



THE WESTIN
SINGAPORE

WESTIN WEDDINGS



2027 Wedding Lunch Package

VIBRANT VENUES



Unique spaces tailored to your celebration

Whether you are exchanging vows in the presence of loved ones or enjoying a nourishing post-ceremony brunch, Westin offers a variety of completely customizable spaces designed to make each moment of your celebration unforgettable.





ENRICHING EXPERIENCES



Every moment considered,
every detail perfected

Let your celebration be a revitalizing experience with amenities that delight and inspire. Whether enjoying an exhilarating workout or sampling nourishing cuisine, you'll look and feel your best for every memorable moment.







PERSONALIZED SERVICE



Expert assistance for an unforgettable event

Our dedicated staff is at your side through every step of the planning process, taking the time to understand your unique vision. From our world-renowned chefs to our wedding specialists, our team of experts offers intuitive service with meticulous attention to detail, allowing you to delight in every memorable moment of your celebration.





EXQUISITE DINING



Treat your guests to a banquet of delectable gastronomic delights flexibly crafted by our expert culinary team. Our dishes are sourced responsibly and created thoughtfully to accommodate individual dietary needs and preferences without compromising flavor, taste, or satisfaction.

WEDDING LUNCH PACKAGE



7-course Individually Plated Menu

\$\$2,028++ PER TABLE OF 10 GUESTS

Mondays to Sundays

(minimum 20 tables of 10 guests each)

INCLUSIONS



- Exclusive usage of the Grand Ballroom and Foyer
 - Selection of an exquisite individually plated 7-course Chinese Lunch 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
 - Food tasting for up to 10 guests based on your selected menu*
 - A bottle of champagne for toasting
- Five-tier display wedding cake for the cake-cutting ceremony and a real wedding cake to be enjoyed in your bridal suite
 - 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

*Terms and conditions apply. All rates quoted are subject to 10% service charge and prevailing goods and services tax, unless otherwise stated. Food tasting session is applicable from Mondays to Thursdays, excluding eve of and on public holidays. Subject to availability. 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

Enjoy a choice of **one additional** experience for weddings with a minimum of 20 tables of 10 guests each
or
two additional experiences for weddings with a minimum of 22 tables of 10 guests each.



- Earn double Marriott Bonvoy™ points
- 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)
 - Desserts Station
 - Welcome Cocktail / Mocktail Bar
 - Peking Duck Station

WEDDING LUNCH MENU



Combination Platter

Select four items:

COLD

- Prawn Fruit Salad with Yuzu Mayo
- Poached Chicken in Chinese Wine
- Smoked Duck Breast with Chilled Snow Pear
Marinated in Sour Plum Sauce
- Marinated Jellyfish with Sesame Oil and Vinegar

HOT

- Crispy Roasted Pork
- Seafood Bean Curd Roll
- Crispy Lychee Prawn Ball
- Deep-fried Dragon Noodle Prawn Roll with Wasabi Mayo

WEDDING LUNCH MENU



Select one option from each course:

- | | |
|---|---|
| <p><i>SOUP</i></p> <ul style="list-style-type: none"><input type="checkbox"/> Double Boiled Black Chicken Soup with Dried Scallops, Fish Maw, and Ginseng<input type="checkbox"/> Double Boiled Chicken Soup with Cordyceps Flower, Fish Maw and Dried Scallops<input type="checkbox"/> Canton Braised Three Treasures Soup with Sea Cucumber, Dried Scallops, Crab Meat and Golden Mushrooms | <p><i>VEGETABLES</i></p> <ul style="list-style-type: none"><input type="checkbox"/> Six Head Abalone, Flower Mushrooms, and Seasonal Greens in Abalone Sauce<input type="checkbox"/> Six Head Abalone, Fish Maw, and Seasonal Greens in Abalone Sauce<input type="checkbox"/> Six Head Abalone, Bailing Mushrooms, and Seasonal Greens in Abalone Sauce |
| <p><i>MEAT</i></p> <ul style="list-style-type: none"><input type="checkbox"/> Cantonese Roasted Spring Chicken with Prawn Crackers<input type="checkbox"/> Oven-roasted Pork Belly Ribs with Spicy Sour Plum Sauce<input type="checkbox"/> Deep-fried Crispy Deboned Duck and Pork Floss | <p><i>RICE/NOODLES</i></p> <ul style="list-style-type: none"><input type="checkbox"/> Stir-fried Seafood Udon Noodles with Black Pepper<input type="checkbox"/> Braised Ee Fu Noodles with Prawn and a Touch of Truffle Oil<input type="checkbox"/> Fried Rice with Dried Scallops and Assorted Chinese Sausage Wrapped in Lotus Leaf |
| <p><i>FISH</i></p> <ul style="list-style-type: none"><input type="checkbox"/> Deep-fried Barramundi Fillet with Sweet & Sour Passionfruit Sauce<input type="checkbox"/> Hong Kong Style Steamed Black Grouper with Leek, and Coriander Leaf Garnish<input type="checkbox"/> Steamed Halibut Fillet with Duo Garlic, Spring Onions, and Coriander Leaf Garnish | <p><i>DESSERT</i></p> <ul style="list-style-type: none"><input type="checkbox"/> Teochew Style Steamed Sweet Yam Paste with Golden Pumpkin Puree<input type="checkbox"/> Chilled Mango Sago Cream with Pomelo and Aloe Vera<input type="checkbox"/> Lychee Cream Cake with Rose Jelly and Berries |