



YOUR WESTIN WEDDING



Solemnization Package

Celebrate your blissful union with an intimate-style solemnization 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 / weddings.singapore@westin.com



SOLEMNIZATION PACKAGE

S\$680++ for up to one-hour usage of function space
(Maximum 50 guests)

Inclusions

- Theatre seating with chair sash along aisle and flower centerpiece at signing ceremony table
- Complimentary use of existing LCD projector and screen
- Complimentary use of sound system and two microphones

Enchanting arrangement

Alluring and elegant fresh floral arrangement to complement your solemnization.

- S\$120++ for fresh floral stands
- S\$320++ for fresh floral arch

Takeaway specials

Complete your celebration with our delectable takeaway menu specially curated by our Culinary team.

- Morning tea set with assorted Danish pastries at S\$25++ per person
- Curated three-course set menu at S\$65++ per person
- Afternoon tea set at S\$35++ per person
- Evening cocktail menu at S\$50++ per person

*Terms and conditions apply. Takeaway menu is valid with minimum order for 10 persons. Available for both self-pickup and delivery. Delivery charges apply. All rates quoted are subject to 10% service charge and 7% goods and services tax, unless otherwise stated. Subject to availability and the latest measures by the local authorities. Complimentary carpark coupons are valid from Mondays to Fridays after 6PM, eve of Public Holidays, and Saturdays and Sundays per entry. The hotel reserves the right to revise the rates and contents of the package without prior notice.





MAKE MERRY



Celebrate your solemnization with our specially curated takeaway menu.

Morning Tea	Freshly baked croissants and Danish pastries
Three-Course Set Menu	<p><i>Appetizer</i> Buffalo Mozzarella and Tomato Salad Tomatoes, mozzarella, extra virgin olive oil</p> <p><i>Main</i> Buckwheat Soba Noodle Salad Poached prawns, edamame, broccolini, asparagus, avocado, toasted sesame dressing</p> <p><i>Dessert</i> Apple Crumble Tartlet Freshly baked apple tart, vanilla sauce, green apple, toasted almonds</p>
Afternoon Tea	<p>Almond financier</p> <p>Homemade brain booster nut mix</p> <p>Gluten free rustic multigrain, smashed avocado, smoked salmon, caper berries</p> <p>Tropical fruit bento and fresh berries</p>
Evening Cocktail	<p>One bottle of signature cocktail from Cook & Brew</p> <p>Brie, gouda, homemade smoked cheddar</p> <p>Organic turmeric and pumpkin hummus, asparagus, avocado, carrots, broccoli, celery</p> <p>Dried cherries and apricots, fresh grapes, strawberries</p> <p>Freshly baked white and multigrain rolls, grissini, crackers</p> <p>Assorted French pastries and local delights</p>

