



YOUR WESTIN WEDDING



2024 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

THE WESTIN
SINGAPORE



WEDDING DINNER PACKAGE

7-course Individually Plated Menu

Fridays, Sundays and Public Holidays
S\$1,888.00++ per table of 10 guests
(Minimum 25 tables of 10 guests each)

Saturdays and Eve of Public Holidays
S\$2,088++ 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 7-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-liter 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)
 - Assorted Snacks
 - Gin Bar
 - Peking Duck Station

*Terms and conditions apply. All rates quoted are subject to 10% service charge and 9% 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. 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 PACKAGE

Fridays, Sundays, and Public Holidays



Roasted Suckling Pig Combination Platter

Select three items

- COLD: Prawn Salad with Yuzu Mayo
 Smoked Duck Breast with Chilled Snow Pear and Marinated Sour Plum
 Chilled Scallops with Homemade Thai Sauce
- HOT: Crispy Lychee Prawn Ball
 Deep Fried Five Spice Roll
 Seafood Bean Curd Roll

Select one option from each course below:

- Soup* Double Boiled Black Chicken Soup with Dried Scallops, Fish Maw and Ginseng
 Double Boiled Chicken Soup with Cordyceps Flower, Fish Maw, and Dried Scallops
 Braised Sea Treasure Broth with Golden Pumpkin
- Meat* Cantonese Style Roasted Duck in Chinese Herbs Sauce
 Wuxi-style Braised Pork Ribs with Red Fermented Rice and Chinese Wine
 Cantonese Roasted Spring Chicken with Prawn Crackers
- Fish* Steamed Red Grouper with Chef's Hometown Seasonings
 Oven-baked Halibut Fillet with Miso Sauce
 Hong Kong Style Steamed Soon Hock Fish Fillet
- Vegetables* Six Head Abalone, Sea Cucumber, and Seasonal Green in Abalone Sauce
 Six Head Abalone, Flower Mushroom, and Seasonal Green in Abalone Sauce
 Six Head Abalone, Fish Maw, and Seasonal Green in Abalone Sauce
- Rice/ Noodles* Braised Ee Fu Noodle with Prawn and a Touch of Truffle Oil
 Fried Rice with Dried Scallops and Assorted Chinese Sausage Wrapped in Lotus Leaf
 Wok Fried Wheat Vermicelli with Prawn in XO Chili Sauce
- Local Dessert* Double Boiled Peach Gum with Sea Coconut, Lily Bulbs, Lotus Seeds, and Red Dates
 Chilled Lime and Lemongrass Jelly with Mango Sorbet
 Chilled Mango Sago Cream with Pomelo and Aloe Vera, serve with Mango Sorbet
- Cake* Caramel Pear Chocolate Cake
 Gula Melaka Cream Cake
 Mango Tiramisu
 Strawberry Mousse Cake

WEDDING DINNER PACKAGE

Saturdays and Eve of Public Holidays



Lobster Fruit Salad with Yuzu Mayo and Roasted Almonds Combination Platter

- Select two items
- COLD: Smoked Duck Breast with Chilled Snow Pear and Marinated Sour Plum
 Chilled Sixteen Head Abalone with Homemade Thai Sauce
 Poached Chicken in Chinese Wine
 Baby Octopus with Pomelo Salad
- HOT: Roasted Suckling Pig
 Deep Fried Butterfly Prawn with Lemon Buttery Sauce
 Deep Fried Scallops coated with Salted Egg Yolk
 Deep Fried Soft Shell Crab with Salt and Pepper

Select one option from each course below:

- Soup* Buddha Jump Over The Wall
 Braised Sea Treasure Broth with Bird's Nest
 Double Boiled Black Chicken Soup with Dried Scallops, Fish Maw and Ginseng
- Meat* Cantonese Style Roasted Duck in Chinese Herbs Sauce
 Wuxi-style Braised Pork Ribs with Red Fermented Rice and Chinese Wine
 Cantonese Roasted Spring Chicken with Prawn Crackers
- Fish* Steamed Red Grouper Fillet with Black Garlic
 Oven-baked Cod Fillet with Miso Sauce
 Hong Kong Style Steamed Soon Hock Fish Fillet
- Vegetables* Six Head Abalone, Sea Cucumber, and Seasonal Green in Abalone Sauce
 Six Head Abalone, Flower Mushroom, and Seasonal Green in Abalone Sauce
 Six Head Abalone, Fish Maw, and Seasonal Green in Abalone Sauce
- Rice/ Noodles* Braised Ee Fu Noodle with Prawn and a Touch of Truffle Oil
 Stir-fried Crab Meat with Egg White and Fish Roe served on Egg Fried Rice
 Wok Fried Wheat Vermicelli with Prawn in XO Chili Sauce
- Local Dessert* Double Boiled Peach Gum with Sea Coconut, Lily Bulbs, Lotus Seeds, and Red Dates
 Chilled Lime and Lemongrass Jelly with Mango Sorbet
 Chilled Mango Sago Cream with Pomelo and Aloe Vera, serve with Mango Sorbet
- Cake* Caramel Pear Chocolate Cake
 Gula Melaka Cream Cake
 Mango Tiramisu
 Strawberry Mousse Cake