

W SINGAPORE

SENTOSA COVE

W CELEBRATIONS STUDIO ROOM - WEDDING DINNER

MINIMUM REQUIRED ATTENDANCE: 10 TABLES | 100 PERSONS
MAXIMUM 15 TABLES | 150 PERSONS

SUNDAY TO FRIDAY CELEBRATIONS LOVE REMIXED

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| The Chinese Edition 8-Course Plated Menu | SGD218++ Per Person |
| The Western Edition 6-Course Plated Menu | SGD228++ Per Person |
| The Showtime Buffet Edition | SGD228++ Per Person |

SATURDAY & EVE OF PUBLIC HOLIDAY & PUBLIC HOLIDAY CELEBRATIONS LOVE REMIXED

| | |
|--|-----------------------|
| The Chinese Edition 8-Course Plated Menu | SGD238++ Per Person |
| The Western Edition 6-Course Plated Menu | SGD238++ Per Person |
| The Showtime Buffet Edition | SGD248++ Per Person |

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WELCOME

W Welcome Gift for the couple

EDIBLES + SIPS

- Bottomless flow of Fizz
- 1 Barrel of 30 Litres Beer
- 1 Bottle of hand-picked wine from the hotel's finest selection for every 10 adults
- 1 Bottle of Champagne for celebratory toast

BEAUTIFY

Themed botanicals inclusive of centerpieces for a grand VIP table and all guests' tables

ESSENTIALS

- W whimsical Wedding model cake with 1 genuine tier
- W exclusive gifts for all guests
- W Signature book
- Carpark vouchers for 20% of guaranteed attendance
- Admission into the island via car

RELAX

- Unwind with 1 Night stay in Fabulous Room with W Signature bath bomb
- Indulge in nibbles with a SGD120++ in room dining credit throughout your stay
- Wake up to breakfast between the sheets the next morning

W SINGAPORE

SENTOSA COVE

LOVE REMIXED THE CHINESE EDITION 1 8-COURSE PLATED MENU

WEDDING DINNER
SUNDAY - FRIDAY | SGD218++ PER PERSON
SATURDAY, EVE OF PH & PH | SGD238++ PER PERSON

W TEMPTATIONS

蒜泥黑猪卷, 鲜虾鲜果沙律, 子姜烟熏鸭, 泰式八爪鱼, 脆皮海鲜卷
Chilled Kurobuta Pork with Home-made Garlic Dressing
Chilled Prawn Salad with Tossed Fresh Fruits
Smoked Duck Breast with Pickled Ginger
Young Octopus in Thai Sauce
Crispy-fried Seafood Roll

LIQUID

汤鲍干贝炖鱼鳔花菇
Double-boiled Baby Abalone
Dried Scallops, Fish Maw, Flower Shitake in Superior Broth

LET'S GET STARTED

杏香七味酥炸虾球
Crispy-fried Prawns
Toasted Almonds and Mixed Spices

THE OCEAN

香蒸剁椒鲜海鲈
Steamed Sea Bass
Hunan Chilli, Salted Black Beans and Ginger

THE FARM

香蒜焗烤鸡
Grilled Crispy Garlic Chicken, Prawn Crackers

THE LAND

松露鲜菇扒时蔬
Stir-fried Seasonal Vegetables
Lingzhi Mushrooms and Black Truffle

STAPLES

家乡韭黄, 肉丝焖伊府面
Braised Ee-fu Noodles
Yellow Chives, Straw Mushroom and Shredded Pork

SWEET ENDINGS

鲜果香茅冻
Chilled Lemongrass Jelly, Mint and Diced Fruits

*Prices are in Singapore dollars, subject to 10% service charge and prevailing goods and services tax.
Package details and prices are subject to change without prior notice.*

W SINGAPORE

SENTOSA COVE

LOVE REMIXED THE CHINESE EDITION 2 8-COURSE PLATED MENU

WEDDING DINNER
SUNDAY - FRIDAY | SGD218++ PER PERSON
SATURDAY, EVE OF PH & PH | SGD238++ PER PERSON

W TEMPTATIONS

蒜泥黑猪卷, 子姜烟熏鸭, 巧手拌海蜇, 脆皮海鲜卷, 樱花虾寿司
Chilled Kurobuta Pork with Home-made Garlic Dressing
Chilled Smoked Duck Breast with Pickled Ginger
Sesame Pickled Jelly Fish Salad
Crispy-fried Seafood Roll
Sakura Prawn Maki Roll

