One complimentary bottle of house wine for every guaranteed table of 10 persons each
- Corkage waiver for hard liquor (sealed and duty paid)
- 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
- Complimentary day use in our Deluxe Room for your wedding entourage (subject to availability)
- 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
- 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, and a 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. The final minimum attendance will be reviewed three months prior to the wedding date based on the latest safe management measures for wedding receptions. 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 DINNER MENU



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