

**THE WESTIN**  
SINGAPORE

# Westin Weddings

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2018 Wedding Lunch Package



# Well-cared For With The Westin

With personalized and intuitive services, The Westin Singapore helps you create memorable moments for your big day with attention to the finest details.

Whether you want a wedding which transcends into a gorgeous lover's wonderland, a cheery zesty fairy tale, an impeccable land of effortless charm, or an exquisite and luxuriant wedding, we want to help you make your dream come true. So relax and our wedding specialists can put it all together just for you, everything you have envisioned and more.

For enquiries, please contact

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# Blooming Elegance



Step into a captivating and exquisite world of white and burgundy orchids that will transform your wedding into one filled with elegance and impeccable style.

# Purest Hearts



Decked with white blooms and a string of pearls that adorn the flower centerpieces, the color of purity fills the entire setting, creating a mood of effortless charm and elegance.

# Whimsical Enchantment



Experience a truly enchanting and magical wedding, as the ballroom is transformed into the wedding of your dreams with this delicate yet rustic floral theme that exudes elegance and sophistication.

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# Westin Weddings 2018

## Lunch Package

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7-course Chinese Set Lunch  
\$1,388.00 per table of ten guests  
(min. 20 tables)

3-course Western Set Lunch  
\$138.80 per person  
(min. 200 guests)

International Buffet Lunch  
\$138.80 per person  
(min. 200 guests)

Applicable for Saturdays and Sundays only

Package includes

- Free-flow of soft drinks, Chinese tea and mixers
- Exclusive usage of the Grand Ballroom and Cocktail Foyer
- One 30-litre barrel of beer | Additional 30-litre barrel of beer is priced at \$680++
- Wedding floral decorations of your choice
- Wedding wishing tree and tags
- 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
- Wedding invitation cards for up to 70% of the confirmed attendance | Printing excluded
- Wedding favors for all guests
- Food tasting session for 10 persons (Not applicable for buffet menu)
- \$120 nett Food & Beverage credit to be utilized during your stay
- One-night stay in our Executive Suite with access to the Westin Executive Club, daily breakfast for two and welcome amenities
- Carpark passes for up to 20% of the confirmed attendance\*

*\* Terms and conditions apply*

All rates quoted are subject to 10% service charge and 7% goods and services tax, unless otherwise stated.  
The hotel reserves the right to revise the rates and contents of the package without prior notice.

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# Westin Weddings 2018 Lunch Package

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Enjoy 1 additional wish for weddings with 20 tables of ten guests or more:

- One complimentary bottle of house wine per guaranteed table or one 30-litre barrel of beer
- Butler-passed canapés & SuperFoodsRx™ Elixir served during cocktail reception for an hour
- One-night stay in a Deluxe Room for your helpers (Applicable for up to 3 persons for overnight stay; room subject to availability)
- Thank you lunch for the wedding party for a maximum of 8 guests (Valid for Mon to Sat, excluding PH and eve of PH)
- One-night Wedding Anniversary stay in a Deluxe Room, inclusive of Buffet Dinner for Two at Seasonal Tastes

# Wedding Lunch Menu

## FOUR HAPPINESS COMBINATION PLATTER

(Choose four items from the selection below)

### Cold

- |                                                                         |                                                                                   |                                                                           |
|-------------------------------------------------------------------------|-----------------------------------------------------------------------------------|---------------------------------------------------------------------------|
| <input type="checkbox"/> 凉拌海蜇<br>Marinated Jellyfish<br>with Sesame Oil | <input type="checkbox"/> 泰辣酱拌胭脂蚌<br>Japanese Surf Clams<br>with Sweet Chili Sauce | <input type="checkbox"/> 沙拉虾配柚子美奶滋<br>Prawn Fruit Salad<br>with Yuzu Mayo |
| <input type="checkbox"/> 柚子拌迷你八爪鱼<br>Baby Octopus Salad<br>with Pomelo  | <input type="checkbox"/> 烟鸭胸配芒果莎莎<br>Smoked Duck Breast<br>with Mango Salsa       |                                                                           |

