



## YOUR WESTIN WEDDING



### *2024 Wedding Lunch 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](mailto:weddings.singapore@westin.com)

**THE WESTIN**  
SINGAPORE



# WEDDING LUNCH PACKAGE

## 7-course Individually Plated Menu

Mondays to Sundays

S\$1,768++ per table of 10 guests

(Minimum 22 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 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
- 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 based on your selected menu\*
- 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

### *Enjoy a choice of one additional experiences for weddings with minimum of 22 tables of 10 guests each*

- 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)
  - 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 LUNCH PACKAGE

Mondays to Sundays



## *Combination Platter*

Select four items

- COLD:  Prawn Salad with Yuzu Mayo  
 Poached Chicken in Chinese Wine  
 Smoked Duck Breast with Mango Salsa  
 Marinated Jellyfish with Sesame Oil and Vinegar
- HOT:  Crispy Roasted Pork  
 Crispy Mango Prawn Roll  
 Seafood Bean Curd Roll  
 Deep-fried Dragon Noodle Prawn Roll with Wasabi Mayo

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  
 Canton Braised Three Treasure Soup with Sea Cucumber, Dried Scallops, Crab Meat, and Golden Mushroom

### *Meat*

- Cantonese Roasted Spring Chicken with Prawn Crackers  
 Oven-roasted Pork Belly Ribs with Spicy Sour Plum Sauce  
 Deep-fried Crispy Deboned Duck and Pork Floss

### *Fish*

- Deep-fried Barramundi Fillet with Sweet & Sour Passion Fruit Sauce  
 Hong Kong Style Steamed Black Grouper  
 Steamed Halibut Fillet with Duo Garlic

### *Vegetables*

- Six Head Abalone, Bailing Mushroom, 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 Seafood Udon Noodles with Black Pepper  
 Crab Meat Fried Rice with Preserved Vegetable and Pine Nut

### *Local Dessert*

- Teochew Style Steamed Sweet Yam Paste with Golden Pumpkin Puree  
 Lychee Cream Cake with Rose Jelly and Berries  
 Chilled Mango Sago Cream with Pomelo and Aloe Vera