



THE WESTIN
SINGAPORE

WESTIN WEDDINGS



2025 Weekday Wedding Dinner 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.

WEEKDAY WEDDING DINNER PACKAGES



7-course Chinese Set Dinner

Mondays to Thursdays

S\$1,688.00++ per table of 10 guests

(Minimum 16 tables of 10 guests each)

INCLUSIONS



- Exclusive use of the Grand Ballroom and Foyer
- Selection of an exquisite 7-course Chinese Set Dinner 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 one-night stay in our Bridal Suite with breakfast for two and welcome amenities
- S\$180 nett Food & Beverage credits to spend during your stay
- Food tasting for up to 10 guests* (excluding eve of and public holidays – 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 and a real wedding cake to be enjoyed in your bridal suite
- A bottle of champagne for toasting
- 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

*Terms and conditions apply. All rates quoted are subject to 10% service charge and prevailing goods and services tax, unless otherwise stated. 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.



WEEKDAY DINNER

Enjoy a choice of one additional experience for weddings with a minimum of 16 tables of 10 guests each

or

two additional experiences for weddings with a minimum of 18 tables of 10 guests each.



- Free-flow Tiger Beer (for up to 4 hours)
- Free-flow House Wine (for up to 4 hours)
- 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, or Peking Duck Station

WEDDING DINNER MENU

Mondays to Thursdays



Lobster Fruit Salad with Yuzu Mayo Combination Platter

Select three items:

COLD

- Marinated Jellyfish with Sesame Oil
- Japanese Surf Clams with Sweet Chili Sauce
- Poached Chicken in Chinese Wine
- Smoked Duck Breast with Chilled Snow Pear
Marinated in Sour Plum Sauce

HOT

- Crispy Lychee Prawn Ball
- Deep Fried Five Spice Roll
- Seafood Bean Curd Roll
- Crispy Roasted Pork

WEDDING DINNER MENU

Mondays to Thursdays



Select one option from each course:

- | | | | |
|-------------|---|----------------------|---|
| <i>SOUP</i> | <input type="checkbox"/> Double Boiled Chicken Soup with Cordyceps Flower, Chinese Cabbage, Sea Conch, Dried Scallops, Quail Eggs and Wolfberries | <i>VEGETABLES</i> | <input type="checkbox"/> Six Head Abalone, Winter Mushroom and Seasonal Greens with Abalone Sauce |
| | <input type="checkbox"/> Double Boiled Black Bone Chicken Soup with Ginseng, Dried Scallops, Red Dates, Fish Maw and Quail Eggs | | <input type="checkbox"/> Sea Cucumber, Bailing Mushroom and Seasonal Greens with Oyster Sauce |
| | <input type="checkbox"/> Canton Braised Three Treasures Soup with Sea Cucumber, Fish Maw, Dried Scallops and Golden Mushrooms | | <input type="checkbox"/> Wok-fried Scallops, Fish Maw and Seasonal Greens with Abalone Sauce |
| <i>MEAT</i> | <input type="checkbox"/> Cantonese Style Roasted Duck in Chinese Herbs and Rose Wine | <i>RICE/NOODLES</i> | <input type="checkbox"/> Hong Kong Style Wok Braised Ee Fu Noodle with Prawn and a Touch of Truffle Oil |
| | <input type="checkbox"/> Wuxi-style Braised Pork Ribs with Red Fermented Sauce and Chinese Wine | | <input type="checkbox"/> Wok-fried Shrimp Roe Noodle with Crab Meat and Crispy Dried Scallop Floss |
| | <input type="checkbox"/> Steamed Sakura Chicken with Treasure of Forest, with a Touch of Truffle Oil wrapped in Lotus Leaf | | <input type="checkbox"/> Stir-fried Crab Meat with Egg White and Fish Roe served on Egg Fried Rice |
| <i>FISH</i> | <input type="checkbox"/> Hong Kong Style Steamed Soon Hock Fish with Leek and Coriander | <i>LOCAL DESSERT</i> | <input type="checkbox"/> Double Boiled Peach Gum with Sea Coconut, Lily Bulbs, Lotus Seeds, and Red Dates |
| | <input type="checkbox"/> Oven-baked Halibut Fillet with Miso Sauce | | <input type="checkbox"/> Chocolate Crunchy with Cherry Compote and Valrhona Coulis |
| | <input type="checkbox"/> Steamed Tiger Grouper with Duo Garlic, Spring Onions and Coriander | | <input type="checkbox"/> Chilled Mango Sago Cream with Pomelo and Aloe Vera |