### Hot

- |                                                                                |                                                             |                                                                                          |
|--------------------------------------------------------------------------------|-------------------------------------------------------------|------------------------------------------------------------------------------------------|
| <input type="checkbox"/> 石榴鸡<br>Deep-fried Chicken<br>Spring Roll 'Shi Liu Ji' | <input type="checkbox"/> 腐皮海鲜卷<br>Seafood Bean<br>Curd Roll | <input type="checkbox"/> 蟹肉鱼子桂花蛋<br>Smoky Wok-fried<br>Crab Meat Omelet<br>with Fish Roe |
| <input type="checkbox"/> 脆皮芒果虾卷<br>Crispy Mango Prawn<br>Roll                  | <input type="checkbox"/> 烤金钱肉干<br>BBQ Pork Bak Kwa          |                                                                                          |

### SOUP

(Choose one item from the selection below)

- |                                                                                                                                                                                 |                                                                                                                                                          |                                                                                                                                                           |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------|
| <input type="checkbox"/> 虫草花海螺焯瑶柱焯鸡汤<br>Double-boiled Chicken<br>Soup with Cordyceps<br>Flower, Chinese<br>Cabbage, Sea Conch,<br>Dried Scallops, Quail<br>Eggs and Wolfberries | <input type="checkbox"/> 人参螺头竹笙焯乌骨鸡汤<br>Double-boiled Black<br>Bone Chicken Soup with<br>Ginseng, Sea Whelk,<br>Red Dates, Bamboo Pith<br>and Quail Eggs | <input type="checkbox"/> 海参瑶柱蟹肉三宝羹<br>Canton Braised<br>Three Treasure Soup<br>with Sea Cucumber,<br>Dried Scallops, Crab<br>Meat and Golden<br>Mushrooms |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------|

### MEAT

(Choose one item from the selection below)

- |                                                                                                   |                                                                                                                           |                                                                                                                                          |
|---------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------|
| <input type="checkbox"/> 蜜汁梅子烧排骨<br>Oven-roasted Pork<br>Belly Ribs with Spicy<br>Sour Plum Sauce | <input type="checkbox"/> 黄金香酥鸭拌肉松<br>Xiang Su Ya "Deep-<br>fried Crispy Deboned<br>Duck" and Golden<br>Pork Floss Garnish | <input type="checkbox"/> 金蒜风沙鸡配粟米片<br>Deep-fried Spring<br>Chicken Marinated<br>with Five Spices and<br>Garlic served with<br>Corn Chips |
|---------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------|

## FISH

(Choose one item from the selection below)

- 豉油皇港蒸黑斑  
Hong Kong-style  
Steamed Black  
Grouper with Leek and  
Coriander Leaf Garnish
- 黄金蒜茸蒸金鲷鱼  
Steamed Golden  
Snapper with Duo  
Garlic, Spring Onions  
and Coriander Leaf  
Garnish
- 金目卢鱼柳拌百香果汁  
Deep-fried  
Barramundi Fillet with  
Sweet & Sour Passion  
Fruit Sauce

## VEGETABLES

(Choose one item from the selection below)

- 鲍汁十头鲍冬菇拌奶白菜  
Ten-head Abalone,  
Winter Mushrooms and  
Baby Bok Choy with  
Abalone Sauce
- 蠔皇海参花菇拌菠菜  
Sea Cucumber,  
Bailing Mushrooms  
and Spinach with  
Oyster Sauce
- 柚子酱拌双虾球配西兰花  
Wok-fried Duo Butterfly  
Prawns and Broccoli  
with Yuzu Mayo Garnish

## RICE OR NOODLES

(Choose one item from the selection below)

- 野菌松露油焗香港伊府面  
Wok-braised Hong Kong  
Ee Fu Noodle with a  
Touch of Truffle Oil
- 福贵瑶柱荷叶包饭  
Classic Cantonese  
Fried Rice Wrapped  
in Lotus Leaf
- 蟹肉炒虾子面配瑶柱松  
Wok-fried Shrimp Roe  
Noodle with Crab  
Meat and Crispy Dried  
Scallop Floss Garnish

## DESSERT

(Choose one item from the selection below)

- 芦荟杨枝甘露  
Chilled Cream of  
Mango Sago, Pomelo  
and Aloe Vera
- 金瓜潮州芋泥  
Teochew-style  
Steamed Sweet Yam  
Paste with Golden  
Pumpkin Puree
- 西式甜点  
Honey Tiramisu  
with Citrus and  
Coffee Coulis