LIQUID

鲍鱼虫草花炖海参
Double-boiled Baby Abalone
Sea Cucumber, Wolfberries and Cordyceps Flowers in Superior Broth

LET'S GET STARTED

XO 炒芦笋带子
Wok-fried Scallops
Home-made XO Sauce and Garden Greens

THE OCEAN

古法蒸红鲷鱼
Steamed Red Snapper
Traditional Style

THE FARM

松露鲜菇扒自制豆腐
Slow-braised Mushrooms
Fried Home-made Tofu, Truffle and Wolfberries

THE LAND

黑胡椒烧鸡
Oven-roasted Chicken Thigh
Toasted Black Pepper and Young Garden Greens

STAPLES

生炒腊味荷香饭
Wrapped Lotus Leaf Glutinous Rice, Stir-fried Preserved Meat

SWEET ENDINGS

香烤芒果柚子
Mango and Pomelo Salad
Torched Orange Sabayon

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SENTOSA COVE

LOVE REMIXED THE CHINESE EDITION 3 8-COURSE PLATED MENU

WEDDING DINNER
SUNDAY - FRIDAY | SGD218++ PER PERSON
SATURDAY, EVE OF PH & PH | SGD238++ PER PERSON

W TEMPTATIONS

子姜烟熏鸭, 柠椒鲍贝, 特酱上汤冷灼鲜虾, 巧手拌海蜇, 泰式八爪鱼
Smoked Duck Breast with Pickled Ginger
Pacific Clams with Lemon Pepper Sauce
Superior Stock Poached Prawns
Sesame Pickled Jellyfish Salad
Young Octopus in Thai Sauce

LIQUID

黄焖鸭汤佐带子明虾饺
Superior Duck Broth
Scallops and Prawn Dumplings

LET'S GET STARTED

香芒芥辣脆虾球
Crispy-fried Naked Prawns
Mango Salad, Wasabi Cream Infusion

THE OCEAN

港式蒸海斑
Steamed Garoupa
Hong Kong Style

THE FARM

香蒜焗烤鸡
Grilled Crispy Garlic Chicken, Prawn Crackers

THE LAND

松露百灵扒黄金豆腐
Braised Bailing Mushrooms
Black Truffle, Stir-fried Seasonal Vegetables and Home-made Tofu

STAPLES

W 招牌叉烧蛋白野米饭
Signature Fried Wild Rice
Pork Char Siew, Fresh Prawns, Spring Onions and Egg White

SWEET ENDINGS

香芋金瓜露
Yam Paste
Topped with Pumpkin

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SENTOSA COVE

LOVE REMIXED **THE WESTERN EDITION 1** **6-COURSE PLATED MENU**

WEDDING DINNER
SUNDAY - FRIDAY | SGD228++ PER PERSON
SATURDAY, EVE OF PH & PH | SGD238++ PER PERSON

PRELUDE

Freshly Baked Bread Selection
Salted Butter, Balsamic Vinegar and Olive oil

Beetroot marinated Salmon
Citrus Soft Sheep Cheese, Spring Vegetables

LIQUID

Smoked Parsnips Velouté, Parmesan Croutons

ENOUGH TO KEEP YOU GOING

Butter poached Half Lobster Tail
Shellfish & Tarragon Reduction, Mussel

CLEANSER

Pomegranate Jelly, Blood Orange Sorbet

MEAT-ME

Tournedos Rossini
Beef Shin, Truffle, Foie Gras, Speck Sauce Madeira

SWEET ENDINGS

70% Dark Chocolate Marquise
Soil, Caramel Sauce

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W SINGAPORE

SENTOSA COVE

LOVE REMIXED THE WESTERN EDITION 2 6-COURSE PLATED MENU

WEDDING DINNER
SUNDAY - FRIDAY | SGD228++ PER PERSON
SATURDAY, EVE OF PH & PH | SGD238++ PER PERSON

PRELUDE

Freshly Baked Bread Selection
Salted Butter, Balsamic Vinegar and Olive oil

Wagyu Beef Tataki
Truffle Soy Sauce, Avruga Caviar, Micro Cress

LIQUID

Potato & Leek Cream, Poached Egg, Smoked Lardon

ENOUGH TO KEEP YOU GOING

Pan Seared Scallops, Roasted Pork Belly
Green Peas Purée, Red Wine Jus

CLEANSER

Pomegranate Jelly, Blood Orange Sorbet

FROM THE SEA

Poached Black Cod
Red Neck Caviar, Bacon Popcorn, Chives Oil

SWEET ENDINGS

Frozen Banana Nougat Soufflé
Sesame Crisp, Apricot Sauce

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W SINGAPORE

SENTOSA COVE

LOVE REMIXED

THE SHOWTIME BUFFET EDITION 1

WEDDING DINNER

SUNDAY - FRIDAY | SGD228++ PER PERSON
SATURDAY, EVE OF PH & PH | SGD248++ PER PERSON

THE DELI

Selection of Freshly Baked Bread, Grissini and Lavosh with Butter

Hand-cut Serrano, Grilled Ciabatta, Tomato Compote (G)

