

W SINGAPORE

SENTOSA COVE

W CELEBRATIONS STUDIO ROOM - WEDDING LUNCH

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

LOVE REMIXED

The Chinese Edition 6-Course Plated Menu	SGD198++ Per Person
The Western Edition 4-Course Plated Menu	SGD198++ Per Person
The Showtime Buffet Edition	SGD228++ Per Person

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

*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 1 6-COURSE PLATED MENU

WEDDING LUNCH
SGD198++ 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

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

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

W SINGAPORE

SENTOSA COVE

LOVE REMIXED THE CHINESE EDITION 2 6-COURSE PLATED MENU

WEDDING LUNCH
SGD198++ 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

THE OCEAN

古法蒸红鲷鱼
Steamed Red Snapper
Traditional Style

THE LAND

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

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

W SINGAPORE

SENTOSA COVE

LOVE REMIXED THE CHINESE EDITION 3 6-COURSE PLATED MENU

WEDDING LUNCH
SGD198++ 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

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

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

香芋南瓜露
Yam Paste
Topped with Pumpkin

W SINGAPORE

SENTOSA COVE

LOVE REMIXED

THE WESTERN EDITION 1 4-COURSE PLATED MENU

WEDDING LUNCH
SGD198++ PER PERSON

PRELUDE

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

Confit Duck & Chicken Terrine
Onion Jam, Grilled Sourdough

ENOUGH TO KEEP YOU GOING

Shellfish Bisque
Poached Lobster, Brandy Butter

MAKING IT BIG

Baked Cod Fish
Provençal Crust, Navy Bean Mousseline

SWEET ENDINGS

Strawberry Parfait Popsicle
Chocolate Soil, Pistachio Sauce

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SENTOSA COVE

LOVE REMIXED

THE WESTERN EDITION 2 4-COURSE PLATED MENU

WEDDING LUNCH
SGD198++ PER PERSON

PRELUDE

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

Dill Marinated Gravlax
Cucumber Ribbons, Honey Mustard Sauce

ENOUGH TO KEEP YOU GOING

Cauliflower Velouté
Truffle Oil, Crispy Smoked Chicken Wonton

MAKING IT BIG

Roasted Chicken Supreme
Sautéed Mushroom, Tarragon Sauce

SWEET ENDINGS

Chocolate Moist Cake
Almond Tuile, Triple Chocolate Ice Cream

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SENTOSA COVE

LOVE REMIXED **THE SHOWTIME BUFFET EDITION 1**

WEDDING LUNCH
SGD228++ PER PERSON

THE DELI

Selection of Freshly Baked Bread, Grissini and Lavosh with Butter

House Made Antipasti Selection (V)

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

COMPOSED SALADS

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

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

Grilled Beef Salad, Shallots, Tomato and Chilli

Thai Seafood and Glass Noodle Salad (SF)

Composed Salads come with Mixed Gourmet Leaves,

Selection of Dressings and Condiments

LIQUID LUXURY

Roasted Cauliflower Bisque, Crisp Croutons (D, G)

House Baked Bread, Loaves and Rolls,

Butters and Dips (G)

CHEF ON SHOW

Baked Seabass, Spicy Seafood Sauce (SF)

continue

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GRAND OCCASION

Peshwari Panner Tika, Tandoori Cottage Cheese with Peshwari Spices (D, V)

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

Wok-fried Wagyu Beef, Ginger and Spring Onion (G)

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

Meen Curry, South Indian Fish Curry (SF, D)

Pineapple Fried Rice, Chicken Floss (G)

SWEET ENDINGS

Forest Berry Crumble, Vanilla Custard

Chocolate Coffee Long Cake

Deconstructed Cheesecake

Seasonal Fruit Flan

Sweets come with Local Seasonal Cut Fruits

W SINGAPORE

SENTOSA COVE

LOVE REMIXED **THE SHOWTIME BUFFET EDITION 2**

WEDDING LUNCH
SGD228++ PER PERSON

THE DELI

Selection of Freshly Baked Bread, Grissini and Lavosh with Butter

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

Marinated Chilled Squid Marinara (D)

COMPOSED SALADS

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

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

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

Spicy Tiger Prawn, Pomelo and Mint Salad (SF)

Composed Salads come with Mixed Gourmet Leaves,

Selection of Dressings and Condiments

LIQUID LUXURY

Mushroom Velouté, Truffle Cream (D, G)

House Baked Bread, Loaves and Rolls,

Butters and Dips (G)

CHEF ON SHOW

Salt-crusted Salmon, Dill Oil, Lemon Capers Sauce (SF)

continue

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GRAND OCCASION

Tandoori Prawn Curry Patta, Curry Leaf Infused Prawn (D, SF)

Pot-roasted Spring Lamb, Tomatoes and Black Olives

Stir-fried Ee-Fu Noodle, Crabmeat and Asparagus (SF, G)

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

Nyonya Curry, Chicken and Potato

Truffle Scented Mashed Potatoes (D, G)

SWEET ENDINGS

Chocolate Coffee Long Cake

Strawberry Pain de Genes

Oreo Cookie Cheesecake

Peach and Almond Tart

Sweets come with Local Seasonal Cut Fruit