Chicken Terrine, Croutons and Peach Relish (D, G)

Shaved Selection of Cured Meats

Home-made Antipasti Selection (V)

COMPOSED SALADS

German Style Potato Salad, Bacon, Crème Fraîche and Mustard (D)

Spicy Papaya Salad, Dried Shrimp and Grilled Chicken (D, SF)

Crab Salad, Arugula and Fennel, Lemon Vinaigrette (D, SF)

Cumin-roasted Lamb and Pumpkin Salad, Pine Nuts (N)

Thai Grilled Pork Neck Salad, Thai Basil and Mint (P)

Composed Salads come with Mixed Gourmet Leaves,

Selection of Dressings and Condiments

LIQUID LUXURY

Shellfish Bisque, Cognac Cream (SF, A)

House Baked Bread, Loaves and Rolls,

Butters and Dips (G)

CHEF ON SHOW

Tandoori Spiced Leg of Lamb (D)

Wagyu Beef Carving

continue

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GRAND OCCASION

Kadai Panner, Cottage Cheese with Onion Tomato Infused (V, D)

Wok-fried Bok Choy Shiitake Mushroom and Crisp Shallots (V, G)

Chicken Fricassee, White Wine and Button Mushrooms (D, A)

Pot-roasted Spring Lamb, Tomatoes and Black Olives

Saag Curry, Chicken in Rich Spinach Gravy (D)

Stir-fried Sea Bass, 3 Flavored Sauce (D, SF)

Pineapple Fried Rice, Chicken Floss (G)

SWEET ENDINGS

Chocolate Fountain, Strawberries, Brownies and Marshmallow

Chocolate Coffee Long Cake

Strawberry Pain de Genes

Peach and Almond Tart

Seasonal Fruit Flan

Sweets come with Local Seasonal Cut Fruits

W SINGAPORE

SENTOSA COVE

LOVE REMIXED

THE SHOWTIME BUFFET EDITION 2

WEDDING DINNER

SUNDAY - FRIDAY | SGD228++ PER PERSON
SATURDAY, EVE OF PH & PH | SGD248++ PER PERSON

THE DELI

Selection of Freshly Baked Bread, Grissini and Lavosh with Butter

Chilled Imported Black Mussels, Garlic Aioli (SF)

Chilled Prawn Tails, Brandy Cocktails (SF, A, D)

Chilled Local Crab, Dipping Sauce (G)

Marinated Chilled Squid Marinara (D)

COMPOSED SALADS

Confit Chicken, Portobello Mushrooms and Roasted Peppers

Roasted Beetroot, Feta Cheese and Orange Vinaigrette (V, D)

Inspired Greek Salad, Cucumber, Black Olives and Feta (V, SF, D)

Spicy Papaya Salad, Dried Shrimp and Grilled Chicken (SF)

Roasted Tomato and Mozzarella, Basil Pesto (N, D)

Composed Salads come with Mixed Gourmet Leaves,

Selection of Dressings and Condiments

LIQUID LUXURY

Minestrone Broth, Chorizo and Root Vegetables

House Baked Bread, Loaves and Rolls,

Butters and Dips (G)

CHEF ON SHOW

Chinese BBQ Station (E)

Singapore Laksa

continue

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GRAND OCCASION

Mutter, Mushroom Makai, Green Peas, Mushroom, Corn Kernel (V, D)

Chicken Malai Tikka, Chicken Marinated in Cream and Yogurt (D)

Kung Po King Prawns, Cashew Nuts and Red Peppers (SF, G, N)

Fisherman's Seafood Stew, Tomatoes and Rissoni (SF)

Wok-fried Kai Lan, Abalone Mushroom (V, G)

Roasted Beef Tenderloin, Natural Jus (A)

Nyonya Curry, Chicken and Potato

SWEET ENDINGS

Chocolate Fountain, Strawberries, Brownies and Marshmallow

Selection of Classic Nyonya Signature Sweet

Forest Berry Crumble, Vanilla Custard

Deconstructed Cheesecake

Black Forest Long Cake

Sweets come with Local Seasonal Cut Fruits